

ORIENTATION OF PROFESSION

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
ORIENTATION OF PROFESSION	BDB101	1. Autumn	2	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Lecture					
Instructor(s)	Prof. Nurten BUDAK R.A. Saadet ÖZEN					
Goal	To introduce the department and the profession.					
Learning Outcomes	<ol style="list-style-type: none"> 1. To be able to learn dietician's work areas. 2. To be able to comprehend ethical rules of dietician profession. 3. To be able to learn about nutrition and dietetics education in different countries. 4. To be able to learn the history of the profession and the activities of international associations. 5. To learn the concepts of nutrition and nutrition. 6. To know the science of nutrition and dietetics. 7. To be able to learn about the historical process of nutrition and dietetics science. 8. To be able to learn basic information about occupational ethics and deontology. 9. To be able to define the behaviors and activities required by the profession and to gain the ability to apply them. 10. To be able to learn necessary regulations during their training. 11. To be able to identify the sources of basic information about the profession and gain the ability to reach them. 					
References	<ol style="list-style-type: none"> 1. Sanko University Regulations, 2. Nutrition and Diet Journals, 3. Aksoy M(2007).Ansiklopedik Beslenme, Diyet ve Gıda Sözlüğü, Hatipoğlu Publications 4. Diyetisyenin Çalışma Rehberi (ed: Muhittin TAYFUR), Hatipoğlu Publications. 1.Edition,,2014. 5. Tayfur M, Barış O, Baştaş NN(2011). Diyetisyenlik Eğitimi ve Meslek Etiği, Hatipoğlu Publications. 1.Edition 					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Teaching the regulations and student responsibilities
2. Week	Teaching the regulations and student responsibilities
3. Week	Introduction of nutrition and dietetics department
4. Week	Introduction to the curriculum
5. Week	Introduction to the curriculum
6. Week	Practices related to dietician profession
7. Week	Promotion of professional standards and professional organization
8. Week	MIDTERM EXAM
9. Week	Introduction of national and international professional organizations
10. Week	Basic information sources related to the profession and introduction of transportation routes
11. Week	Concepts of nutrition, food and nutrition
12. Week	Sharing of professional experiences
13. Week	Sharing of professional experiences
14. Week	Professional ethics and deontology
15. Week	Professional ethics and deontology

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	1	14
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)			
Seminars			
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	1	3	3
Final Exam Preparation Time	1	5	5
Total Work Load (hour) / 25(s)	50 / 25 =2		
ECTS	2		

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	1	%100
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		
Other evaluation methods		
Total Time To Activities For Midterm		100
Final works		
Final	1	%100
Homework		
Practice		
Laboratory		
Total Time To Activities For Midterm		100
Contribution Of Midterm Studies On Grades		%50
Contribution Of Final Exam On Grades		%50
Total		100

The relationship between learning outcomes and the program qualifications of the courses

Program Qualifications	Learning outcomes										
	L. O. 1	L. O. 2	L. O. 3	L. O. 4	L. O. 5	L. O. 6	L. O. 7	L. O. 8	L. O. 9	L. O. 10	L. O. 11
1. To acquire information in the basic and social sciences as the Dietitian as he profession entails and make use of it for life.	3	3	3	4	4	4	4	4	4	4	4
2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition.											
3. To improve and develop the food and nutrition plans and policy for the development of individuals with the energy and nutrient element requirements with scientific method detection, health protection											
4. To determine and evaluate individual, the community and the patient's nutritional status by applying up-to-date information gained in the field of nutrition and dietetics. She/he can use the knowledge to raise the level of community health and the quality of life.											
5. Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.											
6. The student can understand the basic values and culture of the society he/she is living in and gain the skill to transform him/herself in a positive way	3	4	5	4	4	4	4	4	4	4	4
7. Dietitian can improve products, make laboratory practice on elements affecting analysis and quality of nutrition, review and evaluate them regarding the legal regulations											
8. The student embraces the concepts with regard to biological systems that form the basis of human health, Anatomy, Physiology, and the sustainability of them.											
9. The student can participate in Nutrition and Dietetics practices individually and/or within a team, use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods											
10. Dietitian has knowledge to develop food and nutrition plans and policies for protection of health, in order to improvement and development by using methods for determining the nutritional status.	4	4	4	4	3	4	3	3	3	3	3

Contribution to the level of proficiency: 1. Lowest, 2. Low / Medium, 3. Average, 4. High, 5. Excellent