BASIC MATHEMATICS

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
BASIC MATHEMATICS	BDB108	2.Semester / spring	2	0	0	3
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression Question & Answer Display					
Instructor(s)	Asst.Prof. Dr. Kuddusi KAYADUMAN					
Goal	It gives the ability to use basic mathematical concepts.					
Learning Outcomes	1. To be able to comprehend basic concepts about mathematics, 2. Numbers, functions, knowing about solutions of systems of linear algebraic equations of unknown equations, 3. Be able to have basic knowledge about determinant, vectors and logarithm, 4. Being able to have knowledge about solution of inequalities and root-coefficient relations in quadratic equations, 5. Root, fractional equations, equations which can be transformed into second order, solution of unknown equations in second order and having knowledge about polynomials.					
References	1. 1. Akın Ö (2001). Fen- Mühendislik Fakülteleri ve Yüksek Okul Öğrencileri İçin Matematik Analiz ve Analitik Geometri ,Palme Publishing, Ankara.					

Course Outline Weekly:

WEEKS	TOPİCS
1. Week	Propositions
2. Week	Custers
3. Week	Relations
4. Week	Functions
5. Week	Functions
6. Week	Permutation, combination
7. Week	Permutation, combination
8. Week	**I. MID-TERM EXAM**
9. Week	Binomial theory
10. Week	Matrices
11. Week	Matrices
12. Week	Determinants

13. Week	Determinants
14. Week	Linear equation systems
15. Week	Linear equation systems

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	2	28
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	7	7
Final Exam Preparation Time	1	12	12
Total Work Load (hour) / 25(s)	**75 / 25=3**		
ECTS	**3**		

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
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	3	3
2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition.	2	2	2	2	2
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					
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.					

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