General Microbiology

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
General Microbiology	BDB205	6.Autumn	2	0	2	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression Practice					
Instructor(s)						
Goal	It provides basic information in the field of microbiology.					
Learning Outcomes	1. To be able to define the structure, metabolism and genetic properties of bacteria. 1. 2. To be able to learn the most common microorganisms that cause all groups to become infected and understand how to minimize the spread of infection 2. 3. Be able to define hostile parasite relationships 3. 4. Define sterilization, disinfection methods 4. 5. To be able to list antibiotic effect and resistance mechanisms 5. 6. Describe antigen, antibody structure, mechanisms of immunological response formation 6. 7. Understand important viruses, fungi and parasites in microbiology 7. 8. To be able to collect basic concepts of microbiology and immunology 8. 9. To learn the survival and death processes of microorganisms and to be able to define related environmental factors.					
References	1. Serter F, Bilgehan H. Klinik Mikrobiyoloji-Genel Bakteriyoloji. 2. Bilgehan H(1994).Klinik Mikrobiyoloji (Özel Bakteriyoloji ve Bakteri Enfeksiyonları). 3. Bilgehan H(1989).Temel Mikrobiyoloji ve Bağışık Bilimi. 4. Jawetz, Melnick and Adelbergs Medical Microbiology, Brooks GF, Butel JS, Morse SA. Appleton and Lange,					

Course Outline Weekly:

WEEKS	TOPİCS
1. Week	Structure of bacteria
2. Week	Structure of bacteria
3. Week	Host parasite relationship
4. Week	Sterilization and disinfection methods
5. Week	Antibiotic effect and resistance mechanisms
6. Week	Antigen, antibody structure, mechanisms of immune response formation
7. Week	Antigen, antibody structure, mechanisms of immune response formation
8. Week	**MIDTERM EXAM**
9. Week	Important viruses, fungi and parasites in microbiology

10. Week	Important viruses, fungi and parasites in microbiology
11. Week	Important viruses, fungi and parasites in microbiology
12. Week	Fundamental topics of microbiology and immunology
13. Week	Fundamental topics of microbiology and immunology
14. Week	Fundamental topics of microbiology and immunology
15. Week	An overview

Student Work Load Table

Activities	**Number**	**Duration**	**Total Work Load**
Course Duration	14	2	28
Laboratory	14	2	28
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	6	6
Final Exam Preparation Time	1	10	10
Total Work Load (hour) / 25(s)	100/ 25=4		
ECTS	**4**		

Evaluation System

Mid-Term Studies	**Number**	**Contribution**
Midterm exams	1	%50
Quiz		
Laboratory	1	%50
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**
1. To acquire information in the basic and social sciences as the Dietitian as he profession entails and make use of it for life.									
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.	3	3	4	3	3	3	3	3	3
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.	2	2	3	2	2	2	2	3	3
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