

FIRST AID

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
FIRST AID	SBF 110	6.Autumn	2	0	0	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression, Discussion, Question & Answer, Laboratory studies, Observation, Field Trip, Team / Group Work Role Playing / Dramatization, Report Preparation and / or Presentation, Experiment, Drill & Practice, Case Study, Problem Solving, Brainstorming, Project Design / Management, Other.					
Instructor(s)	Asst. Prof. Dr. Medet KORKMAZ					
Goal	It is the concept of first aid and patient transportation techniques in emergency situations.					
Learning Outcomes	<ol style="list-style-type: none">1. To be able to comprehend the applications of the first and urgent help,2. Ability to apply first aid information in emergencies,3. To be able to comprehend the basic principles of emergency patient care,4. Emergency diagnosis, Physiological responses to trauma, Basic life support, Understanding of advanced life support					
References	<ol style="list-style-type: none">1. Sözen C(2002), İlk yardım, Nobel publishing, Ankara.2. Süzen B, İnan H(2004-2005), İlk Yardım, Birol Basım Publishing, 3rd edition3. İlk Yardım (Ed; Süzen B), Marmara İletişim Publishing4. Acil Bakım (Ed; Şelimen D), Yüce5. İlk Yardım (Sivil Savunma) Publishing6. Acil Yardım ve Travma El Kitabı (Ed; Sözüer E) Nobel medical bookstore7. Acil Hemşireliği (Ed; Oktay S, Aksoy G), İstanbul Üniversitesi Florence Nightingale HYO publishing					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Principles of First Aid
2. Week	Evaluation of site, sick and wounded individuals
3. Week	Basic life support
4. Week	First aid in airway congestion
5. Week	First aid in bleeding
6. Week	First aid in fracture, dislocation, sprain
7. Week	First aid in drowning
8. Week	MIDTERM EXAM
9. Week	First aid in burn-dull-hot blow
10. Week	First aid in poisonings
11. Week	First aid in Cognitive Disorders
12. Week	Animal first aid in human bites and insect bites
13. Week	First aid in escaping foreign body, eye, ear
14. Week	Patient / injured transport techniques
15. Week	General review

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	4	56
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	%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
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			
2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition.		3		
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		
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.				4
5. Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.		5	4	
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				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.				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.			3	

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