

VOCATIONAL ENGLISH-II

Course Title	Code	Semester	Theoretical (hours/week)	Practice (hours/week)	Laboratory (hours/week)	ECTS
VOCATIONAL ENGLISH-II	BEN202	4.SEMESTER SPRING	2	0	0	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Elective					
Learning and teaching techniques of the Course	Communicative Language Teaching techniques that allow you to communicate effectively and accurately in various situations will be found in the student					
Instructor(s)	Nuriye Hilaloğlu, Aslı Geçim, B. Yusuf Erdem, F. Gamze Sökücü					
Goal	The aim of this course is to ensure that the students have gained communicative skills about their job by practicing the relevant lexical devices and language structures used in nutrition and dietetics.					
Learning Outcomes	1) Students can communicate with patients and understand their problems. 2) Students can understand articles about nutrition and dietetics and do research about their occupation. 3) Students can write experimental research papers.					
Content	Discussion about nutrition and dietetics, listening about daily events about nutrition and dietetics, reading articles about nutrition and dietetics and related sub-fields.					
References	Teacher-curated resources					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Revise fall semester with related activities.
2. Week	Identify food allergies.
3. Week	Discuss about the causes of various allergy types.
4. Week	Identify ways of cooking, discuss about the benefits of certain cooking styles.
5. Week	Identify nutrition facts about packaged food.
6. Week	Discuss about healthy nutrition for kids.
7. Week	Watch and discuss a movie about nutrition and dietetics.
8. Week	MIDTERM EXAM
9. Week	Talk about the reason of emotional eating.
10. Week	Discuss about organic and inorganic food.
11. Week	Identify new words about alternative dietary, discuss about top 10 alternative dietary.
12. Week	Identify food allergies, food intolerances and discuss about pinner test utilizing related data.
13. Week	Activities about the spring semester
14. Week	Watch and discuss a movie about nutrition and dietetics.
15. Week	Revision of the term. + FINAL EXAM

ECTS (Student Work Load Table)

Activities	Number	Duration	Total Work Load
Course Duration (X14)	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	3	42
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	1	14	14
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	%30
Quiz	1	
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project	1	%20
Other evaluation methods		
Total Time To Activities For Midterm		%50
Final works		
Final	1	%50
Homework		
Practice		
Laboratory		
Total Time To Activities For Midterm		%50
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	3	3	3
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. He/She can use the knowledge to raise the level of community health and the quality of life.	3	3	3	3
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 with in 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	3	3	3	3
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