

VOCATIONAL LANGUAGE III

Course Name	Code	Semester	Theory (hour/week)	Practice (hour/week)	Labratory (saat/hafta)	ECTS
VOCATIONAL LANGUAGE III	BEN301	5. Semester/Fall	2	0	0	4
Prerequisites	None					
Language of Instruction	English					
Course Type	Elective					
Learning and teaching techniques of the Course	Communicative Language Learning Techniques that guide students to communicate effectively about their field.					
Instructor(s)	Nuriye Hilaloğlu Aslı Geçim Gamze Sökücü B. Yusuf Erdem					
Aim of the lesson	To improve students' communicative skill about their occupation.					
Learning Outcomes	<ol style="list-style-type: none"> 1. Ask and answer the questions 2. To express feeling and opinion while talking with patients and colleagues. 3. To express procedures about field. 					
References	Materials prepared by the lecturer					

Weekly Outline

WEEKS	TOPICS
1. Week	Introduction of the course / using dictionary
2. Week	Translation Techniques
3. Week	Translation of sentences about nutrition
4. Week	Review Passive Voices and translate sentences from English to Turkish
5. Week	Review Conditionals and translate sentences from English to Turkish
6. Week	Review frequently-used conjunctions and transitions and translate sentences from English to Turkish
7. Week	Watching Movie and revision
8. Week	I. ARA SINAV
9. Week	Review Relative clauses and translate sentences from English to Turkish
10. Week	Translation of a short text about Healthy Eating Habits
11. Week	Translation of a paragraph about Diabetes
12. Week	Translation of a short text about Childhood Obesity
13. Week	Translation of a short text about Balanced Diet
14. Week	Translation of a short paragraph about Power of Food
15. Week	Translation of Food Pyramid

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 / Seminars	1	14	14
Project			
Homework			
Role Play			
Writing Article			
Time To Prepare For Midterm Exam	1	6	6
Final Exam Preparation Time	1	10	10
Total Work Load	100/25		
ECTS	4		

Evaluation System

Semester Work	Number	Contribution
Midterm Exam	1	%30
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework		
Presentations and Seminars	1	%20
Projects		
Other		
Total Semester Work		%50

End of Year Work		
Final Exam	1	%50
Homework		
Practice		
Laboratory		
Total	3	100

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

Program Qualifications	L.O.1	L.O.2	L.O.3
1. To acquire information in the basic and social sciences as the Dietitian as his/her profession entails and make use of it for life.	5	5	5
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	5	5
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			
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