

SOCIAL RESPONSIBILITY PROJECT II

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
SOCIAL RESPONSIBILITY PROJECT II	BDB332	6. Semester/ Spring	0	4	0	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Elective					
Learning and Teaching Techniques of The Course	Application, Observation, presentations, Discussion					
Instructor(s)	Prof. Dr. Efsun KARABUDAK Res. Asst. Saadet ÖZEN					
Goal	The aim of this course is to make students aware of social problems and to gain the ability of project development by cooperating with non-governmental organizations in order to produce solutions.					
Learning Outcomes	<ol style="list-style-type: none"> 1. To be able to identify problems in society, 2. To be able to define the aims and objectives of the project, 3. To be able to cooperate with the organizations within the scope of the project, 4. To be able to cooperate with team members, 5. Report and present the project 					
References	<ol style="list-style-type: none"> 1. Oktay Özdemir. Medical Statistics. İstanbul medical publishing, 2. Sümbüloğlu K, Sümbüloğlu V. Biostatistics. Hatipoğlu Printing and Publishing 					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Determination of the project subject and supporting evidence
2. Week	Evidence supporting the creation of the project
3. Week	Project objectives and hypotheses
4. Week	Identifying collaborative institutions and conducting negotiations
5. Week	Selection of population and sample
6. Week	Determining the workflow
7. Week	Field work
8. Week	Field work
9. Week	Field work
10. Week	Field work
11. Week	Processing of fieldwork data
12. Week	Processing of fieldwork data
13. Week	Project reporting
14. Week	Project delivery
15. Week	Sharing the results of the project

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	8	4	32
Laboratory	2	4	8
Practice	6	4	24
Field Study	4	4	16
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	2	4	8
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	1	2	2
Seminars	2	5	10
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam			
Final Exam Preparation Time			
Total Work Load (hour) / 25(s)			100/25=4
ECTS			4

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory		
Practice		
Field Study	1	%50
Course Internship (If There Is)		
Homework's	1	%50
Presentation and Seminar		
Project		
Other evaluation methods		
Total Time To Activities For Midterm		100
Final works		
Final		
Homework	1	%100
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.	5	5	5	5	4
2. To develop personalized diet and programme in accordance with the principles of adequate and balanced nutrition.	3	4	4	4	4
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	5	5	5	5	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.	5	5	5	4	4
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	4	4	3	3	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.					
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			4	4	5
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.	5	5	5	5	5

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