

OCCUPATIONAL HEALTH AND SAFETY

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
OCCUPATIONAL HEALTH AND SAFETY	BDB336	6. Semester /Spring	1	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Elective					
Learning and Teaching Techniques of The Course	Expression					
Instructor(s)						
Goal	The aim of this course is to give basic information about occupational health and safety program.					
Learning Outcomes	1. To have knowledge about basic occupational safety issues 2. To be able to comprehend the connection of occupational safety with workers, employers and government 3. To be able to have information about what to do after graduation 4. To have basic definition and legal information about occupational safety					
References						

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Orientation, Presentation
2. Week	Introduction to Occupational Health and Safety, Basic Principles
3. Week	First aid definition and principles
4. Week	First aid in injury and bleeding
5. Week	First aid in burns
6. Week	First aid in falls
7. Week	First aid in escape of foreign body into throat
8. Week	MIDTERM EXAM
9. Week	Occupational accidents and prevention ways in collective nutrition services
10. Week	What's the risk? What's an accident?
11. Week	Assessment of risky situations in terms of occupational accidents.
12. Week	Health risks arising from work environment
13. Week	Risks arising from employee behavior
14. Week	An overview
15. Week	An overview

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	14	1	14
Laboratory			
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	3	3
Final Exam Preparation Time	1	5	5
Total Work Load (hour) / 25(s)		50/25	
ECTS		2	

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.				
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.				
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	5	5	5	5
7. Dietitian can improve products, make laboratory practice on elements affecting analysis and quality of nutrition, review and evaluate them regarding the legal regulations	4	4	4	4
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	4	4
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

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