

COURSE NAME

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Graduation Project II	BDB406	8th Semester/Spring Term	0	2	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression Discussion					
Instructor(s)						
Goal	It is to teach how to prepare and present seminars on nutrition, nutrition and dietetics.					
Learning Outcomes	1. Being able to prepare a report from the materials examined. 2. Preparing and presenting presentations 3. To be able to debate on the presented topics.					
References	1. Various books related to the subject, current articles and other written materials					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Determining the main topics of the seminars in the light of the materials examined
2. Week	Determining the main topics of the seminars in the light of the materials examined
3. Week	Preparation of report and presentation
4. Week	Preparation of report and presentation
5. Week	Preparation of report and presentation
6. Week	Preparation of report and presentation
7. Week	Preparation of report and presentation
8. Week	Presentation
9. Week	Presentation
10. Week	Presentation
11. Week	Presentation
12. Week	Presentation
13. Week	Presentation
14. Week	Presentation
15. Week	General discussion and evaluation

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration			
Laboratory			
Practice	14	2	28
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	1	14
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)			
Seminars	1	8	8
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)		50/25=2	
ECTS			2

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory		
Practice		
Field Study	1	%50
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		
Other evaluation methods		
Total Time To Activities For Midterm		100
Final works		
Final		
Homework		
Practice	1	%50
Laboratory		
Total Time To Activities For Midterm		100
Contribution Of Midterm Studies On Grades	1	%50
Contribution Of Final Exam On Grades	1	%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
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
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	5	5	5
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
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 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	5	5	5

<p>and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods</p>			
<p>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.</p>	5	5	5

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