

**BDB101 - Orientation of Profession**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Orientation of Profession	BDB101	1. Autumn	2	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Lecture, Question-answer, Computer assisted teaching technique					
Instructor(s)						
Goal	To introduce the department and the profession.					
Learning Outcomes	<ol style="list-style-type: none"> <li>1. Learn the regulations and guidelines they are subject to during their education.</li> <li>2. Recognize the field of nutrition and dietetics.</li> <li>3. Learn the professional history and activities of associations.</li> <li>4. Learn the working areas of the dietitian.</li> <li>5. Define the sources from which they can obtain basic information about the profession and gain the ability to reach them.</li> </ol>					
References	<ol style="list-style-type: none"> <li>1. SANKO University Regulation <a href="https://www.sanko.edu.tr/wp-content/uploads/2019/05/yonetmelik.pdf">https://www.sanko.edu.tr/wp-content/uploads/2019/05/yonetmelik.pdf</a></li> <li>2. SANKO University Faculty of Health Sciences Directive <a href="https://www.sanko.edu.tr/dosyalar/dosyalar/Sa%C4%9Fl%C4%B1k%20Bilimleri%20Fak%C3%BCitesi%20E%C4%9Fitim-%C3%96%C4%9Fretim%20s%C4%B1nav%20uygulama%20ve%20staj%20y%C3%B6nergesi.pdf">https://www.sanko.edu.tr/dosyalar/dosyalar/Sa%C4%9Fl%C4%B1k%20Bilimleri%20Fak%C3%BCitesi%20E%C4%9Fitim-%C3%96%C4%9Fretim%20s%C4%B1nav%20uygulama%20ve%20staj%20y%C3%B6nergesi.pdf</a></li> <li>3. Beslenme ve Diyet dergileri <a href="https://beslenmevediyetdergisi.org/index.php/bdd">https://beslenmevediyetdergisi.org/index.php/bdd</a></li> <li>4. Turkey Dietetic Association WEB page <a href="http://www.tdd.org.tr/">http://www.tdd.org.tr/</a></li> <li>5. Diyetisyenin Çalışma Rehberi (ed: Muhittin TAYFUR). Hatipoğlu publications. 1. Edition 2014.</li> </ol>					

**Course Outline Weekly:**

WEEKS	TOPICS
1. Week	Introduction of nutrition and dietetics department
2. Week	Introduction of nutrition and dietetics department
3. Week	Teaching regulations and student responsibilities
4. Week	Teaching regulations and student responsibilities
5. Week	Teaching regulations and student responsibilities
6. Week	Curriculum introduction
7. Week	Curriculum introduction
8. Week	<b>MIDTERM EXAM</b>
9. Week	Practices related to the dietician profession
10. Week	Introduction of professional standards and professional organization
11. Week	Promotion of national and international professional organizations
12. Week	The introduction of basic sources of information and means of transportation related to the profession
13. Week	Professional ethics and deontology
14. Week	Sharing of professional experiences
15. Week	Sharing of professional experiences

**Student Work Load Table**

Activities	Number	Duration	Total Work Load
Course Duration	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	1	14
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
<b>Total Work Load ( hour) / 25(s)</b>	50 / 25 =2		
<b>ECTS</b>	<b>2</b>		

**Evaluation System**

<b>Mid-Term Studies</b>	<b>Number</b>	<b>Contribution</b>
Midterm exams	1	% 100
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project		
Other evaluation methods		
<b>Total Time To Activities For Midterm</b>		100
<b>Final works</b>		
Final	1	% 100
Homework		
Practice		
Laboratory		
<b>Total Time To Activities For Midterm</b>		100
Contribution Of Midterm Studies On Grades		% 40
Contribution Of Final Exam On Grades		% 60
<b>Total</b>		100

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

<b>Program Qualifications</b>	<b>Learning outcomes</b>				
	<b>L.O.1</b>	<b>L.O. 2</b>	<b>L.O.3</b>	<b>L.O.4</b>	<b>L.O.5</b>
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.				2	
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.					3
3. Knows his rights, duties and responsibilities towards the society, colleagues, and other professions, individuals and patients, and learns how to behave in harmony with the professional ethical rules.			3		
4. When confronted with problems within any field of Nutrition and Dietetics, has the ability to observe, diagnose, assess, report and come up with solutions thanks to their up-to-date knowledge and skills.		2		2	
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.	3	2	3		
6. Has the ability to make a plan for a research individually or as part of a team, make experiments, collect and analyze the data, interpret and write a report by using theoretical / practical knowledge and skills gained in the field of Nutrition and Dietetics.				2	
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.				2	
8. Gains knowledge to contribute to the diet plans and policies to be developed based on the needs of the individuals and the society.		3	3		
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.					3

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