BDB205 - General Microbiology

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
GENERAL MICROBIOLOGY	BDB205	3 th Semester/ Autumn Term	2	0	2	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression					
Instructor(s)						
Goal	Gaining basic knowledge in the field of microbiology.					
Learning Outcomes	1. Describes the structure, metabolism and genetic characteristics of bacteria. 2. Understands the Normal Microbial Flora. 3. Categorizes antibiotics. 4. Comprehends important viruses, fungi and parasites in microbiology. 5. Antigen defines antibody structure and immune response mechanisms. 6. Defines sterilization, disinfection methods and hand hygiene.					
References	1. Lippincott's Illustrated Reviews Microbiology, Third Edition. Harvey RA (eds). Anğ Ö (translation editor) Lippincott's Annotated Compilation of Textbooks: Microbiology. Nobel Medical Bookstore Tic. Ltd. Sti., 2017 Istanbul. 2. Levinson W (eds). Review of Medical Microbiology and Immunology. McGraw-Hill. Şener B, Esen B (translation editors). Lange Medical Books Medical Microbiology and Immunology. Detay Printing and Publishing Printing Services Singing. Tic. Ltd. Ltd. Şti., 2018, Ankara. 3. Mandell, Douglas, and Bennett's Principles and Practice of Infectious Diseases, Eighth Edition, 2015, Saunders / Elsevier. 4. Patrick R. Murray, Ken S. Rosenthal, and Michael A. Pfaller. Medical Microbiology, Eighth Edition, 2016, Elsevier. 5. Tünger A, Çavuşoğlu C, Korkmaz M. Asian Microbiology, Fourth Edition. 2005, Meta Printing Printing Services, İzmir. 6. Us D. Basic Immunology and Serology. Hippocrates Bookstore, 2016, Ankara.					

Course Outline Weekly:

WEEKS	TOPİCS
1. Week	History of Microbiology and General Properties of Microorganisms
2. Week	General Properties of Bacteria,
3. Week	Reproduction and Metabolism in Bacteria, Bacterial Genetics
4. Week	Host Microorganism Relationship
5. Week	Normal Microbial Flora
6. Week	antimicrobials
7. Week	General Features of Mushrooms
8. Week	**MIDTERM**
9. Week	General Features of Viruses
10. Week	General Features of Parasites
11. Week	Microbiological Sampling and Diagnostic Methods
12. Week	Food Poisoning
13. Week	Immune System, Natural and Acquired Immunity
14. Week	Humoral and Cellular Immunity and Immunization
15. Week	Sterilization, Disinfection and Hand Hygiene

Student Work Load Table

Activities	**Number**	**Duration**	**Total Work Load**
Course Duration	14	3	42
Laboratory	14	1	14
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)			
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)			
Seminars	1	12	12
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	1	12	12
Final Exam Preparation Time	1	20	20
Total Work Load (hour) / 25(s)	**100/25=4**		
ECTS	**4**		

Evaluation System

Mid-Term Studies	**Number**	**Contribution**
Midterm exams	1	50%
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework’s	1	50%
Presentation and Seminar		
Project		
Other evaluation methods		
Total Time To Activities For Midterm	2	100
Final works		
Final	1	100%
Homework		
Practice		
Laboratory		
Total Time To Activities For Midterm		100
Contribution Of Midterm Studies On Grades		40%
Contribution Of Final Exam On Grades		60%
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**	**L.O.6**
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	4	4	3	2	2	5
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	4	4	1	1	2	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.	1	1	1	2	1	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.	4	3	1	2	3	3
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in diciplinary and interdisciplinary conditions.	2	1	1	1	1	3
6. Has the ability to make a plan for a research individually or as part of a team, make experiments, collectand analyze the data, interpret and write a report by using theoretical / practical knowledge and skills gained in the field of Nutrition and Dietetics.	4	3	1	3	3	4
7. Develops suggestions for healty/sick individuals and those at risk considering their lifelong diet.	4	4	2	3	2	5
8. Gains knowledge to contribute to the diet plans and politics to be developed based on the needs of the individuals and the society.	2	4	1	1	1	5
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	2	3	1	1	2	4

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