

BEN202 - Academic English I

Course Name	Code	Term	Theory (hours/week)	Practice (hours/week)	Laboratory (hours/week)	ECTS
Academic English 2	BEN 202	4. Semester / Spring	2	0	0	4
Prerequisites	None					
Language of Instruction	English					
Course Type	Elective					
Learning and teaching techniques of the course	Lecture Question - Answer Computer-assisted teaching technique Team/Group work Role-play					
Instructor(s) of the course						
Aim of the lesson	Learning terms about Nutrition and Dietetic, comprehension of texts about the field, and improvement of communicative skills.					
Learning Outcomes	<ol style="list-style-type: none"> 1. Understanding terminology about Nutrition and Dietetic 2. Effective communication with the patients 3. Reading and interpretation of the articles about the field. 4. Writing short articles about the field. 					
References	Vize Yayıncılık Bölüm Dergisi, www.nutrition.org.uk, Step up for Medical English 1, Oxford English for Careers 1, Cambridge English for Nursing 1					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Meeting and Introducing the lesson
2. Week	Learning Food Allergy
3. Week	Searching food allergies and their reasons
4. Week	Discussing ways of cooking
5. Week	Discussing Nutrition Labeling
6. Week	Talking about nutrition for kids
7. Week	Watching a movie about Nutrition and Dietetics and discuss the film
8. Week	MID TERM
9. Week	Discussing emotional eating and its reasons
10. Week	Talking and discussing organic and non organic food
11. Week	Learning alternative diets
12. Week	Answering comprehension questions about food allergy and food intolerance through reading
13. Week	Alternative treatments
14. Week	Watching a movie about Nutrition and Dietetics and discuss the film
15. Week	Revision
16. Week	FINAL

ECTS (Student Work-load Table)

Activities	Number	Duration	Total Work Load
Course	14	4	56
Laboratory			
Practice			
Field Study			
Study time outside of classroom (Free-study/Group work/Pre-study)	14	2	28
Presentation (Video recording/Poster preparation/Focus Group Interview/Questionnaire/Observation and Writing reports)			
Seminar Preparation			
Project			
Case Study			
Role-play			
Writing articles-Make criticals			
Time to prepare for midterm exams	2	5	10
Time to prepare for final exam	1	6	6
Total Work Load (hour) / 25(h)	100/25=4		
Course ECTS	4		

Evaluation System

Workload within semester	Number	Contribution
Midterm Exam	1	60%
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If there is)		
Assignments		
Presentations and Seminars		
Projects	1	40%
Other		
Total Semester Work Load		100
End-of-year Work Load		
Final Exam	1	50%
Assignments		
Practice		
Laboratory	1	50%
Total End-of-year Work Load		100
Contribution of Semester Work Load on Grades		40%
Contribution of End-of-year Work Load on Grades		60%
Total		100

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

Program qualifications	Learning Outcomes of the Course			
	L.O.1	L.O.2	L.O.3	L.O.4
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	-	-	-	-
2. Has the ability to use equipment and information Technologies required for the professional practice efficiently.	-	-	-	-
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.	-	-	-	-
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.	-	-	-	-
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.	-	-	-	-
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.	-	-	-	-
7. Develops suggestions for healthy /sick individuals and those at risk considering their lifelong diet.	-	-	-	-
8. Gains knowledge to contribute to the diet plans and politics to be developed based on the needs of the individuals and the society.	-	-	-	-
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	5	5	5	5

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