

BDB336 - Occupational Health And Safety

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
OCCUPATIONAL HEALTH AND SAFETY	BDB336	6. Semest/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. Have knowledge about basic occupational safety issues 2. Understands the connection of occupational safety with the worker, employer and the state 3. Have information about what to do after graduation 4. Have basic definition and legal information about occupational safety					
References	Acil Tıp Kaynaklar: Tüm Yönleriyle Acil Tıp Tanı Tedavi ve Uygulama Kitabı Tintalli Acil Tıp-Bilinmesi Gerekenler (David M. Cline) Ankara Nobel Tıp Kitabevi Acil Tıp Atlası Acilde Vakalar 2. Baskı					

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

	Number	Contribution
Mid-Term Studies		
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		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
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	4			
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.		4		
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.		3		
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.	3	3		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.	5	5	5	5
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.	4	4	4	4
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.	4	4	4	4

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