

**BDB 405- SEMINAR I**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
SEMINAR I	BDB405	7th Semester/ Spring Term	0	2	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression Method Question-Answer Method Project Method Self Study Method					
Instructor(s)	Department Instructors					
Goal	By researching current issues in the field of nutrition and dietetics, preparing and presenting them as a whole, and gaining experience in solving questions and problems related to the prepared subject.					
Learning Outcomes	1. Learns to search and interpret the literature on professional issues. 2. Learn how to read and interpret the articles he / she has accessed. 3. Comprehends how to synthesize various information in the sources he read and make a new report. 4. Determines the solution ways of existing problems and possible new problems.					
References	Scientific books specific to the subject, current articles					

**Course Outline Weekly**

WEEKS	TOPICS
1. Week	General information about seminar preparation, resource scanning and presentation techniques
2. Week	Determining the subject of the seminar
3. Week	Determining the subject of the seminar
4. Week	Determining the subject of the seminar
5. Week	Scientific literature review on the subject
6. Week	Scientific literature review on the subject
7. Week	Scientific literature review on the subject
8. Week	Scientific literature review and investigation on the subject
9. Week	Scientific literature review and investigation on the subject
10. Week	Scientific literature review and investigation on the subject
11. Week	Examination and discussion of materials related to the subject
12. Week	Examination and discussion of materials related to the subject
13. Week	Examination and discussion of materials related to the subject
14. Week	Determining the subtitles of the seminars using the materials
15. Week	Determining the subtitles of the seminars using the materials

### Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	1	2	2
Laboratory			
Practice	14	2	28
Field Study			
Study Hours Out of Class (Free study / Group Work / Preliminary Work)	1	10	10
Presentation (Making videos / Preparing a poster / Oral presentation / Focus Group Meeting / Survey Application / Observation and Report Writing)			
Seminars	1	10	10
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam			
Final Exam Preparation Time			
<b>Total Work Load ( hour) / 25(s)</b>	<b>50/25=2</b>		
<b>ECTS</b>	<b>2</b>		

### Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory		
Practice	1	50%
Field Study	1	50%
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		
Homework		
Practice	1	100%
Laboratory		
<b>Total Time To Activities For Midterm</b>		100
Contribution Of Midterm Studies On Grades	1	40%
Contribution Of Final Exam On Grades	1	60%
<b>Total</b>		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.	5	5	-	5
2. Has the ability to use equipments 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	5	5	5
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in diciplinary and interdisciplinary conditions.	-	-	-	-
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.	5	5	5	-
7. Develops suggestions for healty/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

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