

**BDB407 - Graduation Project I**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Graduation Project I	BDB407	7. Semester/Fall Term	0	2	0	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Lecture Question-answer method Group work method Individual working method Experiment (laboratory) method Preparing and / or presenting a report Brainstorming Project method					
Instructor(s)	Section Staff					
Goal	Gains the ability to conduct literature research using the library and the Internet, Establish a research hypothesis, Create the research design according to the type of research, Distinguish data collection methods, Obtain ethical permissions, and present the general information and method of the research in a report.					
Learning Outcomes	1. Gains the ability to read literature research and professional field documents, 2. Plans and writes a research project on current issues related to the professional field, 3. Creates a research hypothesis and research questions, 4. Understands the processes of obtaining ethical permits, 5. Distinguish the strengths and weaknesses of data collection and analysis methods.					
References	Articles, books and web pages in the field of Nutrition and Dietetics					

**Course Outline Weekly:**

WEEKS	TOPICS
1. Week	Project preparation principles
2. Week	Research planning stages and general principles
3. Week	Literature review and determination of research subject
4. Week	Literature review and determination of research subject
5. Week	Literature review and determination of research subject
6. Week	Creation of hypotheses
7. Week	Creation of hypotheses
8. Week	Determination of data collection and analysis methods
9. Week	Determination of data collection and analysis methods
10. Week	Determination of data collection and analysis methods
11. Week	Preparation of ethical committee / commission applications
12. Week	Preparation of ethical committee / commission applications
13. Week	Applying for an ethics committee / commission
14. Week	Literature review and researches on the subject
15. Week	Delivery and submission of reports

## Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	15	2	30
Laboratory			
Practice			
Field Study	15	1	15
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	15	2	30
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)			
Seminars			
Project	1	10	10
Case study			
Role playing, Dramatization			
Writing articles, Critique	5	3	15
Time To Prepare For Midterm Exam			
Final Exam Preparation Time			
<b>Total Work Load ( hour) / 25(s)</b>	<b>150/25=6</b>		
<b>ECTS</b>	<b>6</b>		

## Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory		
Practice		
Field Study	1	50%
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project	1	50%
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	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 of the Course				
	L.O.1	L.O.2	L.O.3	L.O.4	L.O.5
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	3	4	-	-	-
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	5	-	-	-	-
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.	-	-	-	5	-

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.	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.	-	-	-	-	-
8. Gains knowledge to contribute to the diet plans and policies to be developed based on the needs of the individuals and the society.	4	5	-	-	-
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	5	5	-	-	-

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