

BDB406- Seminar II

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
SEMINAR II	BDB406	8th 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 articles. 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	1. Various books, current articles and other written materials on the subject					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Literature review on subject subtitles
2. Week	Literature review on subject subtitles
3. Week	Literature review on subject subtitles
4. Week	Writing the seminar report using the materials related to the subject
5. Week	Writing the seminar report using the materials related to the subject
6. Week	Writing the seminar report using the materials related to the subject
7. Week	Presentation of the seminar report to the advisor
8. Week	Preparation of the report as a seminar presentation
9. Week	Preparation of the report as a seminar presentation
10. Week	Preparation of the report as a seminar presentation
11. Week	Arranging resources
12. Week	Making the presentation
13. Week	Making the presentation
14. Week	Making the presentation
15. Week	General discussion and evaluation, Report delivery

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	5	5
Presentation (Making videos / Preparing a poster / Oral presentation / Focus Group Meeting / Survey Application / Observation and Report Writing)	1	5	5
Seminars	1	10	10
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam			
Final Exam Preparation Time			
Total Work Load (hour) / 25(s)			50/25=2
ECTS			2

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	1	50%
Project		
Other evaluation methods		
Total Time To Activities For Midterm		100
Final works		
Final		
Homework		
Practice	1	100%
Laboratory		
Total Time To Activities For Midterm		100
Contribution Of Midterm Studies On Grades	1	40%
Contribution Of Final Exam On Grades	1	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.	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 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.	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 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