

BDB408 - Graduation Project II

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Graduation Project II	BDB408	8. Semester/Spring Term	0	2	0	6
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Lecture method Question-answer method Group work method Individual working method Experiment (laboratory) method Preparing and / or Presenting a Report Brainstorming Computer assisted teaching technique Project method					
Instructor(s)						
Goal	It makes literature research using the library and internet, collects data, applies statistical methods, interprets the obtained data in accordance with the literature information and presents it as a report.					
Learning Outcomes	1. Gains the ability to create and apply research questions, 2. Uses data collection tools suitable for the research design, 3. Performs data analysis using appropriate statistical methods, 4. To compare and interpret the literature information with its own data and report.					
References	Articles, books and web pages in the field of Nutrition and Dietetics					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Data collection and data entry
2. Week	Data collection and data entry
3. Week	Data collection and data entry
4. Week	Data collection and data entry
5. Week	Data collection and data entry
6. Week	Data collection and data entry
7. Week	Data collection and data entry
8. Week	Preliminary study of tables and analysis of data
9. Week	Preliminary study of tables and analysis of data
10. Week	Data recovery and reporting
11. Week	Data recovery and reporting
12. Week	Data recovery and reporting
13. Week	Data recovery and reporting
14. Week	Data recovery and reporting
15. Week	Report delivery and presentation

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	15	2	30
Laboratory			
Practice			
Field Study	15	3	45
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	3	45
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	1	5	5
Seminars	1	10	10
Project	1	12	12
Case study			
Role playing, Dramatization			

Writing articles, Critique			
Time To Prepare For Midterm Exam			
Final Exam Preparation Time	1	3	3
Total Work Load (hour) / 25(s)	150/25=6		
ECTS	6		

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		
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	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 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 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.	-	-	-	-
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.	4	-	-	4
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	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.	-	-	-	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