

BDB314 - External Institution Summer Application

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
External Institution Summer Application	BDB314	6 th Semester/ Spring Term	0	8	0	8
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression, Discussion, Observation, Preparing and / or Presenting a Report Drill & Practice					
Instructor(s)						
Goal	This application enables students to be prepared for institutional and hospital dieticians practically under the consultancy of institutional and hospital dieticians and academic staff.					
Learning Outcomes	1. Improves clinical and managerial dietitian knowledge and skills by observing education / research and consultancy services within the framework of ethical rules. 2. Gain the ability to apply the theoretical and practical knowledge of the science of nutrition and dietetics in clinical and mass nutrition services. 3. Gains the ability of research and education with teamwork within the framework of multi-disciplinary approach. 4. Gain the ability to provide training to patients and their relatives, healthcare professionals and public nutrition staff in the relevant field.					
References	1. Baysal, A., Aksoy, M., Besler, HT, Bozkurt, N., Keçecioğlu, Kutluay Merdol, T., Pekcan, G., Mercanlıgil, SM, Yıldız E, Diet Handbook, 10th Edition, Hatıboğlu Publishing House, Ankara, 2018. 2. National and international nutrition and diet journals (Journal of Nutrition and Diet, Eur J Clin Nutr, JADA, Am J Clin Nutr etc.) 3. Krause, Food and Nutrition Care Process. Nobel Bookstore, Ankara, 2019.					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Transforming theoretical knowledge into practical skills
2. Week	Transforming theoretical knowledge into practical skills
3. Week	Transforming theoretical knowledge into practical skills
4. Week	Transforming theoretical knowledge into practical skills
5. Week	Vocational practice
6. Week	Vocational practice
7. Week	Vocational practice
8. Week	Vocational practice
9. Week	Vocational practice
10. Week	Vocational practice
11. Week	Vocational practice
12. Week	Vocational practice
13. Week	Vocational practice
14. Week	Vocational practice
15. Week	Vocational practice

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration			
Laboratory			
Practice	5	35	175
Field Study	14	10	140
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)			
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	1	8	8
Seminars			
Project	1	10	10
Case study	3	3	9
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam			
Final Exam Preparation Time			
Total Work Load (hour) / 25(s)		195/25=7,8	
ECTS		8	

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory		
Practice	7	35%
Field Study	3	45%
Course Internship (If There Is)		
Homework's	2	20%
Presentation and Seminar		
Project		
Other evaluation methods		
Total Time To Activities For Midterm		100
Final works		
Final		
Homework		
Practice		100%
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	5		
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	3	3		
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	3	4	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.	4	4	3	
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.	3	3	5	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.	4	5	4	4
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.	4	3	3	5
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	3		
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	3	3		

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