

BDB101 - Orientation of Profession

| Course Name | Code | Term | Theory (hours/week) | Application (hours/week) | Laboratory (hours/week) | ECTS |
|--|--|----------------------|---------------------|--------------------------|-------------------------|------|
| Orientation of Profession | BDB101 | 1. Semester / Autumn | 2 | 0 | 0 | 2 |
| Prerequisites | None | | | | | |
| Language of Instruction | Turkish | | | | | |
| Course Type | Compulsory | | | | | |
| Learning and Teaching Techniques of The Course | Lecture, Question-answer, Computer assisted teaching technique | | | | | |
| Instructor(s) | | | | | | |
| Goal | To introduce the department and the profession. | | | | | |
| Learning Outcomes | <ol style="list-style-type: none"> 1. Learn the regulations and guidelines they are subject to during their education. 2. Recognize the field of nutrition and dietetics. 3. Learn the professional history and activities of associations. 4. Learn the working areas of the dietitian. 5. Define the sources from which they can obtain basic information about the profession and gain the ability to reach them. | | | | | |
| References | <ol style="list-style-type: none"> 1. SANKO University Regulation https://www.sanko.edu.tr/wp-content/uploads/2019/05/yonetmelik.pdf 2. SANKO University Faculty of Health Sciences Directive https://www.sanko.edu.tr/dosyalar/dosyalar/Sa%C4%9Fl%C4%B1k%20Bilimleri%20Fak%C3%BCltesi%20E%C4%9Fitim-%C3%96%C4%9Fretim%20s%C4%B1nav%20uygulama%20ve%20staj%20y%C3%B6nergesi.pdf 3. Beslenme ve Diyet dergileri https://beslenmevediyetdergisi.org/index.php/bdd 4. Turkey Dietetic Association WEB page http://www.tdd.org.tr/ 5. Diyetisyenin Çalışma Rehberi (ed: Muhittin TAYFUR). Hatipoğlu publications. 1. Edition 2014. | | | | | |

Course Outline Weekly:

| WEEKS | TOPICS |
|----------|--|
| 1. Week | Introduction of nutrition and dietetics department |
| 2. Week | Introduction of nutrition and dietetics department |
| 3. Week | Teaching regulations and student responsibilities |
| 4. Week | Teaching regulations and student responsibilities |
| 5. Week | Teaching regulations and student responsibilities |
| 6. Week | Curriculum introduction |
| 7. Week | Curriculum introduction |
| 8. Week | MIDTERM |
| 9. Week | Practices related to the dietician profession |
| 10. Week | Introduction of professional standards and professional organization |
| 11. Week | Promotion of national and international professional organizations |
| 12. Week | The introduction of basic sources of information and means of transportation related to the profession |
| 13. Week | Professional ethics and deontology |
| 14. Week | Sharing of professional experiences |
| 15. Week | Sharing of professional experiences |

Student Work Load Table

| Activities | Number | Duration | Total Work Load |
|--|--------|----------|-----------------|
| Course Duration | 14 | 2 | 28 |
| Laboratory | | | |
| Practice | | | |
| Field Study | | | |
| Study Time Of Outside Of Class (Pre-Study, Practice, Etc.) | 14 | 1 | 14 |
| Presentations (Video shoot/Poster preparation/Oral presentation, Etc.) | | | |
| Seminars | | | |
| Project | | | |
| Case study | | | |
| Role playing, Dramatization | | | |
| Writing articles, Critique | | | |
| Time To Prepare For Midterm Exam | 1 | 3 | 3 |
| Final Exam Preparation Time | 1 | 5 | 5 |

| | |
|--|------------|
| Total Work Load (hour) / 25(s) | 50 / 25 =2 |
| ECTS | 2 |

Evaluation System

| Mid-Term Studies | Number | Contribution |
|---|---------------|---------------------|
| Midterm exams | 1 | % 100 |
| Quiz | | |
| Laboratory | | |
| Practice | | |
| Field Study | | |
| Course Internship (If There Is) | | |
| Homework's | | |
| Presentation and Seminar | | |
| Project | | |
| 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 | | %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 | L.O.5 |
| 1. Enables the students to use theoretical knowledge based on basic and social sciences in practice. | | | | 2 | |
| 2. Has the ability to use equipments and information Technologies required for the professional practice efficiently. | | | | | 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 | | |
| 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. | | 2 | | 2 | |
| 5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in diciplinary and interdisciplinary conditions. | 3 | 2 | 3 | | |
| 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. | | | | 2 | |
| 7. Develops suggestions for healty/sick individuals and those at risk considering their lifelong diet. | | | | 2 | |
| 8. Gains knowledge to contribute to the diet plans and politics to be developed based on the needs of the individuals and the society. | | 3 | 3 | | |
| 9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning. | | | | | 3 |

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