

BDB107 - General Economics

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
General Economics	BDB107	1. Semester /1.Autumn	2	-	-	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression					
Instructor(s)						
Goal	To be able to define and evaluate economic concepts, theories and methods, It is able to define and comment on economic systems, decision mechanisms, policies and problems.					
Learning Outcomes	1. Learns the subjects of economics and economics. 2. Learn the markets and recognize the health market. 3. Learn the importance of the health economy in their professional life. 4. Learn to make a budget plan and legal requirements in buying and selling. 5. Gains the ability to reach the awareness of how to use the related resources and how to make a large-scale food supply plan.					
References	1. Dinler Z. Introduction to Economics / Ekin Press Publishing 2. Ünsal E. Mikro İktisat / Murat Publishing 3. Case K.E, Fair R.C. Principles of Economy					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Definition of economics, introduction of economic concepts
2. Week	Main economic problems and economic order
3. Week	Request
4. Week	Supply
5. Week	Balance in perfect competition market
6. Week	flexibility
7. Week	Determining individual behaviors, benefit maximization
8. Week	MIDTERM
9. Week	Indifference Analysis and Consumer Balance
10. Week	Production Function and Yield Analysis
11. Week	Cost analysis
12. Week	Determining Firm Behaviors, Profit Maximization
13. Week	Market Failures
14. Week	Health Management, The Place of Economics in Health
15. Week	The place of economics in professional life

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	4	56
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	6	6
Final Exam Preparation Time	1	10	10
Total Work Load (hour) / 25(s)	100/25=4		
ECTS	4		

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	2
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.		2	2		2
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 disciplinary and interdisciplinary conditions.		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.	1			2	3
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.			2		3
8. Gains knowledge to contribute to the diet plans and policies 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		3		2

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