

BDB207 - Anatomy I

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
ANATOMY I	BDB207	6.Semester Autumn	2	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression Question & Answer					
Instructor(s)						
Goal	It is to teach the general human anatomy systematically, regionally and functionally together with the details required for the Department of Nutrition and Dietetics					
Learning Outcomes	1. Having knowledge about anatomical terminology 2. Learning the anatomical parts of human body 3. To learn the anatomical layout of systems and organs 4. Ability to know the anatomical location and functions of general systems and the clinical implications of Nutrition and Dietetic application					
References	1. Cumhur M. (Editor), Temel Anatomi, ODTÜ Publishing. 2. Arıncı K, Elhan A. Anatomi I-II, Güneş Tıp Bookshops 3. Yıldırım M. Resimli Sistematik Anatomi, Nobel Tıp Bookshops 4. Kopuz C.(Editör), Anatomi ve Fizyoloji, Nobel Tıp Bookshops .					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Introduction to Anatomy and Terminology
2. Week	Introduction to motion system
3. Week	Bones
4. Week	Bones
5. Week	Joints
6. Week	Joints
7. Week	Muscles
8. Week	MID-TERM EXAM
9. Week	Muscles
10. Week	The circulatory system
11. Week	The circulatory system
12. Week	The circulatory system
13. Week	Respiratory system
14. Week	Respiratory system
15. Week	An overview

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			
	LO 1	LO 2	LO 3	LO 4
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	5	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. 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.	-	-	-	-
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 policies 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.	-	-	-	-

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