

BDB210 - Physiology II

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
PHYSIOLOGY II	BDB210	4th Semester/Spring Term	2	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Expression Method Question-Answer Method					
Instructor(s)						
Goal	Learning the normal working principles of body cells, tissues, organs and systems in healthy individuals.					
Learning Outcomes	1. Learn the working mechanisms of all cells, tissues, organs and systems in the body, 2. Understand the importance of blood, oxygen for cells in human body and their relationship with foods, 3. Learn the physiology of the systems in the human body and their structures at the cellular level, 4. Have knowledge about the basic information about the physiology of the systems in the human body and the reasons for the formation of the basic diseases related to the systems.					
References	1. A.C. Guyton & Hall, Textbook of Medical Physiology 2. Costanzo, Physiology 3. Prof. Dr. Erdal Ağar, Medical Physiology 4. Premkumar, Anatomy & Physiology 5. Vander Human Physiology 6. Physiology for Colleges 7. Prof. Dr. Halis Köylü, Basic Physiology for Health Sciences					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Digestive system physiology
2. Week	Digestive system physiology
3. Week	Digestive system physiology
4. Week	Urinary system physiology
5. Week	Urinary system physiology
6. Week	Urinary system physiology
7. Week	Reproductive system physiology
8. Week	MIDTERM EXAM
9. Week	Endocrine system physiology
10. Week	Endocrine system physiology
11. Week	Endocrine system physiology
12. Week	Metabolism physiology
13. Week	Metabolism physiology
14. Week	Central nervous system physiology
15. Week	Sense physiology

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Out of Class (Free study / Group Work / Preliminary Work)	14	1	14
Presentation (Making videos / Preparing a poster / Oral presentation / Focus Group Meeting / Survey Application / Observation and Report Writing)			
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
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 politics 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