

**BDB 405 - Seminar I**

Course title	Code	Semester	Theory (hours/week)	Implementation (hours/week)	Laboratory (hours/week)	ECTS
Seminar I	BDB405	7.Semester/ Fall	0	2	0	2
Prerequisites	No					
Language of the lesson	Turkish					
Type of Course	Compulsory					
Lesson learning and teaching techniques	Lecture (Presentation) Question answer Individual study Teamwork Discussion Brainstorming Making Presentations					
Course responsible (s)	Department Instructors					
The aim of the course	Nutrition and dietetics current issues in the field of researching the ability to offer and prepared topics with related questions and problems are a win solutions and suggestions for improving their skills.					
Learning outcomes of the course	1. literature scan in vocational subjects n to learn. 2. The literature data interpretation in learn. 3. Report writing and provide hope will gain the skills. 4. Prepare it lays s a related solutions to questions and problems and develops suggestions.					
Resources	1. Field-specific scientific books, current articles on the subject					

**Weekly Lesson Topics**

WEEKS	TOPICS TO BE DISCUSSED
Week 1	General information about preparing and presenting seminars
Week 2	Literature review
Week 3	Literature review
Week 4	Determining the seminar topic
Week 5	Determining the seminar topic
Week 6	Scanning and discussing scientific sources on the subject
Week 7	Scanning and discussing scientific sources on the subject
Week 8	Midterm
Week 9	Scanning and discussing scientific sources on the subject
Week 10	Scanning and discussing scientific sources on the subject
Week 11	Examining and discussing the materials found on the subject
Week 12	Examining and discussing the materials found on the subject
Week 13	Determining the main topics of the seminar
Week 14	Examining and discussing the materials found on the subject
Week 15	Submission of the draft report

**Student Workload Table**

Events	Number	Time	Total Workload
Lesson Duration			
Lab			
Application			
Field Study			
Out of Class Study Time (Free Study/Group Study/Pre-Study)	12	3	36
Presentation (Making Videos/Preparing Posters/Making Oral Presentations/Focus Group Discussion/Survey Application/Observation and Report Writing)			
Seminar Preparation	2	7	14
Project			
Case Study			
Role Playing, Dramatizing			
Article writing, Criticizing			
Midterm exams			
Final exams			
<b>Total workload (hours) / 25(s)</b>			<b>50/25=2</b>
<b>Course ECTS</b>			<b>2</b>

**Evaluation System**

Semester studies	Number	Contribution margin
Midterm		
Quiz		
Lab		
Application		
Field Study		
Course-Specific Application (If Available)		
HomeWorks		
Presentation and Seminar	1	% 100
Projects		
Other		
<b>Total of semester studies</b>		100
<b>End of semester studies</b>		
Final		
Homework		
Application	1	% 100
Lab		
<b>Sum of studies at the end of the semester</b>		100
Contribution of Midterm Studies to Success Grade	1	% 40
The Contribution of the Final Exam to the Success Grade	1	% 60
<b>Sum of success grade</b>		100

**Associating the learning outcomes of the courses with the program qualifications**

Program qualifications	Course Learning Outcomes			
	L.O.1	L.O.2	L.O.3	L.O.4
1. One of the basic and social sciences specific to Nutrition and Dietetics gains the ability to use the acquired evidence-based theoretical knowledge in practice.	5	5	-	5
2. Gains the ability to effectively use the equipment and information technologies needed in professional applications.	-	-	-	-
3. Society, colleagues, other professionals, and healthy / patient rights against the individual knows their duties and responsibilities and professional learns to act in accordance with ethical rules.	-	-	-	-
4. Have the skills of observing, detecting, interpreting, reporting, and producing solutions thanks to the current knowledge and skills that the problems encountered in different fields of Nutrition and Dietetics science.	5	5	5	5
5. Gains effective communication skills, taking responsibility, solution-oriented working principles and effective working skills in disciplinary or interdisciplinary environments.	-	-	-	-
6. Using the theoretical and practical knowledge and skills acquired in the field of nutrition and dietetics, he plans a research individually or as a team, conducts experiments/collects data, analyzes data, interprets, and reports not the ability to win.	5	5	5	-
7. Develops recommendations by considering the nutritional status of healthy/sick and at-risk individuals throughout their lives.	-	-	-	-
8. Nutritional plan and preparation in line with the needs of the individual and society. Gain information on the formulation and implementation of policies.	-	-	-	-
9. By following the latest developments in the professional field at the national and international level, he develops himself and gains the awareness of lifelong learning.	5	5	-	5

**Level of providing proficiency:** 1: Low, 2: Low/Medium, 3: Medium, 4: High, 5: Excellent