

BDB407 - Graduation Project I

Course title	Code	Semester	Theory (hours/week)	Implementation (hours/week)	Laboratory (hours/week)	ECTS
Graduation Project I	BDB407	7.Semester/Fall	0	2	0	4
Prerequisites	No					
Language of the lesson	Turkish					
Type of Course	Compulsory					
Lesson learning and teaching techniques	Lecture (presentation) method, Question-answer method, group work, individual work, report writing, brainstorm, Doing research (such as laboratory, field/clinic).					
Course responsible (s)	Department lecturers					
The aim of the course	Gains the skills of making literature research using the library and the internet, can establish a research hypothesis, plan research according to the research method, distinguish and determine the data collection methods, obtain ethical permissions, and present the research as a report.					
Learning outcomes of the course	1. Gain the ability to read literature research and professional field documents, 2. Plan a research project on current issues in the professional field, 3. Form research purpose, hypothesis, and research questions, 4. Ethical permission period of gin executes, 5. Data collected r makes and data entry.					
Resources	Articles, books and web pages in Nutrition and Dietetics.					

Weekly Lesson Topics

WEEKS	TOPICS TO BE DISCUSSED
1. week	Project preparation principles theoretical lecture presentation
2. week	Group discussion of research planning stages and general principles with the consultant
3. week	Literature reading and determination of research topic
4. week	Literature reading and determination of research topic
5. week	Literature reading and determination of research topic
6. week	Literature reading and determination of research topic
7. week	Establishing goals and hypotheses
8. week	MIDTERM
9. week	Sample selection, data collection and determination of analysis methods
10. week	Sample selection, data collection and determination of analysis methods
11. week	Preparation and submission of the Ethics Committee file, obtaining research permissions
12. week	Continuing the literature search and writing general information.
13. week	Continuing the literature search and writing general information.
14. week	Studying Ethics Committee file corrections
15. week	Submission of the draft report

Student Workload Table

Events	Number	Time	Total Workload
Lesson Duration	15	2	30
Lab			
Application			
Field Study	15	1	15
Outside Classroom Study Time (Free shrub evil mA / Group Study / Preliminary Study)	15	2	30
Presentation (Video Pull / H Posters azırl renovation k / Oral Presentations k / Focus Group Interview / Questionnaire Application k / Observation do / Report Writing k)			
Seminar Preparation			
Project	1	10	10
Case Study			
Role Playing, Dramatizing			
Article writing-Criticizing	5	3	15
Midterm exams			
Final exams			
Total workload (hours) / 25(s)	100/25=4		
Course ECTS	4		

Evaluation System

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

Associating the learning outcomes of the courses with the program qualifications

Program qualifications	Course Learning Outcomes				
	F.O.1	F.O.2	F.O.3	F.O.4	F.C.5
1. Gains the ability to use the evidence-based theoretical knowledge obtained from basic and social sciences specific to the science of Nutrition and Dietetics in practice.	3	4	-	-	-
2. Gains the ability to effectively use the equipment and information technologies needed in professional applications.	5	-	-	-	-
3. Knows their rights, duties and responsibilities towards society, colleagues, other professionals and healthy/sick individuals and learn to act in accordance with professional ethical rules .	-	-	-	5	-
4. Problems faced in different fields of nutrition and dietetics science have the skills of observing, detecting, interpreting, reporting and producing solutions thanks to the up- to -date knowledge and skills they have acquired.	-	-	-	-	-
5. Discipline or communicate effectively in interdisciplinary environments, responsibility -taking, solution -oriented working principles with effective study skills acquires.	3	3	-	-	-
6. Using the theoretical and applied knowledge and skills acquired in the field of nutrition and dietetics, they plan a research individually or with teamwork, conduct experiments/collect data, analyze data, interpret and gain the ability to report.	5	5	5	-	5
7. Develops recommendations by considering the nutritional status of healthy/sick and at-risk individuals throughout their lives.	-	-	-	-	-
8. Gains information on the creation and implementation of nutrition plans and policies in line with the needs of the individual and society.	4	5	-	-	-
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	-	-	-

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