

BDB 436 Community and Health

Name of the Course	Code	Semester	Theory (hour/week)	Application (hour/week)	Laboratory (hour/week)	ECTS
Community And Health	BDB 436	7th Semester / Autumn Term	2	0	0	3
Prerequisites	No					
Language of the course	Turkish					
Type of Course	Elective					
Learning and teaching techniques of the course	Expression, Question-answer, Group work					
Instructors						
The purpose of the course	Teaching the principles and methods of primary protection in health and disease concepts and health protection and examining the health event concerning the community.					
Learning outcomes of the course	1. Concepts the importance of primary protection in health protection 2. Examines the events related to health in the society 3. Learns the methods of family planning 4. Determines the health level of the society by using the criteria determining the level of health 5. Evaluates the environment and occupational health under the roof of health management					
References	1. Temel Halk Sağlığı, (Ed. Muhsin Akbaba ve ark.), Akademisyen Kitabevi, Ankara, 2017. 2. Epidemiyoloji’de Yöntembilim ve Sayısal Değerlendirme, (Ed. Mustafa Ş. Şenocak), Nobel Tıp Kitabevleri, İstanbul, 2017. 3. Bilimsel araştırma yöntemi: kavramlar- ilkeler- teknikler, (Ed. Niyazi Karasar), Nobel Yayıncılık, Ankara, 2013. 4. Türkiye Nüfus ve Sağlık Araştırması 2018 sonuç raporu. http://www.hips.hacettepe.edu.tr/tnsa2018/rapor/sonuclar_sunum.pdf 5. Sağlık İstatistikleri Yıllığı. (2017). T.C. Sağlık Bakanlığı, Ankara. 6. Sağlığı geliştirme ve sağlık eğitimi, Şevkat Bahar Özvarış. Hacettepe Üniversitesi Yayınları, Ankara, 2016. 7. World Health Organization. who.int/public health/publications. 8. unicef.org/public health 9. Halk Sağlığı Uzmanları Derneği web sayfası. HASUDER yayınları					

Course Outline Weekly

WEEKS	TOPICS
1. Week	The Concept of Public Health Disease and Health Personal Hygiene
2. Week	Demography and Population Structure
3. Week	Health Services and Health Promotion
4. Week	Healthcare Management
5. Week	Criteria Determining Health Level I
6. Week	Criteria Determining Health Level II
7. Week	Research Methods I
8. Week	MIDTERM EXAM
9. Week	Research Methods II
10. Week	Environmental Health
11. Week	Occupational health and Safety
12. Week	Family Planning Methods
13. Week	Immunization
14. Week	Maternal and Child Health
15. Week	Health Education

Student Work Load Table

Activities	Sayısı	Süresi	Toplam İş Yüğü
Course Duration	14	2	28
Laboratory			
Practice			
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	3	42
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	2	2
Final Exam Preparation Time	1	3	3
Total Work Load (hour) / 25(s)	75/25=3		
ECTS	3		

Evaluation System

Mid-Term Studies	Sayısı	Katkı Payı
Midterm exams	1	25%
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's	1	25%
Presentation and Seminar		
Project		
Other evaluation methods		
Total Time To Activities For Midterm		50%
Final works		
Final	1	50%
Homework		
Practice		
Laboratory		
Total Time To Activities For Midterm		50%
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.	3				
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.		3			
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	4	4	4	4
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.		3	3		
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in diciplinary and interdisciplinary conditions.	3				
6. Has the ability to make a plan for a research individually or as part of a team, make experiments, collectand analyze the data, interpret and write a report by using theoretical / practical knowledge and skills gained in the field of Nutrition and Dietetics.	4	4	4	4	4
7. Develops suggestions for healty/sick individuals and those at risk considering their lifelong diet.		3			
8. Gains knowledge to contribute to the diet plans and politics to be developed based on the needs of the individuals and the society.			4		
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.				3	

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