

BDB408 - Graduation Project II

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Graduation Project II	BDB408	8. Semester/Spring Term	0	2	0	6
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
Learning and Teaching Techniques of The Course	Lecture (presentation) method, Question-answer method, Team work, Individual work , Report writing, Brainstorming, Computer assisted learning Doing research (such as laboratory, field/clinic).					
Instructor(s)						
Goal	Library and internet using literature research is done, the data is collected , which makes data entry, statistical methods are applied, the obtained findings of reviews of the literature and case reports in the offer.					
Learning Outcomes	1. Research drafts the appropriate data gathered but uses the vehicle. 2. Performs data analysis using appropriate statistical methods. 3. By comparing their data with literature reviews. 4. Interprets results, develops suggestions. 5. Report learns writing technique.					
References	Articles, books and web pages in the field of Nutrition and Dietetics					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Data collection
2. Week	Data collection
3. Week	Data coding and data entry
4. Week	Data collection and data entry
5. Week	Data collection and data entry
6. Week	Data collection and data entry
7. Week	Preparation of tables
8. Week	MIDTERM
9. Week	Performing statistical analyzes
10. Week	Making statistical analyzes
11. Week	Writing down the findings
12. Week	Writing down the findings
13. Week	Writing the discussion
14. Week	Writing conclusions, recommendations and editing resources
15. Week	Report submission and presentation

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration	15	2	30
Laboratory			
Practice			
Field Study	15	3	45
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	3	45
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)	1	5	5
Seminars	1	10	10
Project	1	12	12
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam			
Final Exam Preparation Time	1	3	3
Total Work Load (hour) / 25(s)			150/25=6
ECTS			6

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams		
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project	1	100%
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	1	40%
Contribution Of Final Exam On Grades	1	60%
Total		100

The relationship between learning outcomes and the program qualifications of the courses

Program qualifications	Learning Outcomes of the Course			
	L.O.1	L.O.2	L.O.3	L.O.4
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 .	-	-	-	-
2. Gains the ability to effectively use the equipment and information technologies needed in professional applications .	-	4	-	-
3. Knows their rights, duties and responsibilities towards society, colleagues, other professionals and healthy/sick individuals, and abides by professional ethical rules learns to behave .	-	-	-	-
4. Have the skills of observing, detecting, interpreting, reporting and producing solutionsthanks to the current knowledge and skills that the problems encountered in differentfields of nutrition and dietetics science .	4	-	-	4
5. Gains effective communication skills, taking responsibility , solution-oriented working principles and effective working skills in disciplinary or interdisciplinary environments	-	-	-	-
6. Theoretical and applied knowledge and skills acquired in the field of nutrition and dietetics using plans by a research team or individual work, do experiments / data collects,analyzes the data, reviews 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.	-	-	-	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