

BDB406 - Seminar II

Course title	Code	Semester	Theory (hours/week)	Implementation (hours/week)	Laboratory (hours/week)	ECTS
Seminar II	BDB406	8.Semester/ Spring	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 to present investigating current issues in the area and prepared topics with related questions and to win solutions to the problems and suggestions for improving skills.					
Learning outcomes of the course	1. Learns to review the literature on professional issues. 2. Learns the interpretation of literature information. 3. Gains report writing and presentation skills. 4. Develops solutions and suggestions for questions and problems related to the prepared subject.					
Resources	1. Various books, current articles, and other written materials on the subject					

Weekly Lesson Topics

WEEKS	TOPICS TO BE DISCUSSED
Week 1	Determination of subject subheadings
Week 2	Determination of subject subheadings
Week 3	Writing the seminar report
Week 4	Writing the seminar report
Week 5	Writing the seminar report
Week 6	Writing the seminar report
Week 7	Writing the seminar report
Week 8	Midterm
Week 9	Writing the seminar report
Week 10	Writing the seminar report
Week 11	Presentation preparation
Week 12	Making the presentation
Week 13	Making the presentation
Week 14	Making the presentation
Week 15	Presentation and report delivered to the

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)	3	2	6
Seminar Preparation	1	8	8
Project			
Case Study			
Role Playing, Dramatizing			
Article writing, Criticizing			
Midterm exams			
Final exams			
Total workload (hours) / 25(s)	50/25=2		
Course ECTS	2		

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		
Total of semester studies		100
End of semester studies		
Final		
Homework		
Application	1	% 100
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			
	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.	5	5	-	5
2. Gains the ability to effectively use the equipment and information technologies needed in professional applications.	-	-	-	-
2. Knows their rights, duties and responsibilities towards society, colleagues, other professionals, and healthy/sick individuals, and abides by professional ethical rules.	-	-	-	-
3. 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.	-	-	-	-
5. Using the theoretical and applied knowledge and skills acquired in the field of Nutrition and Dietetics, they plan a research individually or as a team, conduct experiments /collect data, analyze, interpret, and report data.	5	5	5	-
6. Develops recommendations by considering the nutritional status of healthy/sick and at-risk individuals throughout their lives.	-	-	-	-
7. Gains information on the creation and implementation of nutrition plans and policies in line with the needs of the individual and society.	-	-	-	-
8. By following the latest developments in the professional field at 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