

**BDB332 - Social Responsibility Project II**

Course Name	Code	Term	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ECTS
Social Responsibility Project II	BDB332	6.Semester / Spring	0	2	0	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Elective					
Learning and Teaching Techniques of The Course	Brainstorming, Group work method					
Instructor(s)						
Goal	It is to gain project development skills by collaborating with team members or non-governmental organizations when necessary to realize social problems and produce solutions.					
Learning Outcomes	1. Identify the problems that exist in the society. 2. Write the problem of the project. 3. Cooperate with team members and non-governmental organizations when necessary. 4. Terminate and present the project.					
References	1. Beslenme ve Diyet Dergisi <a href="http://www.beslenmevediyetdergisi.org">www.beslenmevediyetdergisi.org</a> 2. The American Journal of Clinical Nutrition 3. British Journal of Nutrition					

**Course Outline Weekly:**

WEEKS	TOPICS
1. Week	Project subject determination, discussion
2. Week	Project subject determination, discussion
3. Week	Determining the Project Goals
4. Week	Determining the workflow
5. Week	Selection of target audience
6. Week	Identification of supporters
7. Week	Identification of supporters
8. Week	<b>MIDTERM EXAM</b>
9. Week	Determining the contributions of the institution
10. Week	Evidence supporting the creation of the project (Rationale)
11. Week	Evidence supporting the creation of the project (Expected outcome)
12. Week	Planning required for the announcement of the project (e-Bulletin)
13. Week	Planning required for the announcement of the project (e-mail)
14. Week	Field work
15. Week	Field work

**Student Work Load Table**

Activities	Number	Duration	Total Work Load
Course Duration			
Laboratory			
Practice	14	4	56
Field Study			
Study Time Of Outside Of Class (Pre-Study, Practice, Etc.)	14	2	28
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)			
Seminars			
Project	1	10	10
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	1	3	3
Final Exam Preparation Time	1	3	3
<b>Total Work Load ( hour ) / 25(s)</b>	<b>100/25=4</b>		
<b>ECTS</b>	<b>4</b>		

### Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	1	50%
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's		
Presentation and Seminar		
Project	1	50%
Other evaluation methods		
<b>Total Time To Activities For Midterm</b>		<b>100</b>
<b>Final works</b>		
Final		
Homework	1	100%
Practice		
Laboratory		
<b>Total Time To Activities For Midterm</b>		<b>100</b>
Contribution Of Midterm Studies On Grades		40%
Contribution Of Final Exam On Grades		60%
<b>Total</b>		<b>100</b>

### 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
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	5			
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.				5
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.			5	5
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.	5			
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.	5		5	
6. Has the ability to make a plan for a research individually or as part of a team, make experiments, collect and analyze the data, interpret and write a report by using theoretical / practical knowledge and skills gained in the field of Nutrition and Dietetics.	5	5	5	5
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.	4	3	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.	5			
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	5	5	5	5

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