

BDB406 - Seminar II

Course Name	Home	Semester	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ACT
Seminar II	BDB406	8th Semester / Spring	0	2	0	2
Önkoşullar	No					
Course language	Turkish					
Course Type	Imperative					
Learning and teaching techniques of the course	Narration Method Question-Answer Method Project Method Self Study Method					
Course responsible(s)	Department Instructors					
Course Objectives	To be able to research current issues in the field of nutrition and dietetics, to prepare and present them as a whole and to gain experience for solving questions and problems related to the prepared topic.					
Course learning outcomes	1. Learns literature review and interpretation in professional subjects. 2. Learns how articles should be read and interpreted. 3. Comprehends how to synthesize various information in the sources he reads and turn it into a new report. 4. It determines the solutions to the existing problems and possible new problems of the subject it prepares.					
Resources	1. Various books, current articles and other written materials on the subject					

Weekly Course Topics

WEEKS	TOPICS TO DISCUSS
1. Week	Literature review on subject subheadings
2. Week	Literature review on subject subheadings
3. Week	Literature review on subject subheadings
4. Week	Writing the seminar report using the materials found on the subject
5. Week	Writing the seminar report using the materials found on the subject
6. Week	Writing the seminar report using the materials found on the subject
7. Week	Submission of the seminar report to the advisor
8. Week	Preparation of the report as a seminar presentation
9. Week	Preparation of the report as a seminar presentation
10. Week	Preparation of the report as a seminar presentation
11. Week	Organization of resources
12. Week	Making the presentation
13. Week	Making the presentation
14. Week	Making the presentation
15. Week	General discussion and evaluation, Report submission

Student Workload Table

Events	Number	Time	Total Workload
Course Duration	14	2	28
Laboratory			
Application			
Fieldwork			
Study Time Outside the Classroom (Freelance Work/Group Work/Pre-Study)			
Presentation (Shooting a video/Preparing a poster/Making an Oral Presentation/Focus Group Interview/Surveying/Observation and Report Writing)	1	5	5
Seminar Preparation	1	10	10
Project			
Case Study			
Role Playing, Dramatizing			
Writing-Critical of articles	7	1	7
Mid-term exams			
Final Exams			
Total workload (hours) / 25(s)			50/25=2
Ders AKTS			2

Evaluation System

Semester studies	Number	Contribution
Midterm Exam		
Quiz		
Laboratory		
Application		
Fieldwork	1	%50
Course-Specific Application (If Applicable)		
Assignments		
Presentation and Seminar	1	%50
Projects		
Other		
Total of semester studies		100
End of semester studies		
Final		
Homework		
Application	1	%100
Laboratory		
Total of final studies	3	100
Contribution of Semester Studies to Success Grade	3	%40
Contribution of the Final Exam to the Success Grade	1	%60
Sum of the passing grade	4	100

Associating the learning outcomes of the courses with the program competencies

Program yeterlilikleri	Course Learning Outcomes			
	A.Ç.1	Ç. 2	A.C. 3	A.C.4
1. Gain the ability to use the evidence-based theoretical knowledge obtained from the basic and social sciences specific to the science of nutrition and dietetics in practice.	5	5	-	5
2. Acquires the ability to use the equipment and information technologies needed in professional applications effectively.	-	-	-	-
3. Knows their rights, duties and responsibilities towards society, colleagues, other professional employees and healthy / sick individuals and learns to act in accordance with professional ethical rules.	-	-	-	-
4. Thanks to the current knowledge and skills acquired by the problems encountered in different fields of nutrition and dietetics, they have the skills to observe, detect, interpret, report and produce solutions.	5	5	5	5
5. Acquires effective communication skills, taking responsibility, and working effectively with solution-oriented working principles in disciplinary or interdisciplinary environments.	-	-	-	-
6. Using the theoretical, applied knowledge and skills acquired in the field of nutrition and dietetics, they plan a research individually or in a team, experiment / collect data, analyze, interpret and report the data.	5	5	5	-
7. Develops recommendations by considering the nutritional status of healthy/sick and at-risk individuals throughout their lives.	-	-	-	-
8. Obtains information on the creation and implementation of nutrition plans and policies in line with the needs of the individual and society.	-	-	-	-
9. Develops itself by following the latest developments in the professional field at national and international level and gains the awareness of lifelong learning.	5	5	-	5

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