

BDB231 – Nutritional and Ecology

Course Title	Code	Semester	Theoretical (hours/week)	Practice (hours/week)	Laboratory (hours/week)	ECTS
Nutritional and Ecology	BDB231	3. Semester Autumn	2	0	0	4
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Elective					
learning and teaching techniques of the Course	Expression Question-answer Group work					
Instructor(s)						
Goal	It is the effect of environmental factors on nutrition and the differences in nutritional habits in the historical process.					
Learning Outcomes	1. Have knowledge about the concept of nutritional ecology and the effects of environmental factors on nutrition 2. Understands the change in nutritional habits in pre and posthistorical periods. 3. Learn the effects of socio-economic factors and religious beliefs on nutrition culture 4. Have information about the nutritional properties of different countries.					
References	1. Turkan Merdol (2012).Beslenme Antropolojisi. Hatiboglu Publishing, Ankara. 2. Sengul Serkan ve ark. (2015). Yoresel Mutfaklar. Beta Publishing, Ankara. 3. Gursoy Deniz (2013). Tarihin süzgecinde mutfak kulturumuz. Oglak Publishing, Ankara.					

Course Outline Weekly:

HAFTALAR	TARTIŞILACAK İŞLENECEK KONULAR
1. Hafta	Introduction to nutrition ecology and introduction of the course
2. Hafta	Nutrition and environmental interaction
3. Hafta	Changes in nutritional habits in the historical process
4. Hafta	Food production and consumption in pre and posthistorical periods
5. Hafta	Food production and consumption in pre and posthistorical periods
6. Hafta	Religions and nutrition
7. Hafta	Economic, political, social, geographical, etc. reasons affecting nutrition
8. Hafta	MIDTERM EXAM
9. Hafta	Economic, political, social, geographical, etc. reasons affecting nutrition
10. Hafta	Nutrition culture in ancient times
11. Hafta	Nutrition culture in Anatolia, nutrition in Hittites
12. Hafta	Nutrition in the Ottoman period.
13. Hafta	Turkish cuisine culture development and change
14. Hafta	Differences between countries' eating habits
15. Hafta	Differences between countries' eating habits

Student Work Load Table

Activities	Number	Duration	Total Work Load
Course Duration (X14)	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.)	1	10	10
Seminars			
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	1	8	8
Final Exam Preparation Time	1	12	12
Total Work Load (hour) / 25(s)	100/25=4		
ECTS	2		

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	1	50%
Project		
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		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
1. Enables the students to use theoretical knowledge based on basic and social sciences in practice.	5	3	5	-
2. Has the ability to use equipments and information Technologies required for the professional practice efficiently.	-	-	-	-
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. 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. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.	3	-	-	-
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.	-	-	-	-
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.	-	-	-	-
8. Gains knowledge to contribute to the diet plans and policies to be developed based on the needs of the individuals and the society.	5	5	5	5
9. Improves themselves by following the latest advances in their profession nationally and internationally, and acquires awareness in lifelong learning.	3	-	4	5

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