

BDB213 - Ethics In Nutrition And Dietetics

Course Title	Code	Semester	Theoretical (hours/week)	Practice (hours/week)	Laboratory (hours/week)	ECTS
Ethics In Nutrition And Dietetics	BDB213	4.Semester Spring	2	0	0	2
Prerequisites	None					
Language of Instruction	Turkish					
Course Type	Compulsory					
learning and teaching techniques of the Course	Expression, Question-answer, Group work					
Instructor(s)						
Goal	Understanding the importance and responsibilities of professional ethics.					
Learning Outcomes	1. Understands general ethical principles. 2. Gain the ability to apply ethical principles in health sciences. 3. Learn about national regulations for Healthcare Professionals. 4. Learns the professional ethic codes of the dietician profession.					
References	1. Gulsen Terakye ve ark (2013), Etik konulardan secmeler, Istanbul Tıp Publishing, Istanbul. 2. Muhittin Tayfur (2014) Diyetisyenin çalışma rehberi, Hatipoglu Publishing, Ankara. 3. Türkiye Diyetisyenler Dernegi, Beslenme ve Diyetetikte Etik Kodlar, 2012. (Turkish Dietetic Association. Code of Ethics in Dietetics, 2012) 4. Muhittin Tayfur (2017). Diyetisyenlik eğitimi ve meslek etiği Hatipoglu Publishing, Ankara.					

Course Outline Weekly:

WEEKS	TOPICS
1. Week	Identification of concepts of science, scientific research, ethics and law
2. Week	Concept of ethical value in health management
3. Week	Basic principles on which ethical values are based
4. Week	Publication and research ethics in health sciences I
5. Week	Publication and research ethics in health sciences II
6. Week	Professional ethics and understanding of responsibility
7. Week	Ethics rules of dietitian profession
8. Week	MIDTERM EXAM
9. Week	Dietician's responsibilities to society
10. Week	Dietician's responsibilities to patients and clients
11. Week	Responsibilities of the dietitian to the profession, colleagues and other employees
12. Week	Current national and international ethical issues in nutrition and dietetics
13. Week	Discussion on ethical issues
14. Week	Discussion on ethical issues
15. Week	Discussion on ethical issues

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	1	14
Presentations (Video shoot/Poster preparation/Oral presentation, Etc.)			
Seminars			
Project			
Case study			
Role playing, Dramatization			
Writing articles, Critique			
Time To Prepare For Midterm Exam	1	3	3
Final Exam Preparation Time	1	5	5
Total Work Load (hour) / 25(s)	50/25=2		
Ders AKTS	2		

Evaluation System

Mid-Term Studies	Number	Contribution
Midterm exams	1	50%
Quiz		
Laboratory		
Practice		
Field Study		
Course Internship (If There Is)		
Homework's	1	50%
Presentation and Seminar		
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.	3	3	-	1
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.	5	5	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.	2	5	2	2
5. Gains efficient working skills based on the principles of effective communication, responsibility, solution-oriented working in disciplinary and interdisciplinary conditions.	3	4	-	4
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	-	-
7. Develops suggestions for healthy/sick individuals and those at risk considering their lifelong diet.	1	-	-	5
8. Gains knowledge to contribute to the diet plans and politics to be developed based on the needs of the individuals and the society.	3	5	3	4
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