

BDB408 Graduation Project II

Course Name	Home	Semester	Theory (hours/week)	Application (hours/week)	Laboratory (hours/week)	ACT
Graduation Project II	BDB408	7th Semester / Fall	0	2	0	6
Önkoşullar	No					
Course language	Turkish					
Course Type	Imperative					
Learning and teaching techniques of the course	Lecture (presentation) method, Question-answer method, Group work method, Individual study method, Experiment (laboratory) method, Report preparation and/or presentation, Brainstorming , Project method.					
Course responsible(s)	Department instructors					
Course Objectives	Gain the skills to conduct literature research using the library and the internet, establish research hypotheses, create research design according to the type of research, distinguish data collection methods, obtain ethical permissions and present the general information and method of the research in a report.					
Course learning outcomes	1. Gain the ability to research literature and read professional field documents, 2. Plans and writes research projects on current issues related to the professional field, 3. Creates research hypotheses and research questions, 4. Comprehend the processes of obtaining ethical permission, 5. Distinguishes the strengths and weaknesses of data collection and analysis methods.					
Resources	Articles, books and web pages in the field of Nutrition and Dietetics					

Weekly Course Topics

WEEKS	TOPICS TO DISCUSS
1. Week	Principles of project preparation
2. Week	Research planning stages and general principles
3. Week	Literature review and determination of the research topic
4. Week	Literature review and determination of the research topic
5. Week	Literature review and determination of the research topic
6. Week	Formulation of hypotheses
7. Week	Formulation of hypotheses
8. Week	Determination of data collection and analysis methods
9. Week	Determination of data collection and analysis methods
10. Week	Determination of data collection and analysis methods
11. Week	Preliminary preparations of ethics committee/commission applications
12. Week	Preliminary preparations of ethics committee/commission applications
13. Week	Ethics committee/commission application
14. Week	Continuing literature review and research on the subject
15. Week	Delivery and submission of reports

Student Workload Table

Events	Number	Time	Total Workload
Course Duration	14	2	28
Laboratory			
Application			
Fieldwork	14	5	70
Study Time Outside the Classroom (Freelance Work/Group Work/Pre-Study)	14	2	28
Presentation (Shooting a video/Preparing a poster/Making an Oral Presentation/Focus Group Interview/Surveying/Observation and Report Writing)			
Seminar Preparation			
Project	1	14	14
Case Study			
Role Playing, Dramatizing			
Writing-Critical of articles	10	1	10
Mid-term exams			
Final Exams			
Total workload (hours) / 25(s)			150/25=6
Ders AKTS			6

Evaluation System

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

Associating the learning outcomes of the courses with the program competencies

Program yeterlilikleri	Course Learning Outcomes				
	A.C.1	A.C.2	A.C.3	A.C.4	A.C.5
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.	3	4	-	-	-
2. Acquires the ability to use the equipment and information technologies needed in professional applications effectively.	5	-	-	-	-
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.	-	-	-	5	-
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. Acquires effective communication skills, taking responsibility, and working effectively with solution-oriented working principles in disciplinary or interdisciplinary environments.	3	3	-	-	-
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	-	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.	4	5	-	-	-
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	-	-	-

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