



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Safety of Patient and Employee								
Course Code	EBL154		Course Level		First Cycle (Bachelor's Degree)				
ECTS Credit	4	Workload	106 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	To be able to identify possible risks to patient and employee safety in the provision of midwifery services, to identify unexpected events within the scope of patient and employee safety, to create the necessary midwifery interventions during the preparation and presentation of a safe environment and to make safe practices to improve the quality of service delivery.								
Course Content	Patient and employee safety, National and international developments and regulations on patient and employee safety, Risk analysis and risk management in patient and employee safety, Creating a safe environment / environment, Creating safe midwifery initiatives in the provision of midwifery services and making necessary practices								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Case Study, Individual Study								
Name of Lecturer(s)									

Prerequisites & Co-requisites

Equivalent Course	EB504
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Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Hasta ve çalışan güvenliğinin sağlanmasına dair yönetmelik, 6 Nisan 2017, Resmi Gazete, https://dosyamerkez.saglik.gov.tr/Eklenti/3628/0/hastavecalisanguvenliginin saglanmasinadairyonnetmelikpdf.pdf
2	Güler, H. (2021). Hasta ve Çalışan Güvenliği, İstanbul: Medipol Üniversitesi Yayınları.
3	Pasinlioğlu, T. (Ed.) (2021). Hasta ve Çalışan Güvenliği, Erzurum: Atatürk Üniversitesi Açık Öğretim Yayınları
4	Gürer, A. (2018). Sağlık hizmetlerinde çalışan güvenliği. Sağlık Hizmetleri ve Eğitimi Dergisi, 2(1), 9-14.
5	Garban, M. (2011). Yalın Hastane Kalite Hasta Güvenliği ve Çalışan Memnuniyetini Artırmak, Şengözer, P. (Ed.), İstanbul:Optimist Yayın.
6	Akçapınar, M., & İnceboz, T. (2016). Doğumhanelerde çalışan güvenliği ve çalışan güvenliğini etkileyen nedenler. Balıkesir Sağlık Bilimleri Dergisi, 5(3), 110-115.
7	Yüceler, A. (2021). Örgüt Kültürünün Bir Boyutu Olarak Hasta ve Çalışan Güvenliği, Konya: Eğitim Yayınevi.

Week	Weekly Detailed Course Contents	
1	Theoretical	Introducing the course
2	Theoretical	Concepts of patient safety
3	Theoretical	Identification
4	Theoretical	Baby kidnappings
5	Theoretical	Patient safety in surgical applications
6	Theoretical	Providing safety in blood transfusion
7	Theoretical	Safe drug applications
8	Theoretical	Safe drug applications
9	Intermediate Exam	Mid term
10	Theoretical	Color code applications
11	Theoretical	Employee safety definitions and concepts
12	Theoretical	Employee safety laws and regulations
13	Theoretical	Employee safety laws and regulations
14	Theoretical	Employee safety laws and regulations
15	Theoretical	Evaluation of the course



16	Final Exam	Final Exam
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Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Midterm Examination	1	25	2	27
Final Examination	1	35	2	37
			Total Workload (Hours)	106
			[Total Workload (Hours) / 25*] = ECTS	4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To be able to define the concepts, purpose and importance of patient safety, employee safety and safety culture
2	To be able to explain national and international patient safety goals
3	To be able to have knowledge about legal regulations and changes regarding patient and employee safety, to be able to review the ethical and legal dimension
4	To be able to evaluate situations that threaten patient and employee safety
5	To be able to identify situations that pose a risk to patients and employees and to be able to associate the consequences
6	To be able to create midwifery interventions to ensure patient and staff safety and develop strategies for prevention

Programme Outcomes (Nutrition and Dietetics)

1	Assess, apply and evaluate the accuracy, reliability and validity of basic knowledge and evidence based current scientific developments on nutrition and dietetics.
2	Assess scientifically the energy and nutrients need of individuals and develop nutrition plans and programs for the clients according to the principles of adequate and balanced nutrition and assessment of energy and nutrient requirements
3	Develop food and nutrition plans and policies for the prevention and promotion of healthy lifestyle applying the methods of nutritional assessment for the population.
4	Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.
5	Evaluate the factors affecting the quality of food consumed by the individuals and populations from production to consumption and implement the legal standards and legislations on food safety and food security.
6	Consider, interpret and apply the basic scientific knowledge on nutrition and dietetics especially have skills on critical thinking, problem solving and decision making and use effectively the appropriate current technologies and computer, demonstrate skills in preparing research manuscripts, project proposals, collecting and verifying data and writing report.
7	Assess, evaluate and interpret the nutritional status of the individuals and population groups using current knowledge, develop preventive measures, apply medical nutrition therapy, demonstrate active participation, teamwork and contributions with national and international stakeholders in health and social areas, in terms of ethical principles.
8	Plan menus in the institutional food service systems depending on the energy and nutrient requirements of target groups in the scope of nutrition and dietetic principles, take care of food safety in all settings from purchase of food to service, apply appropriate service using technological developments.
9	Develop and use effective strategies for the education, counseling and encouragement of individuals and population groups to facilitate behavior change and choose healthy and safety foods, prepare and update the related educational materials.
10	Apply laboratory work on product development, food analysis and related factors effecting food quality and interpret the results and evaluate them according to the legal arrangements.
11	Plan, manage, evaluate, monitor and report researches and programs to educate and increase and improve the knowledge and awareness of individuals and population groups on healthy nutrition during all lifecycle period, and lead such activities, support and take role in the preparation and implementation of national and international food and nutrition plans and policies.
12	Work and perform duties in the scope of occupational responsibilities and ethical principles, understand the importance of lifelong learning, follow the latest developments (innovations) in science, technology and health, demonstrate professional attributes for the enhancement of nutrition and dietetics profession.
13	Use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods
14	Plan, apply, monitor and evaluate individualized medical nutrition therapy within interdisciplinary approaches, considering the sociocultural, economical status of patients in various age groups and also contribute to clinical researches.

