AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Health Statistics and Computer Applications						
Course Code	BDB322		Couse Level	First Cycle (Bachelor's Degree)			
ECTS Credit	2	Workload	48 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Basic statistical concepts and methods are taught to students by examples and applications in the field of nutrition and dietetics.						
Course Content	Basic statistical definitions, descriptive statistics, theoretical distributions, sampling distributions, sampling methods, required sample size, hypothesis tests, correlation and linear regression methods are the contents of this course.						
Work Placement	N/A						
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Demonstration, Discussion, Individual Study, Problem Solving				
Name of Lecturer(s)	Assoc. Prof. Gürkan GÜNAYDIN						

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Alpar R. Spor Bilimlerinde Uygulamalı İstatistik. Nobel Yayın-Dağıtım, Ankara, 2001.
2	Dawson, B., Trapp,B., Robert G. Basic and Clinical Biostatistics. Lange Medical Books/McGraw-Hill. New York, 2004.

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to Statistics and Biostatistics, Descriptive statistics
2	Theoretical	Frequency tables, Descriptive statistics from tabular data
3	Theoretical	Cross tables, single, bivariate and multivariate graphics
4	Theoretical	Probability and probability distributions
5	Theoretical	Sampling distributions, point and interval estimation
6	Theoretical	Practice I
7	Theoretical	Sampling methods, determination of sample size
8	Intermediate Exam	Midterm Exam
9	Theoretical	Introduction to hypothesis testing, one sample tests
10	Theoretical	Two sample tests
11	Theoretical	K sample tests
12	Theoretical	Practice II
13	Theoretical	Correlation and regression analysis
14	Theoretical	General Practice
15	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	0	2	26
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
			Total Workload (Hours)	48
			[Total Workload (Hours) / 25*] = **ECTS**	2

25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To have advanced conceptual and practical knowledge in the field of health statistics and to reach scientific information in the field of nursing, to follow the literature
2	To be able to develop solutions based on evidence and research by using health statistics in the field by gaining the ability to critically evaluate the acquired knowledge and skills, identifying learning needs and directing learning.
3	To be able to transfer his / her scientific ideas and solutions to problems in written and oral form and to be able to use statistics, computer, information and communication technologies as required by his / her field.
4	Decision making in accordance with ethical principles in all stages of research on a health subject
5	Eğitim sürecinde aldığı diğer dersleri ilgili konulara entegre edebilme ve bağımsız olarak öğrenme, okuma, çalışma ve araştırma yeteneğini geliştirebilme

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.

Contribution of Learning Outcomes to Programme Outcomes *1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High*

	L1	L2	L3	L4	L5
P1	2	3	2	3	4
P2	2	3	2	3	4
P3	1	2	3	2	4

P4	1	3	3	2	5
P5	1	4	3	4	5
P6	2	4	2	2	2
P7	3	2	3	2	5
P8	3	3	4	3	2
P9	2	3	2	2	3
P10	3	3	3	3	3
P11	2	3	2	3	2
P12	1	2	4	3	2
P13	2	3	2	5	4
P14	2	2	1	4	2