AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Anatomy								
Course Code	EBL109		Couse Level	First Cycle (Bachelor's Degree)					
ECTS Credit	4	Workload	98 *(Hours)*	Theory	2	Practice	0	Laboratory	2
Objectives of the Course	The aim of this course is; description to musculoskeletal system, respiratory and cardiovascular system, nervous system and sensory organs, endocrine, genito-urinary system and digestive system and the functions of these structures								
Course Content	Terminological information, the anatomical parts of the human body, cells, tissues and systems, general information about bones: osteology, artology, myology I, myology II, general information about joints, general information about muscles, muscles of back, chest, abdomen and perineum - muscles of upper and lower limbs Circulatory system, respiratory system, digestive system, liver and bile ducts, uriner System, female genital system, male genital system, nervous system , five sense organs.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Case Study, Individual Study								
Name of Lecturer(s)	Assoc. Prof. Ayfer METİN TELLİOĞLU, Assoc. Prof. Nazlı Gülriz ÇERİ, Prof. Güler ÜNAL								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	20
Final Examination	1	70
Laboratory	1	20

Recommended or Required Reading	
1	Başaloğlu H. İnsan Anatomisi. Emre Dijital Ofset Baskı Tesisleri, Aydın, 2009.
2	Richard L. Drake, A. Wayne Vogl, Adam W. M. Mitchell. Dorland's Gray's Anatomi Cep Sözlüğü/Atlası. Ed: S. İlgi , Güneş Tıp Kitapevleri, 2010.

Week	Weekly Detailed Course Contents	
1	Theoretical	Terminological information
2	Theoretical	The anatomical parts of the human body
3	Theoretical	Cells, tissues and systems
4	Theoretical	General information about bones Osteology, Artology, Myology I, Myology II
5	Theoretical	General information about joints
6	Theoretical	General information about muscles, muscles of back, chest, abdomen and perineum , muscles of upper and lower limbs
7	Theoretical	The circulatory system
8	Theoretical	Respiratory system
9	Theoretical	Digestive system
10	Theoretical	Liver and bile ducts
11	Theoretical	Uriner System
12	Theoretical	Female Genital System
13	Theoretical	Male Genital System,
14	Theoretical	Nervous system
15	Theoretical	Five sense organs
16	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Laboratory	14	1	2	42
Midterm Examination	1	6	1	7

Final Examination	1	6	1	7
			Total Workload (Hours)	98
			[Total Workload (Hours) / 25*] = **ECTS**	4
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	To be able to identify names, settlement and identification of the organs that make up the systems
2	To be able to a brief description of the function of each organ
3	To be able to identify the systems
4	To be able to identify names of the organs that make up the systems
5	To be able to isettlement i of the organs that make up the systems

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	2	3	2	2
P2	3	3	3	2	1
P3	3	3	2	2	1
P4	2	3	2	1	2
P5	3	2	2	2	3
P6	3	2	2	2	3
P7	3	1	3	1	2
P8	2	2	3	1	1
P9	2	1	3	1	5
P10	3	1	2	2	2

P11	3	1	2	2	2
P12	1	2	2	2	3
P13	2	2	2	3	2
P14	2	2	3	2	1