



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Principles of Atatürk and History of Turkish Revolution I							
Course Code		AI101		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	2	Workload	44 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		It is aimed in this course to educate students in accordance with Atatürk's principles and revolutions; to express the people especially including Atatürk who played a role in the formation of the Republic of Turkey and their targets; and to explain the Turkish War of Independence and the basic philosophy of the Republic of Turkey; so then to gain people into the community who respect for human rights and social values.							
Course Content		In this course, the aim of studying Turkish Revolution History and Revolution concept. A general view to the reasons that prepared Ottoman Empires downfall and rise of Turkish revolution. The disintegration of Ottoman State. Mondros armistice agreement. The conditions of the country under invasion and General Mustafa Kemals responds. General Mustafa Kemals voyage to Samsun. Organization through the national congresses. National Forces and National pact. Opening of Turkish Parliament and its ruling the Independence war. National Combat until War of sakarya. War of Sakarya and Great Attack. National struggles in the fields of education and culture. From Mudanya to Lozan social and economical struggle.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Final Examination	1	100

Recommended or Required Reading

1	1. Ergün Aybars Türkiye Cumhuriyeti Tarihi
2	2. Şerafettin Turan, Türk Devrim Tarihi, Cilt I, II, III ve IV
3	3. Mevlüt Çelebi, Türk İnkılâp Tarihi, Cilt I - II
4	5. Bernard Lewis, Modern Türkiye'nin Doğuşu
5	7. E. Jan Zürcher, Modernleşen Türkiye'nin Tarihi
6	6. Niyazi Berkes, Türkiye'de Çağdaşlaşma

Week	Weekly Detailed Course Contents	
1	Theoretical	The purpose of the course "Atatürk's Principles and Reforms and terms relating to the course
2	Theoretical	The modernization in Ottoman Empire and the transformation of the empire (XIX. and XX. Centuries)
3	Theoretical	Tanzimat reform era and II. Mahmut period
4	Theoretical	I. and II. Constitutional Era
5	Theoretical	Ottomans at the beginning of XX. Century
6	Theoretical	World War and Ottoman Empire
7	Theoretical	The armistice of Mudros and Paris Peace Conference
8	Theoretical	The beginning of War of Independence and Preparatory Stage I (Parties, National Forces and Mustafa Kemal in Samsun)
9	Theoretical	The preparatory stage of War of Independence II (Memorandums and Congress)
10	Theoretical	The preparatory stage of War of Independence III (Amasya Conference, Delegations in Ankara, Opening of Last Parliament and National Oath)
11	Theoretical	The opening of Turkish Grand National Assembly and The Treaty of Sevres
12	Theoretical	The Treaties and fronts in Turkish War of Independence I
13	Theoretical	The Treaties and fronts in Turkish War of Independence II
14	Theoretical	The armistice of Mudanya and Lausanne Peace Treaty
15	Final Exam	Final Exam



Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Individual Work	14	2	0	28
Final Examination	1	14	2	16
Total Workload (Hours)				44
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Understanding the Concept of History of Revolution
2	A Correct Understanding of the Turkish Revolution
3	Providing Information on Current Issues in the Light of the Accumulation of Assessment
4	To understanding of Turkish modernization dimensions
5	Acquiring the Ability to Make the Synthesis of National and Universal Values
6	Understand the philosophy of the Republic of Turkey

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	L6
P1	2	1	1	1	1	1
P2	2	1	1	1	1	1
P3	2	1	1	1	1	1
P4	1	2	1	1	2	1
P5	2	1	1	1	1	1
P6	1	1	1	1	1	1



P7	1	2	1	1	1	1
P8	2	1	1	1	1	1
P9	2	2	1	1	1	1
P10	1	1	1	1	1	1
P11	1	1	1	1	1	1
P12	1	1	1	1	1	1
P13	2	2	1	1	1	1
P14	1	2	1	1	1	1

