



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Academic Turkish							
Course Code		TD200		Course Level		N/A			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Foreign students studying at the university will be able to take the elective course. Characteristics of academic language and writing; use of definitions, concepts and terms in academic writings; objective and subjective expression; structure and types of academic texts (articles, reports and scientific abstracts etc.); writing arguments (verifying a thought, defending or opposing); formal characteristics of scientific reports and articles; steps of writing a report; explanation, discussion, intertextuality establishing relationships, showing references (citation and footnote, bibliography); writing, summarizing, writing keywords; ethical principles to be considered in scientific writings; writing academic text.							
Course Content		Turkish academic language and characteristics of writing. Definition, concepts and terms in Turkish academic articles. Recognize the types of Turkish academic texts. To know and write the steps of writing a scientific report in Turkish. To be able to search Turkish academic texts and to associate them with academic text. To be able to show in-text and end-of-text sources in Turkish academic texts. To be able to write title, abstract, keyword, introduction, method, findings, conclusion, discussion and suggestions sections of a Turkish article.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion					
Name of Lecturer(s)		Ins. Fatma SİNECEN							

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

### Recommended or Required Reading

1	Tüfekçioğlu, B. (2018). Academic Words in Teaching Turkish as a Foreign Language. Ankara: Pegem Academy Publications.
2	Karatay, H. (Editor) (2019). Academic Turkish. Ankara: Pegem Akademi Publishing
3	Kardaş, M. N. and Koc, R. (Eds.) (2019). Turkish Language II Academic Writing. Ankara: Pegem Academy Publications.

Week	Weekly Detailed Course Contents	
1	Theoretical	The importance of academic language and writing
2	Theoretical	Definition , Concepts and Terms in Academic Texts
3	Theoretical	Subjectivity and Objectivity in Academic Text
4	Theoretical	Structure and Types of Academic Texts
5	Theoretical	Formal Characteristics of Academic Texts
6	Theoretical	Stages of Academic Text Writing in I: General Information
7	Theoretical	Stages of Academic Text Writing in II: Title, Summary and Keyword Writing
8	Intermediate Exam	Midterm
9	Theoretical	Steps of Academic Text Writing Bas III: Introduction Preparation
10	Theoretical	Steps of Academic Writing amak IV: Introduction Claims and propositions
11	Theoretical	Steps of Writing Academic Text Yaz V: Preparation of Method Section
12	Theoretical	Steps of Writing Academic Text VI: Finding Results
13	Theoretical	Stages of Academic Text Writing Yaz VII: Preparation of Discussion, Discussion and References
14	Theoretical	Ethical Principles to be Considered in Academic Texts
15	Theoretical	An Overview



16	Final Exam	Final Exam
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Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Individual Work	2	2	2	8
Midterm Examination	1	6	1	7
Final Examination	1	6	1	7
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes	
1	1. Recognize and comprehend the language characteristics of Turkish academic writing.
2	Recognize the structure and types of Turkish academic texts.
3	To know the steps of writing the Turkish scientific report title, abstract, keywords, introduction, method, findings, results, discussion and recommendations knows.
4	Knows which write in-text and text-end sources in Turkish academic texts .
5	Knows the ethical principles in scientific writings.
6	Gains the ability to comprehend academic texts in Turkish.
7	Gains the ability to write academic texts in Turkish. Explain academic texts in Turkish by speaking.

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	L7
P1	2	2	1	2	2	2	3
P2	2	2	1	2	2	2	3
P3	2	1	2	2	1	1	3
P4	1	1	2	3	1	1	2
P5	1	5	2	3	1	1	2
P6	1	2	3	3	1	2	1
P7	1	2	3	2	1	2	2
P8	1	2	3	2	2	2	2
P9	2	3	2	1	2	2	2
P10	2	3	1	1	2	2	2
P11	2	3	2	1	2	1	3
P12	1	2	2	1	3	2	3
P13	2	2	3	2	2	2	2
P14	2	2	3	2	3	1	1

