AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Graduation Project II								
Course Code	BDB402		Couse Level	First Cycle (Bachelor's Degree)					
ECTS Credit	2	Workload	56 *(Hours)*	Theory	0	Practice	2	Laboratory	0
Objectives of the Course	To teach developing a research hypothesis, conducting a comprehensive literature search by using appropriate library and internet resources, specifying the study design, analyzing the data through appropriate statistical measurements, evaluating the obtained data in accordance with literature and present it in a written report format								
Course Content	Planning and conducting a research on food, nutrition and dietetics related subjects. Under supervision of faculty member the student will design and conduct a research project and prepare a written report including review of literature, aim and hypothesis, material and methods, results, discussion and references.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration, Discussion, Individual Study, Problem Solving								
Name of Lecturer(s)	Ins. Mahmut ÇERİ, Lec. Ayçıl ÖZTURAN ŞİRİN, Lec. Duygu KAYA BİLECENOĞLU, Lec. Esra ÖRENLİLİ YAYLAGÜL, Prof. Dide KILIÇALP KILINÇ, Prof. Hilmi YAMAN, Res. Assist. Burcu DENİZ GÜNEŞ, Res. Assist. Şenay ÇATAK								

Prerequisites & Co-requisities	
Prerequisite	BDB403

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Project	1	100

Recommended or Required Reading	
1	Journals and books about nutrition and dietetics

Week	Weekly Detailed Course Contents	
1	Practice	Data collection
2	Practice	Data collection
3	Practice	Data collection
4	Practice	Data collection
5	Practice	Analysis of data
6	Practice	Analysis of data
7	Practice	Analysis of data
8	Practice	Analysis of data
9	Practice	Report writing
10	Practice	Report writing
11	Practice	Report writing
12	Practice	Report writing
13	Practice	Report writing
14	Practice	Submit the report

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Practice	14	2	2	56
			Total Workload (Hours)	56
			[Total Workload (Hours) / 25*] = **ECTS**	2
25 hour workload is accepted as 1 ECTS				

Learning Outcomes	
1	Identify the strengths and weaknesses of various data collection and analyze methods
2	Gain skills about reading research reports and journal articles
3	Analyze data using suitable statistical methods
4	Comment their data by comparing literature
5	Develop the abilities of evaluating research reports and journal articles as well as developing research project proposal

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	2	3
P2	3	3	3	2	3
P3	2	2	3	3	2
P4	3	3	3	4	4
P5	2	3	4	2	2
P6	3	2	2	3	3
P7	4	4	3	3	2
P8	2	2	2	2	4

P9	3	3	4	4	2
P10	2	2	2	2	3
P11	4	3	2	3	2
P12	2	2	2	2	4
P13	3	4	3	4	2
P14	2	2	4	2	3