



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Occupational Health and Safety							
Course Code		İSG101		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The purpose of the course is to teach the principles and procedures of Occupational Health and Safety trainings to be given to the employees in accordance with the provisions of the Occupational Health and Safety Law No. 6331 dated 20/06/2012 and to improve the awareness of occupational health and safety.							
Course Content		It includes General, Health and Technical subjects from trainings that should be given to employees in order to provide occupational health and safety.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Final Examination	1	100

Recommended or Required Reading

1	Occupational Health and Safety Law No. 6331
2	Related laws and regulations
3	Lecture notes

Week	Weekly Detailed Course Contents	
1	Theoretical	Course Description, The general principles of occupational health and safety and safety culture
2	Theoretical	Working legislation
3	Theoretical	Legal rights and responsibilities of employees, Cleaning and arrangement of workplace
4	Theoretical	The reasons of work accidents and the application of the protection principles and techniques, Legal consequences of work accidents and occupational diseases
5	Theoretical	Causes of occupational diseases, The principles of prevention from diseases and the application of prevention techniques
6	Theoretical	Biological risk factors, Psychosocial risk factors
7	Theoretical	Chemical risk factors
8	Theoretical	Physical risk factors
9	Theoretical	Ergonomy, Manual lifting and handling
10	Theoretical	Working with screened vehicles, Electricity, hazards, risks and precautions
11	Theoretical	Safe use of work equipment
12	Theoretical	Safety and health signs, The use of personal protective equipment
13	Theoretical	Glare, explosion, fire and fire protection
14	Theoretical	Emergencies, Evacuation and rescue
15	Theoretical	First aid
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Midterm Examination	1	3	1	4
Final Examination	1	3	1	4
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	To have information about the concept of occupational health and safety
2	To be able to define and evaluate the risks of work safety that may occur in the work environment by analysing the production processes
3	To be able to recognize occupational safety materials, warnings and danger signs and plates, to have information about their properties and to have appropriate disbursement competence for their purpose
4	To have the skills of planning and implementing occupational safety trainings
5	To have sufficient knowledge about measurement techniques and methods for occupational safety and health
6	To be capable of performing first aid intervention in emergency situations
7	To follow, interpret and implement legislation in force in the field of occupational health and safety

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	1	2	2	2	1	2
P2	3	1	2	2	2	1	2
P3	2	2	2	2	2	1	2
P4	2	2	3	1	3	1	1
P5	3	1	1	1	3	2	1
P6	3	1	1	1	3	2	2
P7	2	1	1	1	3	2	3
P8	3	1	2	1	2	2	3
P9	3	2	2	1	2	2	3
P10	2	2	3	1	2	1	2
P11	2	2	2	1	1	3	1



P12	2	1	2	1	1	1	1
P13	2	1	1	2	1	1	1
P14	2	1	1	1	1	1	1

