

ECTS COURSE DESCRIPTION FORM												
PART I (Senate Approval)												
Offering School	Antalya Bilim University - Faculty of Health Sciences				Offering Department	Department of Nutrition and Dietetics						
Program(s) Offered to	Department of Nutrition and Dietetics											
Course Name	Basic Chemistry and Laboratory Practice-I				Course Code	BES 103						
Level of Course	Undergraduate				Type of Course	Compulsory						
Language of Instruction	Turkish				ECTS Credits	6						
Hours per Week	Lecture: 3	Practical: -	Studio: -		Laboratory: 3	Recitation: -	Other: -					
Pre-requisites					Co-requisites	None						
Registration Restriction	None				Grading Mode	Letter Grade						
Educational Objective	Teaching the basics of chemistry, improving problem solving and correct thinking skills.											
Course Description	Properties and measurement of matter, atoms and atomic theory, chemical compounds, chemical reactions, introduction to aqueous solution reactions, gases, electron structure of the atom, periodic table and some atomic properties, chemical bond, bond theories.											
Learning Outcomes	LO1	Properties and measurement of matter and atoms and learning atomic theory										
	LO2	Learning chemical compounds, chemical reactions and aqueous solution reactions										
	LO3	Learning about gases, electron structure of atom, periodic table and some atomic properties										
	LO4	Learning about chemical bonding										
	LO5											
	LO6											
	LO7											
PART II (Faculty Board Approval)												
		Program Outcomes										
Basic Outcomes (University-wide)	PO1	Ability to communicate effectively with oral, written and visual methods, report writing and presentation.	✓	✓	✓	✓						
	PO2	Ability to work effectively both individually and in disciplinary and multi-disciplinary teams.	✓	✓	✓	✓						
	PO3	Awareness of the necessity of lifelong learning and the ability to access information, to follow developments in science and technology, and to constantly renew itself.	✓	✓	✓	✓						
	PO4	Information about project management, risk management, innovation and change management, entrepreneurship, and sustainable development.	✓	✓	✓							
	PO5	Awareness about sectors and ability to prepare business plans.			✓	✓						
	PO6	Awareness of professional and ethical responsibility and acting in accordance with ethical principles.	✓	✓	✓	✓						
Faculty Specific Outcomes	PO7	To have universal thoughts and values	✓			✓						
	PO8	To be committed to academic and ethical values,	✓	✓	✓	✓						
	PO9	To provide qualified education, research and consultancy services at universal information and technology standards		✓		✓						
Program Specific Outcomes	PO10	To be open to new goals, strategies and action plans that will take undergraduate and graduate education / training programs and scientific studies further	✓	✓	✓	✓						
	PO11	To support, maintain and increase interdisciplinary / multidisciplinary studies in the services provided.	✓			✓						
	PO12	To contribute and develop health policies for the benefit of the country.			✓							
	PO13	Explains the theoretical knowledge about basic medicine and clinical sciences with the main lines and relates them to Nutrition and Dietetics.	✓		✓	✓						
	PO14	Applies Nutrition and Dietetics assessment methods, analyzes and interprets theoretical knowledge by associating	✓	✓	✓	✓						
	PO15	Plans and implements the individual Nutrition and Dietetics program	✓		✓	✓						
	PO16	Records and archives assessment and treatment data			✓	✓						
	PO17	Plans, conducts and presents a scientific research	✓			✓						
	PO18	Has effective communication skills	✓	✓	✓	✓						
	PO19	Defines professional duties and responsibilities legally and applies them within the framework of ethical principles.	✓	✓	✓	✓						
	PO20	Has lifelong learning skills related to the profession	✓	✓	✓	✓						
	PO21	Can use foreign language effectively to follow professional developments	✓		✓	✓						
	PO22	Knows and applies quality, occupational health and safety issues related to the profession	✓		✓	✓						
PART III (Department Board Approval)												
Course Contents, Contribution of Course Contents to Learning Outcomes, and Methods for Assessing Learning of Course Contents	Subject	Week	Details of Course Contents			LO1	LO2	LO3	LO4	LO5	LO6	LO7
	S1	1	Basic Concepts, Matter and Properties			D1-D4	D1-D4	D1-D4	D1-D4			
	S2	2	Naming Compounds			D1-D4	D1-D4	D1-D4	D1-D4			
	S3	3	Atomic Structure and Periodic Table			D1-D4	D1-D4	D1-D4	D1-D4			
	S4	4	Chemical Bonds			D1-D4	D1-D4	D1-D4	D1-D4			
	S5	5	Mole Concept			D1-D4	D1-D4	D1-D4	D1-D4			
	S6	6	Chemical Equations and Calculations			D1-D4	D1-D4	D1-D4	D1-D4			
	S7	7	Gases			D1-D4	D1-D4	D1-D4	D1-D4			
	S8	8	Midterm			D1-D4	D1-D4	D1-D4	D1-D4			
	S9	9	Liquids and Solids			D1-D4	D1-D4	D1-D4	D1-D4			
	S10	10	Solutions			D1-D4	D1-D4	D1-D4	D1-D4			
	S11	11	Chemical and Kinetic Balance			D1-D4	D1-D4	D1-D4	D1-D4			
	S12	12	Acids and Bases			D1-D4	D1-D4	D1-D4	D1-D4			
	S13	13	Oxidation Reduction Reactions			D1-D4	D1-D4	D1-D4	D1-D4			
	S14	14	Introduction to Biochemistry and Organic Chemistry			D1-D4	D1-D4	D1-D4	D1-D4			
Assessment Methods, Weights in Grading Scheme, Implementation and Make-Up Rules	No	Type	Weight	Implementation Rule			Make-Up Rule					
	A1	Exam-Final Jury, Final Project	60%	The exam, which will be applied as the Final Exam, will cover all the topics and resources covered during the semester.			Students who cannot take the final exam due to an excuse and whose excuse is accepted by the Unit Board take the make-up exam on the date determined by the Unit.					
	A2	Quiz										
	A3	Homework										
	A4	Midterm	40%	The Midterm Exam will be administered in the middle of the semester and will cover the topics and resources covered until the exam date.			Students who cannot take the exam due to an excuse and whose excuse is accepted by the Unit Board take the make-up exam on the date determined by the Unit.					
	A5	Project										
	A6	Presentation										

	A7	Attendance/Interaction				
	A8	Class/Lab./				
	A9	Others				
	TOTAL		100%			
Evidence of Achievement of Learning Outcomes	At least one question from each subject is asked during the exams. A weighted average is calculated for each student based on the percentage of each assessment method. Students are required to collect a minimum score over 100, which is announced by the instructor, to pass the course. This score is determined based on class average.					
Method for Determining Letter Grade	Direct Conversion System ("DDS" in the regulation.)		<input checked="" type="checkbox"/>	Relative Evaluation ("BDS" in the regulation.)		
	A different method/system, not listed above, determined by the Faculty Member / Instructor (This method is explained below)					
	Success Grade Range	Letter Success Note	Success Coefficient	Success Assessment		
	95-100	A+	4	Successful		
	85-94	A	4	Successful		
	80-84	A-	3,7	Successful		
	75-79	B+	3,3	Successful		
	65-74	B	3	Successful		
	60-64	B-	2,7	Successful		
	55-59	C+	2,3	Successful		
50-54	C	2	Successful			
45-49	C-	1,7	Pass			
40-44	D+	1,3	Unsuccessful			
	40-44	D	1	Unsuccessful		
	0-39	F	0	Unsuccessful		
Teaching Methods, Student Work Load	No	Method	Explanation	Total Hours		
	Time expected to be allocated by instructor					
	1	Lecture	Course topics are explained by writing on the board or by computerized presentation. Sample questions are solved during the lesson.	42		
	2	Interactive Lecture				
	3	Recitation				
	4	Laboratory		42		
	5	Practical				
	6	Field Work				
	Time expected to be allocated by student					
	7	Project				
	8	Homework		48		
	9	Pre-class Learning of Course Material	New topics are learned before they are taught in the classroom.	14		
	10	Review of Course Material	Topics are repeated to prepare for exams and assignments.	14		
	11	Studio				
12	Office Hour	One-on-one meeting with the lecturer				
Calculated ECTS Credit(s)		Max. 6	Min. 5	Grand Total 160		
IV. PART						
Instructor	Name Surname	Seda Demirel Topel				
	E-mail	seda.demireltopel@antalya.edu.tr				
	Phone Number	+90 242 245 00 00				
	Office Number					
Course Materials	Mandatory					
	Recommended	1. Beslenme, Ayşe Baysal, 2. Türkiye'ye Özgü Beslenme Rehberi 3. Introduction to Human Nutrition, Michael L.Gibson, Helen H.Morgan, Food, L.Kel, 4. Understanding Food, Diet, Nutrition and Disease, Ann				
Other	Scholastic Honesty	Violations of scholastic honesty include, but are not limited to cheating, plagiarizing, fabricating information or citations, facilitating acts of dishonesty by others, having unauthorized possession of examinations, submitting work of another person or work previously used without informing the instructor, or tampering with the academic work of other students. Any form of scholastic dishonesty is a serious academic violation and will result in a disciplinary action. It is explained in Article 25 of the Directive on Associate and Undergraduate Programs of Antalya Bilim University.				
	Students with Disabilities	Reasonable accommodations will be made for students with verifiable disabilities.				
	Safety Issues					
	Flexibility	Circumstances may arise during the course that prevents the instructor from fulfilling each and every component of this syllabus; therefore, the syllabus is subject to change. Students will be notified prior to any changes.				