

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					<input checked="" type="checkbox"/>			<input type="checkbox"/>		
Course Name	Water and Food Resources in the World				Course Code	BES114					
Level of Course	Undergraduate				Type of Course	Elective					
Language of Instruction	Turkish				ECTS Credits	3					
Hours per Week	Lecture:	2	Practical:		Studio:						
	Laboratory:		Recitation:		Other:						
Pre-requisites	None				Co-requisites	None					
Registration Restriction	None				Grading Mode	Letter Grade					
Educational Objective	It is aimed to provide information in the national and international framework about the food and water resources that are being depleted day by day in the world, the effects of hunger, water and food resources in the world, definition of sustainable food and water resources, ecosystems and biodiversity, soil pollution-agriculture, reliable agricultural food sources, Genetically modified foods, Water pollution, safe drinking water, safe water, Water pollution-fishing, Air pollution and reliable water and food sources, Livestock and reliable food and water sources, Seasonal changes, their effect on water and food sources, Providing reliable food and water sources, Plans and policies developed in the world and in our country.										
Course Description											
Learning Outcomes	LO1	Identify sustainable food and water resources									
	LO2	Knows the changes in agricultural resources due to soil pollution and has information about reliable agricultural practices.									
	LO3	Knows the changes in food and water resources due to air pollution.									
	LO4	Gains knowledge about the fisheries and extinct fish species affected by water pollution.									
	LO5	Gains knowledge about water resources depleted due to water pollution.									
	LO6	Gain knowledge of ways of providing national and international food and water resources.									
	LO7										
PART II (Faculty Board Approval)											
		Program Outcomes			LO1	LO2	LO3	LO4	LO5	LO6	LO7
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)											
	Subject	Week	Details of Course Contents	LO1	LO2	LO3	LO4	LO5	LO6	LO7	
Course Contents, Contribution of Course Contents to Learning Outcomes, and Methods for Assessing Learning of Course Contents	S1	1	World hunger, water and food resources	D1-D4	D1-D4	D1-D4	D1-D4				
	S2	2	Definition of sustainable food and water resources, ecosystems and biodiversity	D1-D4	D1-D4	D1-D4	D1-D4				
	S3	3	Soil pollution-agriculture	D1-D4	D1-D4	D1-D4	D1-D4				
	S4	4	Reliable agricultural food sources	D1-D4	D1-D4	D1-D4	D1-D4				
	S5	5	genetically modified foods	D1-D4	D1-D4	D1-D4	D1-D4				
	S6	6	Water Pollution safe drinking water, safe water	D1-D4	D1-D4	D1-D4	D1-D4				
	S7	7	Water pollution- Fishing	D1-D4	D1-D4	D1-D4	D1-D4				
	S8	8	Air Pollution and reliable water and food sources	D1-D4	D1-D4	D1-D4	D1-D4				
	S9	9	I midterm exam	D1-D4	D1-D4	D1-D4	D1-D4				
	S10	10	Livestock and reliable food and water sources	D1-D4	D1-D4	D1-D4	D1-D4				
	S11	11	Seasonal changes, their impact on water and food resources	D1-D4	D1-D4	D1-D4	D1-D4				
	S12	12	Providing reliable food and water sources	D1-D4	D1-D4	D1-D4	D1-D4				

	S13	13	Plans and policies developed for sustainable water and food resources in our country	D1-D4	D1-D4	D1-D4	D1-D4			
	S14	14	Plans and policies developed for sustainable water and food resources in our world	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%	One final exam is applied. Exam dates are announced by the faculty.			ABU's relevant regulation is applied.		
	A2	Quiz								
	A3	Homework								
	A4	Midterm		40%	1 midterm exam (visa) is applied. Exam dates are announced by the faculty			ABU's relevant regulation is applied.		
	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.)			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	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		B+	3,7	Successful					
	75-79		B	3	Successful					
	65-74		B-	2,7	Successful					
	60-64		C+	2,3	Successful					
	55-59		C	2	Successful					
50-54		C-	1,7	Pass						
45-49		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		Lesson topics are explained by writing on the board or with a computer presentation. Sample questions are solved during the lesson.			28			
	2	Interactive Lecture								
	3	Recitation								
	4	Laboratory								
	5	Practical								
	6	Field Work								
	Time expected to be allocated by student									
	7	Project								
	8	Homework					28			
	9	Pre-class Learning of Course Material		New topics are learned before being 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.	Min.	Grand Total	84			
<b>IV. PART</b>										
Instructor	Name Surname									
	E-mail									
	Phone Number									
	Office Number									
	Office Hours									
Course Materials	Mandatory									
	Recommended									
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		The course does not require any special security measures.							
	Flexibility		During the course, situations may arise that prevent him from fulfilling every component of the curriculum, and therefore the curriculum may change. Students will be informed before any changes are made.							