

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	Nutrition Anthropology		Course Code	BES116	
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	To teach the differences in nutritional habits in historical development and the anthropological evaluation of nutrition.				
Course Description	Anthropological factors affecting nutrition. Origin and basic characteristics of human diet, Changes in nutritional habits in the historical process				
Learning Outcomes	LO1	Gain knowledge of the basic features of the diets of early humans			
	LO2	Comment on the changes in eating habits with the effect of socio-economic factors in prehistoric and posthistorical periods.			
	LO3	Evaluates the effects of their hermits, socio-economic structures and the environment they live in on the development and change of a country they will choose and their			
	LO4	Learns the tools and equipment used for nutrition in the historical development process.			
	LO5	Prepares and presents reports			
	LO6	Considers the nutritional habits of the individual while forming his/her diet.			
	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	Introduction to nutritional anthropology	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4
S2		2	Theoretical approach to Nutrition Anthropology	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	
S3		3	Tools used for nutrition in the historical development process	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	
S4		4	Prehistoric and post-historical nutritional practices and food taboos	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	
S5		5	Pre- and post-historical nutritional practices and food taboos	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	
S6		6	Nutritional practices in different religions	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	
S7		7	Nutritional practices in different religions	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	
S8		8	1. Midterm exam	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	



	S9	9	History of nutritional supplements	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4		
	S10	10	The effects of globalization on nutrition	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4		
	S11	11	Nutrition practices and food taboos today	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4		
	S12	12	Nutrition practices and food taboos today	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4		
	S13	13	Globalization and change in eating habits	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4	D1-D4		
	S14	14	Globalization and change in eating habits	D1-D4	D1-D4	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"/>
	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		3,3		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			
IV. PART											
Instructor	Name Surname										
	E-mail										
	Phone Number										
	Office Number										
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.							