IN	TRODUCTION TO THE	E PHY	SIOLOGY OF SENSORY ORGANS						
1	Course Title:	INTROD	UCTION TO THE PHYSIOLOGY OF SENSORY ORGANS						
2	Course Code:	VFZ5012	2						
3	Type of Course:	Optional							
4	Level of Course:	Second	Cycle						
5	Year of Study:	1							
6	Semester:	2							
7	ECTS Credits Allocated:	2.00							
8	Theoretical (hour/week):	1.00							
9	Practice (hour/week):	0.00							
10	Laboratory (hour/week):	0							
11	Prerequisites:								
12	Language:	Turkish							
13	Mode of Delivery:	Face to t	face						
14	Course Coordinator:	Prof. Dr.	Cenk AYDIN						
15	Course Lecturers:								
16	Contact information of the Course Coordinator:	Veterine Fizyoloji 16059 N eposta: d	udağ Üniversitesi r Fakültesi Anabilim Dalı ilüfer Bursa caydin@uludag.edu.tr 224) 294-1274						
17	Website:								
18	Objective of the Course:		ed to gain knowledge and skills about the physiological of the structures and organs that make up the senses.						
19	Contribution of the Course to Professional Development:	Explain t	he structure and physiology of the sense organs.						
20	Learning Outcomes:								
		1	They recognize the organ of vision (Organum visas).						
		2	Recognizes the organ of hearing and balance (organum vestibulocochleare).						
		3	It recognizes the organ of touch (organum tactus).						
		4	It recognizes the olfactory organ (organum olfactus).						
		5	It recognizes the taste buds (organum gustus).						
		6							
		7							
		8							
		9							
		10							
21	Course Content:								
		Co	ourse Content:						
Week	Theoretical		Practice						
1	FIVE SENSES (SENSORY ORGAN ORGANO SENSIUM)	IS /							
2	Sensory organs and perception in the centers	ne brain							

3	Visior	'ision Organ / Eye (Organum Visus)																		
4	Visua	l Ph	nysiolo	ogy																
5	HEAF	HEARING AND BALANCE ORGAN																		
6	Heari	Hearing Physiology																		
7	Balan	ice l	Physic	ology																
8	THE (OR	GAN (OF OE	OR															
9	Physiology of Smell																			
10	Functions of the Skin																			
11	Funct	ions	s of th	e Skir	۱															
12	Taste	phy	ysiolo	gу																
13	Taste	phy	ysiolo	gу																
14	An ov	ervi	iew																	
22	Materials:									Dukes' Physiology of Domestic Animals, 13th Edition, William O. Reece (Editor), Howard H. Erickson (Associate Editor), Jesse P. Goff (Associate Editor), Etsuro E. Uemura (Associate Editor), Wiley-Blackwell, 2015 Animal Senses: Physiology and Ecology, Bailey B., Cambridge University Press, 2019.										
23	Asses	sme	nt										_							
Activit	ctivites									Numb	er		Dura	ition (Total Work Load (hour)				
Rheizore	পি৬ঁটoretical 0									0 99				1.00			14.00			
Practica	acticals/Labs								(0				0.00			0.00			
5ienastu	an and	d pr	epera	ition			1		10	100.00				15.00			15.00			
Homew										2				15.00						
Bentary	ution o	of To	erm (`	Year) l	Learn	ing Act	ivities	to	0.0	0.00				0.00			0.00			
Field St	I Studies									0				0.00						
Midtern	IDUTION OF FINALEXAM TO SUCCESS GRADE									100.00						0.00				
Others	rs									0					0.00					
	BEREATERN and Evaluation Techniques Used in the									1 Classical written average			1.00			1.00				
	Total Work Load														60.00					
Total w	Total work load/ 30 hr														2.00					
ECTS (Credit of the Course									2.00										
25		CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS																		
	P	Q1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16			
ÖK1	2		3	2	4	4	0	0	0	0	0	0	0	0	0	0	0			
ÖK2	3		4	1	1	2	0	0	0	0	0	0	0	0	0	0	0			
ÖK3	4		3	4	5	2	0	0	0	0	0	0	0	0	0	0	0			
ÖK4	2		3	4	2	4	0	0	0	0	0	0	0	0	0	0	0			

ÖK5	2	3	4	1	2	0	0	0	0	0	0	0	0	0	0	0	
LO: Learning Objectives PQ: Program Qualifications																	
Contrib ution Level:	ution			2	2 low			3 Medium			4 High			5 Very High			