



Eskişehir Osmangazi University
Faculty of Tourism
Gastronomy and Culinary Arts Course Information Form

Term	Fall		
COURSE CODE	271211019	COURSE NAME	English 1

SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
I	6	0	0	6	7	CORE (X) ELECTIVE	English

COURSE CATEGORY

Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	Transferable Skills
	X			

ASSESSMENT CRITERIAS

DURING TERM	Activity	Number	Percentage (%)
	I. Mid-Term	1	40
	II. Mid-Term		
	Quiz		
	Homework		
	Project		
	Report		
	Other (.....)		
FINAL EXAM		1	60
PREREQUISITE(S) (IF ANY)			
COURSE CONTENT	Basic English structures and vocabulary including some food terminology		
COURSE OBJECTIVES	To make students express themselves well especially in dialogues about food, restaurant		
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING			
COURSE OUTCOMES	Students can understand and talk about food , kitchen in English.		
TEXTBOOK(S)	Flash in English for Cooking , Catering and Reception ve FOCUS -1		
SUPPORTIVE RESOURCES			
EQUIPMENTS REQUIRED			

COURSE OUTLINE	
WEEK	SUBJECTS
1	Dersin işleniş ile ilgili tanıtım. Temel bilgiler (Verb to be, have/has got)
2	An intro to the catering industry
3	Focus-1 Food (UNit 2)
4	Countable , unc. Nouns
5	The restaurant : meet the staff
6	Clothes and personal hygiene
7	Food and recipes
8	Cooking verbs (collocations adjectives)
9	Kitchen areas kitchen machinery &equipment
10	Present Simple
11	Phrases related to food , food containers/products
12	Food markets, food adjectives
13	Food , nutrients (Flash UNit 5)
14	Dishes, courses types of menus
15/16	Final Exam

No.	OUTCOMES	3	2	1
1	Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.			X
2	Have knowledge about nutrition principles and food science.			X
3	Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.	X		
4	Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.			X
5	Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.			X
6	Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.			X
7	Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.			X
8	Uses both basic and field-related information and communication technologies and software at an advanced level.			X
9	Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.			X
10	Have knowledge about national and international cuisines and apply them.			X
11	Knows and applies food and beverage cost control, menu planning and pricing.			X
12	Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes.			X
13	Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.			X
14	Knows and applies classical and modern production techniques in the field of food and beverage.			X
15	Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.			X

1:Never. 2:Few. 3:Many.

Instructor Name :