



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

<b>TERM</b>	Spring
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<b>COURSE CODE</b>	271212019	<b>COURSE NAME</b>	Foreign Language (English) II
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
II	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		
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM			60

<b>PREREQUISITE(S) (IF ANY)</b>	
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<b>COURSE CONTENT</b>	Past simple (regular, irregular), Present simple ve continuous, possessive adjectives, pronouns, Present perfect and past simple, Comparatives, offers and request
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<b>COURSE OBJECTIVES</b>	The aim of this course is to improve the English level of the students from pre intermediate to intermediate level
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<b>CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING</b>	
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<b>COURSE OUTCOMES</b>	<ul style="list-style-type: none"><li>The lessons contribute to students that teaching the grammar rules and vocabularies for intermediate level</li><li>The lessons contribute to the students and it will improve their listening, speaking and reading abilities.</li></ul>
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<b>TEXTBOOK(S)</b>	Crace, Aramanta, and Wileman Robin, 2004. Language to go, Intermediate, Longman Publishing, U.K.
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<b>SUPPORTIVE RESOURCES</b>	
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<b>EQUIPMENTS REQUIRED</b>	
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## COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	Past simple (regular, irregular)
2	Past simple (regular, irregular)
3	Likes, dislikes, +ing form, qualifying adverbs
4	Likes, dislikes, +ing form, qualifying adverb
5	Present simple ve continuous, possessive adjectives, pronouns
6	Present simple ve continuous, possessive adjectives, pronouns
7	Mid-term Exam
8	Should, shouldn't and imperatives, the future with "going to
9	Should, shouldn't and imperatives, the future with "going to
10	Present perfect and past simple
11	Present perfect and past simple
12	Comperatives, offers and request
13	Comperatives, offers and request
14	Zero conditional (if+present form, present form)
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 :**