



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

TERM	Spring
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COURSE CODE	271218011	COURSE NAME	Foreign Language VIII (Eng)
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VIII	4	0	0	4	5	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		Talking about journeys adverbial of intensify, Describing a personal change of environment, to be/get used to, Talking about regrets and missed opportunities.					
COURSE OBJECTIVES		It aims to bring students from upper-intermediate level to advanced level.					
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING							
COURSE OUTCOMES		<ul style="list-style-type: none">• Ensuring that students have advanced English level vocabulary and grammar• Gaining students' advanced level of reading, writing, listening and speaking skills					
TEXTBOOK(S)		Crace, Aramanta, and Wileman Robin, Language to go (2004). Upper-Intermediate, Longman Publishing, U.K.					
SUPPORTIVE RESOURCES							
EQUIPMENTS REQUIRED							

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Talking about journeys adverbial of intensify
2	Describing important events, passives
3	Talking about city life, phrases with get and take
4	Describing how things could have been different, third and mixed conditions
5	Coping with difficult situations, complaining and getting results
6	Describing a personal change of environment, to be/get used to
7	Describing a personal change of environment, to be/get used to
8	Describing and defining things, relative clauses
9	Talking about things you have done for you, to have/get something done
10	Speculating about life in the past, modals for past deduction
11	Talking about future developments in day to day living, future perfect/continuous
12	Telling stories, constructing with reporting verbs
13	Talking about working in a company, prepositional phrases
14	Talking about regrets and missed opportunities
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 :