



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

<b>Term</b>	Fall
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<b>COURSE CODE</b>	271213015	<b>COURSE NAME</b>	Foreign Language III(A)
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	Credits	ECTS	Type	Language
VII	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**

	Activity	Number	Percentage (%)
<b>DURING TERM</b>	I. Mid-Term	1	40
	II. Mid-Term		
	Quiz		
	Homework		
	Project		
	Report		
	Other (.....)		
<b>FINAL EXAM</b>		1	60
<b>PREREQUISITE(S) (IF ANY)</b>			
<b>COURSE CONTENT</b>	Adjectives and intensifiers, past simple and continuous, Comparing careers, comparative and superlatives, Describing plans for a trip, present simple and continuous for the future.		
<b>COURSE OBJECTIVES</b>	The aim of this course is to enable students to learn the basic subjects of English at A1 level, grammar and listening, as well as English concepts in the field of gastronomy and culinary arts.		
<b>CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING</b>	Understanding English at a basic level in the field of gastronomy and culinary arts.		
<b>COURSE OUTCOMES</b>	<ul style="list-style-type: none"> <li>• Understanding grammar at A1 level</li> <li>• To introduce themselves</li> <li>• Ability to understand everyday speech in general and professional contexts</li> <li>• Be able to respond in writing and verbally</li> </ul>		
<b>TEXTBOOK(S)</b>	Focus 1 Focus 2 Pearson		
<b>SUPPORTIVE RESOURCES</b>			
<b>EQUIPMENTS REQUIRED</b>			

## COURSE OUTLINE

WEEK	SUBJECTS
1	Present Simple, An Informal e-mail
2	Countable and countable nouns,articles,an e-mail of invitation
3	Present simple and present continuous,an e-mail of request
4	Comparative and superlative adjectives,have to, don't have to
5	Past simple ,was ,were,could,must,mustn't,should,shouldn't
6	Past simple questions and negatives
7	Present perfect with ever,never,just,already,yet
8	Mid - term
9	Future with will,be going to
10	Verb ing,verb to be infinitive,so and such
11	Past continuous and past simple, used to
12	First and second conditional
13	Defining relative clauses
14	The passive, past perfect
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 :** Merih YILDIZ