



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

TERM	Spring
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COURSE CODE	271214014	COURSE NAME	Foreign Language IV (English)
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
IV	6	0	0	6	7	CORE (×) ELECTIVE ( )	Turkish

**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

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	English grammar, vocabulary, reading comprehension, oral production and writing skills in order to help students follow occupational English courses in next years and prepare them for learning English further after university and in professional life
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COURSE OBJECTIVES	This course aims to equip vocational students, ?European Language Portfolio Global Scale? B1, in English with; - Basic grammar, - Understanding oral production, - Speaking interactively, - Reading, - Expressing themselves in written form
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
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COURSE OUTCOMES	Students have a part of the English knowledge they need in their professional life
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TEXTBOOK(S)	Various books and publications compiled by the Instructor of the Course, MURPHY Reymond, English Gramer
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SUPPORTIVE RESOURCES	
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EQUIPMENTS REQUIRED	
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## COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	Adjective sentences
2	Talking about habits (used to do / doing)
3	supporting an idea or thought
4	Modal verbs and synonyms
5	Modal verbs and metaphors and idioms
6	Assumption development
7	Quiz
8	Assumption development
9	Binary words
10	Identifiers.
11	Conjunctions - comments
12	Name verbs
13	Name verbs
14	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 :**