



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

TERM	Spring
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COURSE CODE	271216012	COURSE NAME	Foreign Language VI
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VI	4	0	0	4	5	CORE (x) 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		40
	II. Mid-Term		
	Quiz		
	Homework		
	Project		
	Report		
	Other (.....)		
FINAL EXAM			60

PREREQUISITE(S) (IF ANY)	
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COURSE CONTENT	Passive voices, talking about 20th century events, Relative clauses (defining/non defining), participles, narratives, propositional phrases, using idiomatic English.
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COURSE OBJECTIVES	Aim to bring students from intermediate to upper-intermediate level
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
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COURSE OUTCOMES	<ul style="list-style-type: none">• Ensuring that students have the knowledge of grammar and vocabulary at the upper- intermediate level,• Gaining the ability to read, write, listen and speak with the upper-intermediate level
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TEXTBOOK(S)	Crace, Aramanta, and Wileman Robin, Language to go (2004). UpperIntermediate, Longman Publishing, U.K
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SUPPORTIVE RESOURCES	
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EQUIPMENTS REQUIRED	
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COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	Passive voices, talking about 20th century events
2	Phrases with get and take, third and mixed conditional
3	Coping with difficult situations, complaining and getting results
4	Expressions for annoying habisti present continuous and present simple for describin change
5	Phrases to describe houses, to be / get used to
6	Relative clauses (defining/non defining)
7	To have, get something don. Expressions to describe mood
8	Phrasal verbs II, word building, modals for past deduction
9	Expressing/giving your opinion, writing review
10	Future perfect/ continuous, talking about future developments
11	Phrases for describing emotions, feelings, constructions with reporting verbs
12	Participles, narratives
13	Propositional phrases, using idiomatic English
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.			
1:Never. 2:Few. 3:Many.				

Instructor Name :