



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

TERM	Fall
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COURSE CODE	271217012	COURSE NAME	Foreign Language VII (ENG)
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VII	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

	Activity	Number	Percentage (%)
	DURING TERM	I. Mid-Term	1
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM		1	60
PREREQUISITE(S) (IF ANY)			
COURSE CONTENT	Telling stories in the past time adverbials, narrative tenses, agreeing, disagreeing, giving and asking for opinion, discussing social behaviour, talking about how likely things are to happen expression of probability		
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 (2004). Language to go, Upper Intermediate, Longman Publishing, U.K.		
SUPPORTIVE RESOURCES			
EQUIPMENTS REQUIRED			

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Telling stories in the past time adverbials, narrative tenses
2	Discussing advantages and disadvantages, phrases of addition, result and contrast
3	Making small talk at a party, Question tags
4	Talking about a relationship, phrasal verbs
5	Discussing ways of bringing up children, obligation verbs
6	Agreeing, disagreeing, giving and asking for opinion
7	Making plans, tenses for describing future plans
8	Making plans, tenses for describing future plans
9	Writing a cv expressions for describing yourself, your skills and experiences
10	Having a job interview, present perfect simple continuous
11	Discussing how to make a dish, countable, uncountable nouns and quantifiers
12	Talking about consequences the -ing form/infinitive
13	Discussing social behaviour
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 :