



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

TERM	Spring
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COURSE CODE	271218027	COURSE NAME	French II
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VIII	2	0	0	2	4	CORE () ELECTIVE (X)	French

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
II. Mid-Term			
Quiz			
Homework			
Project			
Report			
Other (.....)			
FINAL EXAM		1	60
PREREQUISITE(S) (IF ANY)			
COURSE CONTENT	Intermediate level French knowledge		
COURSE OBJECTIVES	To enable students to learn French.		
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	Benefit arising from language learning, which is one of the qualification indicators in the tourism sector.		
COURSE OUTCOMES	Be able to speak multiple languages, to communicate with optional foreign language		
TEXTBOOK(S)	Lecturer's Notes		
SUPPORTIVE RESOURCES	Fransızca Dilbilgisi (Dorlion Publishing)		
EQUIPMENTS REQUIRED			

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Expression of daily activities, hours, duration and frequency
2	Numbers, days, times during the day
3	Use of preposition À, adjectives, double pronoun verbs
4	Making or requesting and responding, asking for permission and responding
5	Dialogue about colors and clothes
6	Reasons sentences, prepositions of place.
7	Reasons sentences, prepositions of place.
8	Introducing the family, Dialogue on home terms
9	Prepositions, documentless pronouns, imperative of verbs sending in order
10	Asking for address, directions, phone conversation, number adjectives
11	Prepositions of place, positive and negative imperative mood.
12	Projecting, inviting, accepting and refusing, making an appointment
13	Means of transportation, leisure time, numbers
14	The near future is the expression of time.
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 :