



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

TERM	Fall
-------------	------

COURSE CODE	271217026	COURSE NAME	German I
--------------------	-----------	--------------------	----------

SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VII	2	0	0	2	4	CORE () ELECTIVE (X)	German
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	40				
	II. Mid-Term						
	Quiz						
	Homework						
	Project						
	Report						
Other (.....)							
FINAL EXAM		1	60				
PREREQUISITE(S) (IF ANY)							
COURSE CONTENT							
Alphabet in German and pronunciation stress, Numbers, giving address , Prepare dialogs							
COURSE OBJECTIVES							
To gain ability of express oneself basically in German							
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING							
COURSE OUTCOMES							
<ul style="list-style-type: none">• To be able to understand a reading text on main level.• To be able to make a sentence by using the verbs that commonly used in daily language.• To have knowledge about the topography of Germany, the name of countries and cities in Europe.• To introduce oneself and greeting.• To have knowledge about living conditions and education system in Germany.• To know the relatives names.• To be able to understand and express the differences between the cultures.							
TEXTBOOK(S)							
Aufderstrasse v.d. (2007) Themen Kursbuch und Arbeitsbuch. Ismaning: Max Hueber Verlag.							
SUPPORTIVE RESOURCES							
YURTBAŞI, M. 2004. Almanca Temel Sözlük, , Arion Yayınevi, İstanbul.							
EQUIPMENTS REQUIRED							

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Alphabet in German and pronunciation stress
2	Listening and reading in German
3	The topography, European Countries and international words
4	The colors, equipments which used in school.
5	Numbers, giving address
6	Simple present tense and modal verbs
7	Personal pronouns and interrogative pronouns, objective case
8	Personal pronouns and interrogative pronouns, objective case
9	Prepare dialogs
10	Possessive pronouns, weekly schedule
11	Weekdays, 24 hours/1 day
12	Free time, appointment
13	Directions, dative case
14	Invitations, birthday party, seasons
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 :