



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

<b>TERM</b>	Spring
-------------	--------

<b>COURSE CODE</b>	271218026	<b>COURSE NAME</b>	German II
--------------------	-----------	--------------------	-----------

SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VIII	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**

	Activity	Number	Percentage (%)
<b>DURING TERM</b>	I. Mid-Term	1	40
	II. Mid-Term		
	Quiz		
	Homework		
	Project		
	Report		
	Other (.....)		
<b>FINAL EXAM</b>		1	60

**PREREQUISITE(S) (IF ANY)**

**COURSE CONTENT**

Conjugation , Write an autobiography and biography, The terms of tourism in German

**COURSE OBJECTIVES**

To improve the vocabulary, make the abilities of speaking and listening better level

**CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING**

**COURSE OUTCOMES**

- To be able to know the meals.
- To be able to conjugate the verbs in accordance with personal pronouns
- To be able to learn the tourism terms in German
- To be able to make sentences by using future tense
- To be able to tell the parts of human body
- To be able to talk about autobiography
- To be able to make imperative sentences.

**TEXTBOOK(S)**

Deutsche Sprachlehre für Ausländer Band II

**SUPPORTIVE RESOURCES**

Schulz- Gießbach, Hotelier und Gastronomie und Zimmer Frei

**EQUIPMENTS REQUIRED**

## COURSE OUTLINE

WEEK	SUBJECTS / TOPICS
1	Prepare meal, receipt
2	Conjugation
3	Ailments, the part of body
4	Conditional mood, advices to a patient
5	Prepare a package tour
6	Prepare a package tour
7	The terms of tourism in German
8	The terms of tourism in German
9	The future tense
10	The imperatives, traffic rules
11	The imperatives, traffic rules
12	Write an autobiography and biography
13	Write an autobiography and biography
14	Write an autobiography and biography
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 :**