



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

TERM	Spring
-------------	--------

COURSE CODE	271218022	COURSE NAME	Professional Foreign Language II
--------------------	-----------	--------------------	----------------------------------

SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VIII	2	0	0	2	4	CORE () ELECTIVE (X)	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	40
	II. Mid-Term		
	Quiz		
	Homework		
	Project		
	Report		
	Other (.....)		
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)	
COURSE CONTENT	Business presentations, NGO's in Business world, Case studies in business world
COURSE OBJECTIVES	To teach the students English that's focused on business world.
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING	
COURSE OUTCOMES	Students gain, •ability of using English in business correspondences. •knowledge about the terms which used in business life.
TEXTBOOK(S)	BUZ, Y. A 2009.refrence book for all students at intermediate and advanced levels English grammar, , İstanbul.
SUPPORTIVE RESOURCES	Business English: Final Level, İstanbul, 1990.
EQUIPMENTS REQUIRED	

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Advanced business English vocabulary,
2	Examples of Business correspondence (letter of invitation, resigning, lay -of etc)
3	Examples of Business correspondence (price change notice, internal memo etc.)
4	Business presentations
5	Attending business meetings in English.
6	Crisis management in business world
7	Mid-term Exam
8	Example sentences in business correspondence
9	Reference letter preparing
10	Job application forms
11	CV preparing
12	Attending business meetings in English
13	Case studies in business world
14	Case studies in business world
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 : Rahman Temizkan

Signature:

Date: