



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

TERM	Spring
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COURSE CODE	271218025	COURSE NAME	Russian 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)	Russian

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	At the end of this course; Students will be able to read texts in Cyrillic Alphabet, express ideas and opinions in simple sentences, will be able to interpret texts/dialogues related to their basic needs and interests, able to use correct and appropriate grammar structures by selecting relevant information, express themselves orally in basic Russian in a variety of situations
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COURSE OBJECTIVES	At the end of this course students will be able to express themselves orally in basic Russian in a variety of situations. Except that they will be able to give answers to simple questions, introduce themselves and their friends, express ideas and opinions in simple sentences.
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CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING

COURSE OUTCOMES	The outcomes of this course are: <ul style="list-style-type: none"> • to read texts in Cyrillic Alphabet ; • to consist vocabulary (nearly 500 words); • to structure simple and complex sentences; • to construct dialogues; • to write short texts;
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	<ul style="list-style-type: none"> to ask questions on the reading text.
TEXTBOOK(S)	Start 1-2, Moscow, 1988 Start 1-2, Moscow, (Dictionary),1988; Pulkina. The book of Russian exercises. Moscow, 2000;
SUPPORTIVE RESOURCES	Koksai Nargiza. Russian: step by step. Multilingual, 2000, Istanbul Olesinova. Studies Writing. Moscow, 1983 Havronina. Russian with Exercises. Moscow, 1988
EQUIPMENTS REQUIRED	

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	General revision. The question word "Где?" the prepositional of nouns and prepositions in the prepositional case. Teaching infinitive and conjugating forms of verbs like "Жить" , "Быть"ve "Находиться", used in The Prepositional.
2	Conjugating forms of Action verbs, Verbs giving answer to the question "куда?", and prepositions in The Accusative. The Accusative of nouns.
3	The accusative of nouns "кого?/что?". Teaching infinitive and conjugating forms of verbs, used in The Accusative. The forms of nouns in The accusative .
4	The Prepositional of nouns and "о ком?/ о чём?"
5	Prepositions and verbs giving answers to the question "откуда" in The Genitive.
6	Using of the prefix "по-" with the Action verbs, The forms of personal pronouns in all of the cases.
7	Midterm
8	The dative of words; nouns and prepositions giving answers to the questions "кому/ чему"
9	Forms of the adjectives and pronouns in the prepositional case.
10	Forms of adjectives and personal pronouns in The Accusative.
11	The forms of nouns in The Genitive, date, quantity of nouns in The Genitive.
12	The forms of adjectives and personal pronouns in The Genitive.
13	Forms of nouns in The Instrumental, using reflexive verbs with The Instrumental, forms of prepositions, adjectives and personal pronouns in The Instrumental.
14	Revision.
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 :