



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

TERM	Fall
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COURSE CODE		COURSE NAME	Vocational English I
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CRE DITS	ECTS	TYPE	LANGUA GE
VII	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

DURING TERM	Activity	Number	Percentag e (%)
	I. Mid-Term	1	40
	II. Mid-Term		
	Quiz		
	Homework		
	Project		
	Report		
	Other (.....)		
FINAL EXAM		1	60

PREREQUISITE(S) (IF ANY)

COURSE CONTENT

Introduction to Business English, Business English grammar,
Writing letters, e-mail and reports,

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;
- the vocabulary of hospitality and travel sector,
 - writing, listening, speaking and communicating abilities of the hospitality and travel sector terms.

TEXTBOOK(S)

Iwonna Dubicka and Margaret O'Keefe. (2003). English for international
tourism pre-intermediate. Pearson Education Limited (Longman)

SUPPORTIVE RESOURCES

EQUIPMENTS REQUIRED

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	Introduction to Business English
2	Hotel, jobs, daily duties, car hire
3	Types of Food, Describing food, complaining about food
4	Giving directions
5	Hotel facilities, Describing Hotels, Cruises, health and safety
6	Air travel, check in/out
7	Hotel facilities, conference equipment
8	Hotel facilities, conference equipment
9	Geographical features, Excursions
10	Ski equipment, ski resort jobs, entertainment
11	Eco tourism, medical equipment
12	Currencies, checking out/in
13	The weather forecast
14	Final Exam

NO	OUTCOMES	3	2	1
1	To knows about basic concepts, principles and theories in the field of Gastronomy and Culinary Arts and implements.			X
2	To has knowledge about nutrition principles and food science and performs them in the field of Gastronomy and Cuisine Arts.			X
3	To has ability to read, understand, speak and write at least in level of European Language Portfolio B2 in a second foreign language.	X		
4	To has ability of effective communication as written, verbal, nonverbal and has presentation skills.			X
5	To defines, analyzes, synthesizes, interprets and evaluates information and data in the field of Tourism and Gastronomy.			X
6	To knows and applies management theories and practices to manage effectively a Food & Beverage company and has entrepreneurship skills.			X
7	He/She knows the social and professional ethics, evaluates them with critical view and improves appropriate behaviors.			X
8	To uses basic information and communication technologies and software at advance level in the field of Gastronomy and Culinary Arts.			X
9	To knows general information about the basic concepts, theories, principles and fact in field of Business and Economy.			X
10	To comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of hospitality and tourism industry; he/she comprehends importance of Gastronomy and Culinary Arts for tourism industry.			X
11	To plans and performs organizations of hospitality industry.			X
12	To knows and performs national and international food safety and hygiene standards.			X
13	To knows and implements about national and international cuisine.			X
14	To knows and implements food and beverage cost analysis, control, menu planning and pricing.			X
15	To knows about all the process that is related to food and beverage production and he/she solves the problems that appear in the process from purchasing to presentation phase.			X
1: Never 2: Few 3: Many				

Instructor Name :