

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Professional English For Hotel Management I								
THM210	Couse Leve	Couse Level		Short Cycle (Associate's Degree)				
Workload 102 (Hours	s) Theory	4	Practice	0	Laboratory	0		
It is aimed to teach listenin class by using audio-visua	ng and speakir al equipments a	ng based E and tourisn	inglish to the stue n related materia	dents who Ils.	were exempted fro	om prep		
This course covers teaching professional English at intermediate level parallel to the syllabuses of the departments of Culinary, Tourism and Hotel Management and Tourism and Travel Industry.								
N/A								
Planned Learning Activities and Teaching Methods			tion), Demonstra	ation, Disc	ussion			
Ins. Mehmet Burak OKŞA	R							
	THM210 Workload 102 (Hours It is aimed to teach listenin class by using audio-visua This course covers teaching departments of Culinary, N/A and Teaching Methods	THM210 Couse Level Workload 102 (Hours) It is aimed to teach listening and speaking class by using audio-visual equipments and speaking professional departments of Culinary, Tourism and H N/A	THM210 Couse Level Workload 102 (Hours) Theory 4 It is aimed to teach listening and speaking based E class by using audio-visual equipments and tourism This course covers teaching professional English a departments of Culinary, Tourism and Hotel Manage N/A and Teaching Methods Explanation (Presental	THM210Couse LevelShort Cycle (Asternation of the state of the sta	THM210 Couse Level Short Cycle (Associate's Workload 102 (Hours) Theory 4 Practice 0 It is aimed to teach listening and speaking based English to the students who class by using audio-visual equipments and tourism related materials. 0 This course covers teaching professional English at intermediate level paralle departments of Culinary, Tourism and Hotel Management and Tourism	THM210 Couse Level Short Cycle (Associate's Degree) Workload 102 (Hours) Theory 4 Practice 0 Laboratory It is aimed to teach listening and speaking based English to the students who were exempted froclass by using audio-visual equipments and tourism related materials. It is course covers teaching professional English at intermediate level parallel to the syllabuses departments of Culinary, Tourism and Hotel Management and Tourism and Travel Industry. N/A and Teaching Methods Explanation (Presentation), Demonstration, Discussion		

Assessment Methods and Criteria

Method	Quantity	Percentage (%)		
Midterm Examination	1	40		
Final Examination	1	70		

Recommended or Required Reading

- 1 Highly Recommended
- 2 Tourism 1 -2 -3

Week	Weekly Detailed Co	Iy Detailed Course Contents				
1	Theoretical	Taking Phone Calls				
2	Theoretical	Giving Information				
3	Theoretical	Taking Room Reservations				
4	Theoretical	Taking Restaurant Bookings				
5	Theoretical	Giving Polite Explanations				
6	Theoretical	Receiving Guests				
7	Theoretical	Serving In The Bar				
8	Theoretical	Midterm Exam				
9	Theoretical	Instructions				
10	Theoretical	Taking Food Order				
11	Theoretical	Desserts and Cheese				
12	Theoretical	Talking About Wine				
13	Theoretical	Dealing With Requests				
14	Theoretical	Describing Dishes				
15	Final Exam	Final Exam				

Workload Calculation

Activity	Quantity		Preparation	Duration		Total Workload
Lecture - Theory	14		2	4		84
Midterm Examination	1		8	1		9
Final Examination	1		8	1		9
Total Workload (Hours)						102
[Total Workload (Hours) / 25*] = ECTS						4
*25 hour workload is accepted as 1 ECTS						

Learning Outcomes

Having basic concepts about hotel management
Having the ability of using English and other languages to communicate and follow researches related to department.
Operating all the equipments and devices used at hospitality managements



4	Students will create language infrastructure for their professional courses.				
5	Students have mastered auditory acquisitions of all hotel departments It will be.				

Programme Outcomes (Tourism and Hotel Management)

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1	To be able to use a second foreign language at intermediate level
2	To have the ability to use information technologies in the field at a good level.
3	Competence in human relations and behaviors required by tourism industry.
4	To be able to dominate the issues of entrepreneurship and business establishment procedures in the field of accommodation management
5	To have the knowledge and skills required by the profession
6	To have information about equipment and equipment used in accommodation establishments

Contribution of Learning Outcomes to Programme Outcomes 1: Very Low, 2: Low, 3: Medium, 4: High, 5: Very High

	L1	L2	L3	L4	L5
P1	5	5	5	5	5
P2			3		
P3	5	5	5	5	5
P4	4	5	5	2	2
P5	5	5	5	3	2
P6	5	5	5	4	3

