



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		English Through Skills II							
Course Code		YD104		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	56 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		This is an A1 (beginner) level course. This course is intended to enable the basic learners to learn and acquire the grammar topics and the words at level A1, as well as to use them effectively in combination with the skills combined with real life conditions. Communicative approach is emphasized.							
Course Content		This course provides students with the opportunity to study basic subjects such as introducing oneself, greeting, talking about places where they live, numbers, colors, speaking about their families, talking about activities and hobbies, talking about topics such as days, weeks, months. Throughout the course, students are introduced to basic grammatical subjects such as have got/has got, the verb "be", possessive adjectives, there is / are, imperative sentences, modal verb (can), quantitative adjectives (some, any), contrast conjunction (but) and simple present tense.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Case Study, Project Based Study, Individual Study					
Name of Lecturer(s)									

Prerequisites & Co-requisites

Co-requisite	YD103
Equivalent Course	YD102

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Final Examination	1	100

Recommended or Required Reading

1	https://aduzem.adu.edu.tr/
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Week	Weekly Detailed Course Contents	
1	Theoretical	Present Continuous Tense (Positive and Negative Sentences) + Vocabulary about House
2	Theoretical	Present Continuous Tense (Interrogative Sentences and Short answers) + Vocabulary about Furniture
3	Theoretical	Present Simple Tense vs. Present Continuous Tense + Vocabulary about Housework
4	Theoretical	Be going to: Intentions and Predictions + Holiday Activities and Future Time Expressions
5	Theoretical	Will/Won't + Expressions to Talk about the Future
6	Theoretical	Have to/Don't have to / Needn't + Jobs
7	Theoretical	Must/Mustn't / Can't (Prohibition) + Personality Adjectives
8	Theoretical	Countable and Uncountable Nouns + Vocabulary About Food
9	Theoretical	Requests and Offers + Parts of the Body
10	Theoretical	Quantifiers (A-An-Some-Any-Much-Many) + Adjectives for Describing People
11	Theoretical	Past Simple (Was-Wasn't/Were/Weren't) + Past Time Expressions
12	Theoretical	Past Simple (Positive Sentences) + Phrasal Verbs
13	Theoretical	Past Simple (Negative Sentences)
14	Theoretical	Past Simple (Interrogative Sentences and Short Answers)
15	Theoretical	Question Tags + Vocabulary about Health

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	15	3	0	45



Final Examination	1	10	1	11
Total Workload (Hours)				56
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To be able to talk about what they are doing at the moment of speech and to ask people what they are doing at the moment of conversation.
2	To be able to talk about their future plans, ask people about their future plans.
3	To be able to make simple sentences with necessity and obligation modal verbs and to talk about personality characteristics of people with a certain occupation.
4	To be able to invite someone out on phone, reply an invitation, tell what they are doing at that moment, give suggestions.
5	To be able to order someone to buy something and to speak about the amount of the objects that they have and exist.
6	To be able to tell where they were and what they did in the past, ask people where they were in the past, talk about their past basically, talk and ask about what they liked doing in their childhood.
7	To be able to talk about what and where they did last week/weekend, and ask people what and where they did last week/weekend.
8	To be able to ask questions using the question tag pattern and to answer those questions.

Programme Outcomes (Food Technology)

1	To be able to remember technologies used in food sector
2	to be able to recognise food production condition and provide to food safety
3	to be able to comprehend basic processes in food production
4	to be able to apply hygien and sanitation rules in food facilities
5	to be able to remember basic chemistry, food chemistry and microbiology
6	to be able to write physical, chemical and nutritional properties of foods and to comment their effect on human health
7	to be able to memorise food quality control technics and to evaluate result of control according to food legislation
8	to be able to have knowledge of professional ethics and responsibility
9	to be able to work in team and individual
10	to be able to communicate orally and proficiency in writing
11	to be able to follow professional development that adopt of life-long learning
12	to be able to be a person who wanted for sector

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

	L1	L2	L3	L4	L5	L6	L7	L8
P8	5	5	5	5	5	5	5	5
P9	4	5	5	5	5	4	4	4
P10	5	4	4	4	5	5	5	5
P11	5	5	5	5	4	5	4	5
P12	4	4	4	4	5	4	5	4

