



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Professional English I (food)							
Course Code		KGK113		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	72 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Current topics are to teach new words and expressions through reading pieces related to business life and to gain the ability to use these concepts in business life related to food industry.							
Course Content		Reading parts and related reading and word studies, to listen to dialogues, e-mail, report, telephone communication examples and patterns.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)		Prof. Dilek KESKİN							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	- İngilizce – Türkçe Sözlük - Ders notları derste verilecektir -
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduce yourself
2	Theoretical	Introduce your profession
3	Theoretical	Daily Narration
4	Theoretical	Time definition
5	Theoretical	Relationships, relatives, titles
6	Theoretical	Professional writings
7	Theoretical	Professional writings
8	Theoretical	Midterm Exam
9	Theoretical	Understanding Computer terms
10	Theoretical	Talk about websites
11	Theoretical	Technical words in Food
12	Theoretical	Enhancing discussion/talking abilities
13	Theoretical	Important databases
14	Theoretical	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	1	2	2	4
Midterm Examination	1	12	2	14
Final Examination	1	24	2	26
Total Workload (Hours)				72
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Uses the vocabulary and structure knowledge in professional English environments.
2	Overcomes the parts of reading and listening about professional English
3	Develops the knowledge of professional English for business life.



4	Read and understand the main points in the reports, business letters, e-mails, messages, journals and newspaper texts that they will encounter in the environments where Professional English is used
5	Produces different writing examples in professional English.
6	Acquires the necessary skills to succeed in English-speaking business environments.

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	L5	L6
P8	5	5	5	5	5
P9	5	5	5	5	5
P10	5	5	5	5	5
P11	5	5	5	5	5
P12	5	5	5	5	5

