



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Professional English II (food)							
Course Code		KGK223		Couse 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		Enhance spoken language abilities, technical terms used in food related fields, learning instruments and machines related technical terms and explain them in English by speaking.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	- English – Turkish dictionary
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Week	Weekly Detailed Course Contents	
1	Theoretical	Natural Spoken methods
2	Theoretical	English Spoken psychology
3	Theoretical	things to care about official speaking
4	Theoretical	dialogues
5	Theoretical	dialogues
6	Theoretical	dialogues
7	Theoretical	dialogues
8	Intermediate Exam	Midterm Exam
9	Theoretical	Technical terms used in food related fields
10	Theoretical	Technical terms used in food related fields
12	Theoretical	Technical terms used in food related fields
13	Theoretical	Technical terms used in food related instruments
14	Final Exam	Final Exam
15	Final Exam	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	Enhancing Spoken English
2	Learn technical terms often used in the food related fields
3	Learn knowledge about the instruments and machines used in the food related fields



4	Enhancing reading English
5	Enhancing writing English

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
P8	5	5	5	5	5
P9	5	4	4	4	5
P10	5	5	5	5	5
P11	5	5	4	4	4
P12	5	4	5	5	4

