



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Professional Foreign Language							
Course Code		AŞL205		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of this course is to enhance students' basic communicative skills necessary for their professional life. It also aims at encouraging students to talk about their jobs and to use basic vocabulary about food and beverage in order to communicate both with guests and their colleagues.							
Course Content		Parts of the kitchen, parts of the restaurant, kitchen appliances, jobs and job descriptions at F&B industry, taking reservations at a restaurant, receiving guests, taking orders, menu, breakfast types, tableware							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Individual Study					
Name of Lecturer(s)		Ins. Nursel ÖZEN							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Career Paths: Cooking
---	-----------------------

Week	Weekly Detailed Course Contents	
1	Theoretical	The Kitchen
2	Theoretical	People in the Kitchen
3	Theoretical	People in a Restaurant
4	Theoretical	Kitchen Tools
5	Theoretical	Appliances
6	Theoretical	Basic Cooking Actions
7	Theoretical	Basic Cooking Actions
8	Intermediate Exam	Midterm
9	Theoretical	Measurements
10	Theoretical	Measurements
11	Theoretical	Food Safety
12	Theoretical	Kitchen Safety
13	Theoretical	Nutrition
14	Theoretical	Tableware and Service
15	Theoretical	Glossary and Term Revision

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	5	0	2	10
Individual Work	5	0	2	10
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Students are able to talk about the parts of the kitchen and the restaurant in basic conversations.
---	---



2	Students are able to use the kitchen tools and appliances in basic conversations.
3	Students are able to talk about their own profession.
4	Students are able to read and understand cooking actions, flavors, and measurements in a recipe.
5	Students are able to read basic instructions about safety and nutrition.
6	Students are able to use vocabulary of tableware and service in basic sentences.

Programme Outcomes (Cooking)

1	An ability to use theoretical knowledge in practice
2	Ability to work in teams, including interdisciplinary
3	An ability to manage a process to meet requirements
4	An ability to identify and solve problems in professional practice
5	Awareness of professional ethics and responsibility
6	Awareness of the necessity of lifelong learning and the ability to realize this
7	Ability to have knowledge about sectoral problems
8	An ability to understand and apply professional legal regulations
9	Ability to communicate effectively
10	Ability to use communication tools and other professional tools and techniques
11	An ability to plan and implement professional processes
12	Ability to communicate in a foreign language
13	Professional self-confidence skills
14	Entrepreneurship skills
15	Ability to understand and apply social and social responsibilities

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

	L1
P1	5

