



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Professional Foreign Language II							
Course Code		İKM208		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		This course aims at teaching main categories of ingredients, cooking methods, measurement, cooking utensils, how to write names of dishes in a menu, instructions for writing and reading recipes.							
Course Content		Ingredients, cooking methods, imperial and metric measurements, cooking utensils, writing names of dishes, writing cooking instructions, reading recipes							
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	Ready to Order: English for the Restaurant Industry, Students' Book and Workbook
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Week	Weekly Detailed Course Contents	
1	Theoretical	Ingredients
2	Theoretical	Meats and Poultry
3	Theoretical	Fish and Seafood
4	Theoretical	Fruit and Vegetables
5	Theoretical	Spices and Herbs
6	Theoretical	Legumes and Grains
7	Theoretical	Pastries, Bread
8	Theoretical	Pastas
9	Theoretical	Breakfast
10	Theoretical	Lunch
11	Theoretical	Dinner
12	Theoretical	Desserts
13	Theoretical	Writing Recipes
14	Theoretical	Names of Dishes, Menu Samples
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 recognize and pronounce main ingredient categories in recipes.
2	Students are able to recognize metric and imperial measurements for volume, weight and temperature in recipes.



3	Students are able recognize and describe preparation and cooking methods for particular ingredients.
4	Students are able to write names of dishes for a menu.
5	Students are able to read and write recipes.

Programme Outcomes (Catering Services)

1	Genel turizm ve yiyecek içecek sektörü ile ilgili temel kavramları tanımlar.
2	Yiyecek içecek İşletmeciliği alanındaki yasal düzenlemeler, mesleki standartlarını, işletmelerin etkilendiği iç ve dış çevresel faktörleri bilir.
3	Yiyecek içecek ve ikram hizmetlerinin verildiği işletmelerin organizasyon yapısını ve işleyişini bilir ve uyum sağlar.
4	...
5	...
6	...
7	...
8	...
9	...
10	...
11	...
12	...
13	...

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	5	5	5	5	5
P3	5	5	5	5	5
P4	5	5	5	5	5
P5	5	5	5	5	5

