



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Vocational English I								
Course Code	REM201	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	4	Workload	100 (Hours)	Theory	4	Practice	0	Laboratory	0
Objectives of the Course	The aim of the course is to equip the students with Professional English required in Food&Beverage Industry								
Course Content	The course follows an integrated approach in terms of language skills (Reading, writing, listening, speaking) and its modular nature that will be used in Food&Beverage Industry on daily basis. It also focuses on the knowledge of necessary vocabulary and expressions at upper-intermediate level								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration, Discussion, Case Study, Individual Study								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading	
1	Career Paths Cooking

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	The Kitchen, The Kitchen checklist, Apologising for an error
2	Theoretical	People in the Kitchen, Restaurant webpage, Correcting an error
3	Theoretical	People in a Restaurant, Job listings on a webpage, Asking about length of time
4	Theoretical	Tools 1, Memo, Asking for advice
5	Theoretical	Tools 2, Webpage on kitchen tools, Asking for an item
6	Theoretical	Tools 3, Poster, Giving a warning
7	Theoretical	Appliances, E-mail, Asking for confirmation
8	Theoretical	Basic Actions 1, Employee handbook, Describing order of events
9	Intermediate Exam	Mid-Term Exam
10	Theoretical	Basic Actions 2, Recipe, Giving advice
11	Theoretical	Flavors, Training guide, Describing degree
12	Theoretical	Measurements, Chart, Expressing confusion
13	Theoretical	Measurements 2, cookbook chapter, Asking for help
14	Theoretical	Measurements, Food Safety report, Describing consequences
15	Theoretical	Kitchen Safety, Poster, Asking for more information
16	Final Exam	Final Exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	4	70
Assignment	12	1	1	24
Midterm Examination	1	1	1	2
Final Examination	1	3	1	4
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes	
1	To be able to introduce himself/herself, greets and says goodbye
2	To be able to deal with complaints and problems



3	To be able to describe recipes and can prepare a menus
4	Can deal with job interviews
5	Can form affirmative, negative sentences and questions in present and future tenses

Programme Outcomes (Food and Beverage Management)

1	Having scientific and professional ethic values
2	To gain the ability of critical and analytical thinking
3	Having the consciousness of necessity of obtaining new abilities and life-long learning
4	To know the principle concepts related to tourism industry
5	Having the consciousness of tourism and natural, cultural and social environment relations
6	Having the knowledge of higher level of a foreign language to communicate and to follow the new researches and daily subjects at his/her own field
7	Being able to use another foreign language at middle level
8	Having the ability of doing teamwork
9	Being competent about information technologies
10	Having the ability of administrative knowledge buildup at his field
11	Being competent about the human behaviours and relations of tourism industry
12	Being able to follow the trends at his/her field
13	Being competent about the subjects of establishment procedures of an enterprise and entrepreneurship on the food and beverage management fields
14	Having the ability and knowledge about the subjects that are necessary at his occupation
15	Being able to use and having knowledge about the equipments and hardware systems used at food and beverage establishments
16	Having the ability of problem diagnosis, and to make decision toward problems at food and beverage establishments

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	3	4			
P2		3		2	
P3				2	
P4	3	4	4		
P6	2	3	4	3	4
P8	1	2			
P10	1		2		
P11	3	4	2	3	
P14	3	3	4	2	2
P16		4	1		

