



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Diction and Body Language								
Course Code	TD206	Course Level			Short Cycle (Associate's Degree)				
ECTS Credit	3	Workload	75 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	The purposes of this course are to explain the definition of sound, to recognize and interpret the properties of Turkish language, to gain sensitivity accurate and effective use of Turkish and to have the qualifications which a good speaker should have.								
Course Content	This course is designed to emphasize the importance and use of better speaking. Students will learn how to control their diction and pronunciation and practice in various speech forms. In addition, the importance of the correct pronunciation, necessity, the structure and phonetic features of Turkish will be emphasized. Prevention of excitement in the course, vowels, consonants-intersection-stop-emphasis-melody-improvisation; effective communication techniques, use of sound, fluent comprehensible speech.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Individual Study								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	Kaplan, Mehmet, (2010). Diksiyon 10 Derste Güzel Konuşma Sanatı. 2. Basım. İstanbul: Çanakkale Kitaplığı.

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	What is speech?
2	Theoretical	Development and evaluation of speaking skills.
3	Theoretical	Practices in order to increase the sound level.
4	Theoretical	Diction exercises.
5	Theoretical	Speech disorders and its removal techniques.
6	Theoretical	Necessary elements for a successful speech. Types of speech.
7	Theoretical	Listening.
8	Theoretical	Midterm exam.
9	Theoretical	Poetry reading techniques.
10	Theoretical	Discussion and types of discussion: Open sessions, symposium, panel, forum, debates, colloquia, conference.
11	Theoretical	Communication and understanding.
12	Theoretical	Reading.
13	Theoretical	Critical and creative thinking.
14	Theoretical	Effective listening, note-taking methods and techniques.
15	Theoretical	Voice-based language mistakes.
16	Theoretical	Final exam.

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	1	7	2	9
Individual Work	4	4	2	24
Midterm Examination	1	6	1	7



Final Examination	1	6	1	7
			Total Workload (Hours)	75
			[Total Workload (Hours) / 25*] = ECTS	3
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	To be able to explain basic principles about structure of sound
2	To be able to explain basic properties of sound
3	To be able to realize the audio features of Turkish
4	To be able to interpret the audio features of Turkish
5	To be able to explain the properties of a qualified oral expression
6	To be able to gain sensitivity to correct and effective use of Turkish
7	To be able to apply the qualities required for being a good speaker
8	To be able to transfer differen text types by oral expression in accordance with the format and content of the texts

### 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 leve
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 decission toward problems at food and beverage establishments

