



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Vocational English III								
Course Code	REM301	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 the Professional English required in Food and 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.ğrencilerimize profesyonel hayatlarında yabancılarla ya da kuruluşlarla olabilecek ilişkilerinde başarılı olabilmeleri için yazılı ve sözlü iletişim becerileri kazandırmaktır								
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	Stock
2	Theoretical	Soups
3	Theoretical	Sauces
4	Theoretical	Salads
5	Theoretical	Grilling and Broiling
6	Theoretical	Roasting
7	Theoretical	Braising
8	Theoretical	Baking
9	Intermediate Exam	Mid-Term Exam
10	Theoretical	Frying
11	Theoretical	Steaming
12	Theoretical	Buffet
13	Theoretical	Sanitization and Hygiene
14	Theoretical	Inventory Management
15	Theoretical	Training
16	Theoretical	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 use information to inform the guests about the cuisine culture of the ars toea they live or work in



2	To be able to adapt patterns to offer and request things from and to the guests
3	To be able to describe local food&beverage attractions and give advice about the menu selections
4	To be able to use their knowledge to find solutions about guests' nutrition problems and complaints
5	They can understand the English news about the Food&Beverage news by reading or listening to the original language

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	3	3	4	1
P2	3	4	4	4	3
P3	2	2	1	1	4
P4	4	4	4	3	1
P5	4	1	1	1	1
P6	5	5	5	5	5
P8	1	1	2	2	
P10		2		2	
P11	3	3	4	2	
P12	3	2	1	1	4
P14	3	4	4	4	4
P16	2	4	4	4	

