



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	French I								
Course Code	REM113	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	4	Workload	100 (Hours)	Theory	4	Practice	0	Laboratory	0
Objectives of the Course	In addition to providing basic information about French, it is aimed to give the students the methods of solving the basic problems that can be encountered with daily speaking guide and to reinforce these issues with mutual speaking. In this context, the aim of the course is to give information about f&b services in addition to the ability to speak French easily.								
Course Content	In accordance with the purpose of the course, the use of the French terms used in f&b businesses and French to give practical examples of vocabulary.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration								
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	DELF A1
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Week Weekly Detailed Course Contents & Teaching Methods

Week	Weekly Detailed Course Contents & Teaching Methods
1	Theoretical Introducing himself/herself and speaking in French
2	Theoretical Learning how to introduce someone else
3	Theoretical Learning salutation forms.
4	Theoretical Learning formal and informal questioning techniques.
5	Theoretical Learning how to inform about people.
6	Theoretical Learning auxiliary verbs and conjugation of the first group verbs.
7	Theoretical Learning how to talk about himself/ herself by writing (Pleasures and character)
8	Theoretical Learning how to give information about his/her family.
9	Intermediate Exam Mid-term Exam
10	Theoretical Explaining and writing daily life.
11	Theoretical Using possessive adjectives.
12	Theoretical Plural forms of nouns
13	Theoretical Adjectives
14	Theoretical Intensive pronouns
15	Theoretical General Review
16	Final Exam Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	4	70
Assignment	5	1	3	20
Midterm Examination	1	4	1	5
Final Examination	1	4	1	5
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				



Learning Outcomes

1	Introduces himself/herself.
2	Gains enough knowledge about writing a CV
3	Improves his/her vocabulary.
4	the student starts to learn the vocabulary related to f&b sector.
5	Learns making sentences in French.

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	3	3	3
P2	4	4	3	4	4
P3	4	4	3	4	4
P4	4	4	4	4	3
P5	5	5	5	4	4
P6	3	4	4	4	3
P7	3	3	3	3	4
P8	3	3	3	3	4
P9	3	3	3	4	4
P10	4	4	4	3	4
P11	4	4	4	3	4
P12	4	3	3	4	3
P13	3	3	3	4	3
P14	3	4	3	3	4
P15	3	4	3	3	3
P16	3	4	4	3	4

