



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	German II								
Course Code	REM110	Course Level			First Cycle (Bachelor's Degree)				
ECTS Credit	4	Workload	100 (Hours)	Theory	4	Practice	0	Laboratory	0
Objectives of the Course	The objective of this course is teaching of basic German language which they need during their graduate studies and during their works after their studies so that the students can express after their studies in German language what they want.								
Course Content	The aim of this course is tell (explain) of students written and verbal their wishes and demands with their learned German language knowledge after finish of their studies in tourism sector.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration, Discussion, 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	Themen Aktuell 1 , Max Hueber Verlag,
2	Schritte international Neu 1, Niveau A1.1 , Huber Verlag

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Ability to ask questions and to take information about what and where can be done.
2	Theoretical	Modal verbs and use of the separable verbs
3	Theoretical	Dialogues, which belongs to the topic, conjugation of future time.
4	Theoretical	Clock times and their use in propositions.
5	Theoretical	The use of irregular verbs in sentences
6	Theoretical	Ability to give information written and verbal about that, what a person can do in one day or what did he/she do, with use of clock time in form.
7	Theoretical	Days, months, times of the day and use of them in sentences.
8	Theoretical	Prepare of students for midterms , general review of issues
9	Intermediate Exam	Mid-Term Exam
10	Theoretical	Write of a greeting post cards or e-mails examples and which explain what did he/she do on that day?
11	Theoretical	Several exercises in last topics
12	Theoretical	Ability to give information about home and its rooms and acquaint of things of home.
13	Theoretical	Use of accusative form of nouns and "für" preposition in German.
14	Theoretical	Several exercises in last topics
15	Theoretical	Final exam preparations, general repeats
16	Final Exam	Final exam

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	4	70
Assignment	6	1	2	18
Midterm Examination	1	5	1	6
Final Examination	1	5	1	6
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	Use of modal verbs
2	Separable verbs, create of written and verbal clauses in future form.
3	Hours, days, months, and seasons.
4	Location description of a place or area.
5	After this German course the students can write greeting post card or an e-mail easily and they can explain what they did do on that day.
6	Grammatically the students learn definite and indefinite articles, modal verbs, future form of verbs, pointing pronouns.

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 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	L6
P1	4	4	4	4	4	4
P2	3	3	3	3	3	3
P3	4	4	4	4	4	4
P4	4	4	4	4	4	4
P5	5	5	5	5	5	5
P6	5	5	5	5	5	5
P7	4	4	4	4	4	4
P8	3	3	3	3	3	3
P9	4	4	4	4	4	4
P10	5	5	5	5	5	5
P11	4	4	4	4	4	4
P12	3	3	3	3	3	3
P13	3	3	3	3	3	3
P14	4	4	4	4	4	4
P15	3	3	3	3	3	3
P16	4	4	4	4	4	4

