



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

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|--|---|--------------|-------------|--------|---------------------------------|----------|---|------------|---|
| Course Title | Russian Dialogue II | | | | | | | | |
| Course Code | REM426 | Course Level | | | First Cycle (Bachelor's Degree) | | | | |
| ECTS Credit | 10 | Workload | 248 (Hours) | Theory | 6 | Practice | 0 | Laboratory | 0 |
| Objectives of the Course | The goal is to have the students acquire the main four skills in Russian Language to express themselves in business life. | | | | | | | | |
| Course Content | The students will be able to explain themselves in written and spoken (Russian) language 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

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| 1 | Turizmde Rusça |
| 2 | Oteller ve Restoranlar İçin Rus Dili |

| Week | Weekly Detailed Course Contents & Teaching Methods | |
|------|--|--------------------------------|
| 1 | Theoretical | Terms used in recipes |
| 2 | Theoretical | Russian Cuisine culture |
| 3 | Theoretical | Texts about Russian Cuisine |
| 4 | Theoretical | Dialogues |
| 5 | Theoretical | Requests |
| 6 | Theoretical | Some exercises about the topic |
| 7 | Theoretical | Tourism vocabulary |
| 8 | Theoretical | Review |
| 9 | Intermediate Exam | Midterm exam |
| 10 | Theoretical | Recipes |
| 11 | Theoretical | Exercises |
| 12 | Theoretical | Menu preparation |
| 13 | Theoretical | Dialogues |
| 14 | Theoretical | Review |
| 15 | Final Exam | Final exam |

Workload Calculation

| Activity | Quantity | Preparation | Duration | Total Workload |
|---------------------------------------|----------|-------------|----------|----------------|
| Lecture - Theory | 14 | 2 | 4 | 84 |
| Lecture - Practice | 14 | 2 | 3 | 70 |
| Assignment | 10 | 1 | 2 | 30 |
| Reading | 14 | 1 | 2 | 42 |
| Individual Work | 10 | 1 | 1 | 20 |
| Midterm Examination | 1 | 0 | 1 | 1 |
| Final Examination | 1 | 0 | 1 | 1 |
| Total Workload (Hours) | | | | 248 |
| [Total Workload (Hours) / 25*] = ECTS | | | | 10 |

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

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| 1 | can easily solve any problem |
| 2 | learn food and beverage terms |
| 3 | learn the culture of the Russian Cuisine |
| 4 | speak Russian fluently |
| 5 | understand customers' requests |

Programme Outcomes (*Food and Beverage Management*)

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|----|--|
| 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 |

