



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	German I								
Course Code	REM111	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 Huber Verlag
2	Schritte international Neu 1 , Niveau A1.1 , Huber Verlag

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Presentation, greeting
2	Theoretical	Greeting, presentation of himself and anyone else, spelling, numbers, person pronouns
3	Theoretical	Ask the profession, ask the sake, ask the home, give answer for such questions, use of W-questions in German language.
4	Theoretical	information about objects in the house , ask of prices of objects, learn the numbers up to 1000, learn of nominative case pronouns, and nominative belonging pronouns.
5	Theoretical	Statement of eating and drinking habits, adverbs of frequency
6	Theoretical	Order taking and prepare of a service in restaurant.
7	Theoretical	Payment in restaurant, accusative form of nouns.
8	Theoretical	Prepare of students for midterms , general review of issues
9	Intermediate Exam	Mid-Term Exam
10	Theoretical	Restaurant complaints of guests in restaurant, modal verbs, irregular verbs
11	Theoretical	Various dialogues in restaurants
12	Theoretical	Shopping, cooking recipe, accusative, dative, genitive, imperative form of nouns.
13	Theoretical	Several exercises in last topics
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	Acquaintance and presentation of themselves.
2	Four-digit numbers.
3	Emphasize of simple themes in their daily lives.
4	Give knowledge in form of written and verbal about their eat and drink habits with use of adverbs frequency.
5	Take order, service, and receive of payment in a restaurant.
6	Resolving of customer complaints in restaurant.

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	L6
P1	4	4	4	4	4	4
P2	3	3	3	3	3	3
P3	4	4	4	4	4	4
P4	5	5	5	5	5	5
P5	5	5	5	5	5	5
P6	4	4	4	4	4	4
P7	3	3	3	3	3	3
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

