



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Introduction to Occupational English I							
Course Code		BDB105		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	98 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of this course is to enable students to improve their English language skills at basic level.							
Course Content		This course includes teaching basic English grammar as well as reading-comprehension, writing, listening-comprehension and speaking skills.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Case Study, Project Based Study, Individual Study					
Name of Lecturer(s)		Prof. Hilmi YAMAN							

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

### Recommended or Required Reading

1	Le Maistre S. ,et al. (2011), Language to Go, Pearson, Malaysia.
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to the Course Talking about the course content and informing students about the course material
2	Theoretical	Lesson 1 Meeting People (Book-Language to Go) Introducing yourself Lesson 2 Personal Details, please! Asking and answering personal information
3	Theoretical	Lesson 3 Round the World Asking about nationalities Lesson 4 Favourite things Talking about people and favourite things
4	Theoretical	Lesson 5 Celebrations Talking about family occasions Lesson 6 The modern world Talking about ways of communicating
5	Theoretical	Lesson 7 Travelling Saying what you take on holiday and how you travel Lesson 8 The collectors Talking about possessions
6	Theoretical	Lesson 9 Top Sports Talking about sports you like/ hate Lesson 10 Shopping Shopping for clothes
7	Theoretical	Lesson 11 Interesting Places Talking about places you know Lesson 12 The Weekend Talking about how often you do things
8	Theoretical	Lesson 13 Office ? or Living Room? Telling someone where things are in a room Lesson 14 Family Talking about what your family/friends are doing
9	Intermediate Exam	MIDTERM EXAM
10	Theoretical	Lesson 15 In a Café Ordering food and drink in a café Lesson 16 Job Skills Asking about job skills
11	Theoretical	Lesson 17 Memories Talking about childhood memories Lesson 18 A Week in the Life of ?? Talking about your week
12	Theoretical	Lesson 19 Love at First Sight Telling a story
13	Theoretical	Lesson 20 Life and Times Asking questions to find out about people's lives
14	Theoretical	Catch up & Revision
15	Final Exam	Final exam



**Workload Calculation**

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Assignment	4	2	1	12
Midterm Examination	1	20	0	20
Final Examination	1	10	0	10
Total Workload (Hours)				98
[Total Workload (Hours) / 25*] = ECTS				4

\*25 hour workload is accepted as 1 ECTS

**Learning Outcomes**

1	use everyday phrases and very basic phrases related to survival skills
2	comprehend sentences and frequently used expressions in most common occasions in listening and reading texts
3	use sentences and frequently used expressions in most common occasions
4	introduce him/herself in social occasions in a relevant way
5	ask and answer questions about personal details in social occasions in a relevant way
6	communicate on familiar and routine matters in social contexts
7	describe his/her background, immediate environment and matters in written and oral form
8	write short and simple paragraphs about various topics

**Programme Outcomes (Nutrition and Dietetics)**

1	Assess, apply and evaluate the accuracy, reliability and validity of basic knowledge and evidence based current scientific developments on nutrition and dietetics.
2	Assess scientifically the energy and nutrients need of individuals and develop nutrition plans and programs for the clients according to the principles of adequate and balanced nutrition and assessment of energy and nutrient requirements
3	Develop food and nutrition plans and policies for the prevention and promotion of healthy lifestyle applying the methods of nutritional assessment for the population.
4	Assess the nutritional status of the patients, evaluate the clinical symptoms, plan and apply individualized medical nutrition therapy for the patients.
5	Evaluate the factors affecting the quality of food consumed by the individuals and populations from production to consumption and implement the legal standards and legislations on food safety and food security.
6	Consider, interpret and apply the basic scientific knowledge on nutrition and dietetics especially have skills on critical thinking, problem solving and decision making and use effectively the appropriate current technologies and computer, demonstrate skills in preparing research manuscripts, project proposals, collecting and verifying data and writing report.
7	Assess, evaluate and interpret the nutritional status of the individuals and population groups using current knowledge, develop preventive measures, apply medical nutrition therapy, demonstrate active participation, teamwork and contributions with national and international stakeholders in health and social areas, in terms of ethical principles.
8	Plan menus in the institutional food service systems depending on the energy and nutrient requirements of target groups in the scope of nutrition and dietetic principles, take care of food safety in all settings from purchase of food to service, apply appropriate service using technological developments.
9	Develop and use effective strategies for the education, counseling and encouragement of individuals and population groups to facilitate behavior change and choose healthy and safety foods, prepare and update the related educational materials.
10	Apply laboratory work on product development, food analysis and related factors effecting food quality and interpret the results and evaluate them according to the legal arrangements.
11	Plan, manage, evaluate, monitor and report researches and programs to educate and increase and improve the knowledge and awareness of individuals and population groups on healthy nutrition during all lifecycle period, and lead such activities, support and take role in the preparation and implementation of national and international food and nutrition plans and policies.
12	Work and perform duties in the scope of occupational responsibilities and ethical principles, understand the importance of lifelong learning, follow the latest developments (innovations) in science, technology and health, demonstrate professional attributes for the enhancement of nutrition and dietetics profession.
13	Use, apply, discuss and share scientific and evidence based knowledge in nutrition and dietetics practice with team and team members, develop and demonstrate effective skills using oral, print, visual methods in communicating and expressing thoughts and ideas, communicate with all stakeholders within ethical principles. Develop and demonstrate effective communications skills using oral, print, visual, electronic and mass media methods
14	Plan, apply, monitor and evaluate individualized medical nutrition therapy within interdisciplinary approaches, considering the sociocultural, economical status of patients in various age groups and also contribute to clinical researches.

**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	L7	L8
P1	4	3	3	4	5	3	4	2
P2	5	2	3	4	3	3	3	2



P3	5	3	2	3	3	4	3	3
P4	4	4	3	3	4	5	3	2
P5	5	3	2	2	5	4	2	3
P6	4	2	3	3	3	3	3	2
P7	5	3	4	4	4	3	3	2
P8	5	2	4	4	3	2	4	2
P9	4	3	3	3	4	3	4	2
P10	5	3	3	3	4	4	4	3
P11	4	3	2	2	3	3	4	2
P12	5	2	3	4	3	3	3	3
P13	4	3	2	2	3	5	3	2
P14	4	2	3	3	2	3	2	3

