



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		English Through Skills II							
Course Code		YD102		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	2	Workload	56 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		This is an A1 (beginner) level course. This course is intended to enable the basic learners to learn and acquire the grammar topics and the words at level A1, as well as to use them effectively in combination with the skills combined with real life conditions. Communicative approach is emphasized.							
Course Content		This course provides students with the basic subjects of the English language, such as vocabulary about hoouse, housework and furniture, invitation and appointment patterns, planning, talking about the past, traveling and vacation, professions, personality traits, parts of the body, health- related words and phrases related to food. Throughout the course, students are introduced to basic grammatical topics such as simple present tense, future tense, past tense, modal verbs that indicate necessity and obligation, and some quantifiers along with countable and uncountable nouns.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Case Study, Project Based Study, Individual Study					
Name of Lecturer(s)									

Prerequisites & Co-requisites

Co-requisite	YD101
Equivalent Course	YD108/YD106

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Final Examination	1	100

Recommended or Required Reading

1	https://aduzem.adu.edu.tr/
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Week	Weekly Detailed Course Contents	
1	Theoretical	Present Continuous Tense (Positive and Negative Sentences) + Vocabulary about House
2	Theoretical	Present Continuous Tense (Interrogative Sentences and Short answers) + Vocabulary about Furniture
3	Theoretical	Present Simple Tense vs. Present Continuous Tense + Vocabulary about Housework
4	Theoretical	Be going to: Intentions and Predictions + Holiday Activities and Future Time Expressions
5	Theoretical	Will/Won't + Expressions to Talk about the Future
6	Theoretical	Have to/Don't have to / Needn't + Jobs
7	Theoretical	Must/Mustn't / Can't (Prohibition) + Personality Adjectives
8	Theoretical	Countable and Uncountable Nouns + Vocabulary About Food
9	Theoretical	Requests and Offers + Parts of the Body
10	Theoretical	Quantifiers (A-An-Some-Any-Much-Many) + Adjectives for Describing People
11	Theoretical	Past Simple (Was-Wasn't/Were/Weren't) + Past Time Expressions
12	Theoretical	Past Simple (Positive Sentences) + Phrasal Verbs
13	Theoretical	Past Simple (Negative Sentences)
14	Theoretical	Past Simple (Interrogative Sentences and Short Answers)
15	Theoretical	Question Tags + Vocabulary about Health

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	15	3	0	45



Final Examination	1	10	1	11
Total Workload (Hours)				56
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To be able to talk about what they are doing at the moment of speech and to ask people what they are doing at the moment of conversation.
2	To be able to talk about their future plans, ask people about their future plans.
3	To be able to make simple sentences with necessity and obligation modal verbs and to talk about personality characteristics of people with a certain occupation.
4	To be able to invite someone out on phone, reply an invitation, tell what they are doing at that moment, give suggestions.
5	To be able to order someone to buy something and to speak about the amount of the objects that they have and exist.
6	To be able to tell where they were and what they did in the past, ask people where they were in the past, talk about their past basically, talk and ask about what they liked doing in their childhood.
7	To be able to talk about what and where they did last week/weekend, and ask people what and where they did last week/weekend.
8	To be able to ask questions using the question tag pattern and to answer those questions.

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	2	1	2	1	2	2	2	1
P2	2	1	2	1	1	2	2	1
P3	1	2	2	1	2	1	1	2
P4	1	2	1	2	2	1	1	2



P5	1	3	1	2	1	1	1	1
P6	2	2	1	1	1	2	2	2
P7	2	2		1	2	2	1	1
P8	3	1	2	2	2	1	1	2
P9	2	1	2	2	1	1	2	1
P10	1	1	1	1	1	2	2	2
P11	2	2	2	1	1	3	1	1
P12	2	3		2	2	2	2	2
P13	3	2	1	2	1	1	1	1
P14	2	1	2	1	2	2	2	2

