

VOCATIONAL FOREIGN LANGUAGE I

1	Course Title:	VOCATIONAL FOREIGN LANGUAGE I
2	Course Code:	OSPS002
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	3
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	English
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr. Gör. PINAR AYDIN TEMEL
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	Adres: UÜ. Harmancık Meslek Yüksekokulu Tel: 0 (224) 294 26 92 (Dahili: 63103) Fax: 0 224 881 32 18 e-mail: paydin@uludag.edu.tr
17	Website:	
18	Objective of the Course:	Basic definitions and concepts of professional competence and to gain knowledge of basic business language.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	Professional foreign language.
	2	Professional use of foreign language knowledge
	3	To use professional concepts and definitions
	4	To know the techniques of cooking in a foreign language.
	5	Joinery forms to express a foreign language.
	6	Traditional kitchen staff to express a foreign language.
	7	Understand the environment in international professional environments.
	8	Continue with life as a professional foreign language.
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	10	
21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
1	Professional proficiency in foreign languages as the basis for updating the repetition of the general knowledge of English.	
2	Professional proficiency in foreign languages as the basis for updating the repetition of the general knowledge of English.	
3	Professional terms, concepts and terminology	

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5	Personal care	
6	Hygiene and sanitation	
7	Hygiene and sanitation	
8	Dish-washing and garbage disposal	
9	Cooking	
10	Cooking	
11	Cooking	
12	Turkish cuisine and specialty dishes	
13	Kitchen equipment	
14	General repeat	

22	Textbooks, References and/or Other Materials:	1. Şiatkute, Vilma. English for Cooks. AB Projesi.
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23	Assesment	
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	1	40.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	60.00

Activites	Number	Duration (hour)	Total Work Load (hour)
Contribution of Final Exam to Success Grade	60.00	2.00	28.00
Practicals/Labs	0	0.00	0.00
Self study and preparation	14	3.00	42.00
Measurement and Evaluation Techniques Used in the			
Homeworks	0	0.00	0.00
24. LECTS / WORK LOAD TABLE	0	0.00	0.00
Projects			
Field Studies	0	0.00	0.00
Midterm exams	1	10.00	10.00
Others	0	0.00	0.00
Final Exams	1	12.00	12.00
Total Work Load			92.00
Total work load/ 30 hr			3.07
ECTS Credit of the Course			3.00

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	0	0	0	0	0	0	0	0	5	0	0	0	0	0	0	0
ÖK2	0	0	0	0	0	0	0	0	5	0	4	0	0	0	0	0
ÖK3	4	0	0	0	0	0	0	0	5	0	0	0	0	0	0	0
ÖK4	0	4	0	0	0	0	0	0	5	0	0	0	0	0	0	0

ÖK5	0	4	0	0	0	0	0	0	5	0	0	0	0	0	0	0
ÖK6	0	0	0	4	0	0	0	0	5	0	0	0	0	0	0	0
ÖK7	0	0	0	0	0	0	0	0	5	5	4	0	0	0	0	0
ÖK8	0	0	0	0	0	0	0	0	5	0	5	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			