

## VOCATIONAL FOREIGN LANGUAGE I (ENGLISH)

<b>1</b>	Course Title:	VOCATIONAL FOREIGN LANGUAGE I (ENGLISH)
<b>2</b>	Course Code:	OSPZ003
<b>3</b>	Type of Course:	Optional
<b>4</b>	Level of Course:	Short Cycle
<b>5</b>	Year of Study:	2
<b>6</b>	Semester:	3
<b>7</b>	ECTS Credits Allocated:	4.00
<b>8</b>	Theoretical (hour/week):	3.00
<b>9</b>	Practice (hour/week):	0.00
<b>10</b>	Laboratory (hour/week):	0
<b>11</b>	Prerequisites:	None
<b>12</b>	Language:	Turkish
<b>13</b>	Mode of Delivery:	Face to face
<b>14</b>	Course Coordinator:	Öğr. Gör. Dr. EMEL ADAMIŞ
<b>15</b>	Course Lecturers:	
<b>16</b>	Contact information of the Course Coordinator:	Tel.:0.224.2615540/60539 Fax:0.224.2615543 e-mail: emeladamis@uludag.edu.tr
<b>17</b>	Website:	
<b>18</b>	Objective of the Course:	The aim of the course is to enable Tourism and Hotel Management Program students to be aware of their vocational terminology in English language, to improve their capability in expressing themselves in business environment, and to achieve self-confidence in language use in international activities.
<b>19</b>	Contribution of the Course to Professional Development:	
<b>20</b>	Learning Outcomes:	
	<b>1</b>	Be able to introduce oneself and workplace/he is working for
	<b>2</b>	Be able to use tourism-related topics and terms
	<b>3</b>	Be able to make phone calls in English
	<b>4</b>	Be able to use sentence patterns related to problem solving and to deal with complaints
	<b>5</b>	Be able to do international correspondence and to communicate in writing with guests
	<b>6</b>	Be able to manage bookings in English language
	<b>7</b>	Be able to communicate orally in a foreign language
	<b>8</b>	Be able to take food order and to make explanations
	<b>9</b>	
	<b>10</b>	
<b>21</b>	Course Content:	
	<b>Course Content:</b>	
Week	Theoretical	Practice
<b>1</b>	Taking Phone Calls	
<b>2</b>	Giving Information	

<b>3</b>	Taking Room Reservations	
<b>4</b>	Taking Restaurant Bookings	
<b>5</b>	Giving Polite Explanations	
<b>6</b>	Receiving Guests	
<b>7</b>	Serving in the Bar - Making Cocktails	
<b>8</b>	Mid-term and Course review	
<b>9</b>	Taking Food Order	
<b>10</b>	Desserts and Cheese	
<b>11</b>	Talking About Wine	
<b>12</b>	Dealing with Requests	
<b>13</b>	Describing Dishes in the Menu	
<b>14</b>	Dealing with Complaints	
<b>22</b>	Textbooks, References and/or Other Materials:	Highly Recommended- English for the Hotel and Catering Industry- Trish Stott- Oxford University Press Student's Book and Workbook and Audio CD
<b>23</b>	Assesment	
TERM LEARNING ACTIVITIES		WEIGHT
Midterm Exam	1	40.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	60.00
Total	2	100.00
Contribution of Term (Year) Learning Activities to Success Grade		40.00
Contribution of Final Exam to Success Grade		60.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		
<b>24</b>	<b>ECTS / WORK LOAD TABLE</b>	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	3.00	42.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	2.00	28.00
Homeworks	0	0.00	0.00
Projects	2	15.00	30.00
Field Studies	0	0.00	0.00
Midterm exams	1	10.00	10.00
Others	0	0.00	0.00
Final Exams	1	15.00	15.00
Total Work Load			125.00
Total work load/ 30 hr			4.17
ECTS Credit of the Course			4.00

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	5	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK2	0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK3	0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK4	0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK5	0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK6	0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK7	0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK8	0	0	5	0	0	0	0	0	0	0	0	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				