	VOCATIONAL FO	REIG	N LANGUAGE I (ENGLISH)							
1	Course Title:	VOCATI	ONAL FOREIGN LANGUAGE I (ENGLISH)							
2	Course Code:	OSPZ00	3							
3	Type of Course:	Optional								
4	Level of Course:	Short Cy	rcle							
5	Year of Study:	2								
6	Semester:	3								
7	ECTS Credits Allocated:	4.00								
8	Theoretical (hour/week):	3.00								
9	Practice (hour/week):	0.00								
10	Laboratory (hour/week):	0								
11	Prerequisites:	None								
12	Language:	Turkish								
13	Mode of Delivery:	Face to f	face							
14	Course Coordinator:	Öğr. Gör	. Dr. EMEL ADAMIŞ							
15	Course Lecturers:									
16	Contact information of the Course Coordinator:	Fax:0.22	24.2615540/60539 24.2615543 emeladamis@uludag.edu.tr							
17	Website:									
18	Objective of the Course:	Program English I themselv	n of the course is to enable Tourism and Hotel Management in students to be aware of their vocational terminology in language, to improve their capability in expressing lives in business environment, and to achieve self-confidence lage use in international activities.							
19	Contribution of the Course to Professional Development:									
20	Learning Outcomes:									
		1	Be able to introduce oneself and workplace/he is working for							
		2	Be able to use tourism-related topics and terms							
		3	Be able to make phone calls in English							
		4	Be able to use sentence patterns related to problem solving and to deal with complaints							
		5	Be able to do international correspondence and to communicate in writing with guests							
		6	Be able to manage bookings in English language							
		7	Be able to communicate orally in a foreign language							
		8	Be able to take food order and to make explanations							
		9								
		10								
21	Course Content:									
		Co	ourse Content:							
Week	Theoretical		Practice							
1	Taking Phone Calls									
2	Giving Information									

3				Reserv																
4				rant B		_														
5				xplana	ations															
6			g Gue																	
7						ig Cocl	ktails													
8	Mid	-term	and C	Course	e revie	ew														
9	Tak	ing F	ood O	rder																
10	Des	serts	and C	Chees	е															
11	Talk	king A	bout \	Wine																
12	Dea	lling v	vith R	eques	ts															
13	Des	cribir	ng Dis	hes ir	the I	Menu														
14	Dea	ıling v	vith C	ompla	ints															
22	Textbooks, References and/or Other Materials:								In	Highly Recommended- English for the Hotel and Catering Industry- Trish Stott- Oxford University Press Student's Book and Workbook and Audio CD										
23	Ass	esme	ent						•											
TERM L	I LEARNING ACTIVITIES NUMBE								W	WEIGHT										
Midtern	n Ex	am					1		40	40.00										
Quiz							0		0.	0.00										
Activit	tes									Number Duration (hour) Total Load										
Theore	tical						ľ			70.00 14			3.00			42.00				
Contrib			erm (\	Year\ J	earn	ina Act	tivities	to	140	<u> </u>			0.00			0.00				
Self (stb			epera	tion +	Sug	2000 C	rada		6	0.1 0 0			2.00			28.00				
Homew			iiiai L	xaiii ii	Suci	<u> </u>	raue			0			0.00			0.00				
Project	:5									2			15.00		30.00					
Field S	tudie	<u>nt an</u> S	d Eva	بمنهجيبا	a Tec	hniaue	معللہ	d in th		0			0.00		0.00					
Mi gl# ern	E®	₹15 8	WOI	RK L	OAD	TAB	LE			1			10.00)	10.00					
Others										0			0.00		0.00					
Final E	xam	S								1			15.00)		15.00				
Total W	Total Work Load															125.00				
Total work load/ 30 hr															4.17					
ECTS Credit of the Course									4.00											
25				CON	TRIE	UTIO	N O				OUTO	COME	S TO I	PROC	GRAM	ME				
		PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	I -	PQ11	PQ12	l '	PQ14	PQ15	PQ16			
ÖK1			0	-	0						0			3						

25		QUALIFICATIONS														
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	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

Contrib ution Level:	on			3 Medium			,	4 Higl	1	5 Very High						
	LO: Learning Objectives PQ: Program Qualifications															
ÖK8	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
ÖK6	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