# TOROS ÜNİVERSİTESİ

Vocational School Cooking

### **Course Information**

PROFESSIONAL FOREIGN LANGUAGE						
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit	
		Hour / Week				
AŞÇ227	Fall	3	0	3		

Prerequisites and co- requisites	
Language of instruction	Turkish
Туре	Required
Level of Course	Associate
Lecturer	Dr. Öğr. Gör. Didem Demir
Mode of Delivery	Face to Face
Suggested Subject	
Professional practise ( internship )	None
Objectives of the Course	This course is directed primarily toward teaching of English grammar in Elementary level. While focusing on grammar; it promotes the development of all language skills in a variety of ways. The exercises may be directed toward listening skills, oral production, writing skills or reading comprehension or any combination of these.
Contents of the Course	Names and Occupations "To Be" Identify People-Singular and Plural Nouns Alphabet-Proper and Common Nouns Relationships- Introduce People Telling your first and lat name Ask someone's address and phone number-Asking questions bu using question words and "to be" Directions and Transportation-Ask about the location of places-Questions and answers about "There is" Give and get directions Suggest a means transportation People-Identify Family Members-Asking questions by using question words and "to be" Talk about your family Describe people-Adjectives "very" and "so" Describe people Reading activities Reading

# Learning Outcomes of Course

#	Learning Outcomes
1	
2	
3	
4	
5	

#### **Course Syllabus**

#	Subjects	Teaching Methods and Technics	
1	Names and Occupations 'To Be'	interactive	
2	Identify People- Singular and Plural Nouns	interactive	
3	Proper and Common Phrases	interactive	
4	Introducing People	interactive	
5	Asking simple daily questions	interactive	
6	Dialogues	interactive	
7	Create menus	interactive	

8	Midterm Exam	writing exam
9	How to get get the order	interactive
10	Asking questions about the menu, restaurant	interactive
11	Recipes	interactive
12	Recipes	interactive
13	Recipes	interactive
14	Recipes	interactive
15	Recipes	interactive
16	Final Exam	writing exam

# **Course Syllabus**

#	# Material / Resources Information About Resources		<b>Reference / Recommended Resources</b>			
1						
2						
3						
4						

#### **Method of Assessment**

	#	Weight	Work Type	Work Title
ſ	1	40%	Mid-Term Exam	Mid-Term Exam
ſ	2	60%	Final Exam	Final Exam

# Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment	
1		1,10,13	1,2	
2		1,11,13	1,2	
3		13,14	1,2	
4		2,9,11	1,2	
5		1,9	1,2	

PS. The numbers, which are shown in the column Method of Assessment, presents the methods shown in the previous table, titled as Method of Assessment.

#### **Work Load Details**

#	Type of Work	Quantity	Time (Hour)	Work Load
1	Course Duration	14	3	42
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	3	42
3	Presentation and Seminar Preparation	0	0	0
4	Web Research, Library and Archival Work	0	0	0
5	Document/Information Listing	0	0	0
6	Workshop	0	0	0
7	Preparation for Midterm Exam	1	1	1
8	Midterm Exam	1	1	1
9	Quiz	0	0	0
10	Homework	0	0	0
11	Midterm Project	0	0	0

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12	Midterm Exercise	0	0	0
13	Final Project	0	0	0
14	Final Exercise	0	0	0
15	Preparation for Final Exam	1	2	2
16	Final Exam	1	2	2
			90	