



Eskişehir Osmangazi University
Faculty of Tourism
Gastronomy and Culinary Arts Course Information Form

TERM	Fall
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COURSE CODE	271217027	COURSE NAME	French I
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SEMESTER	WEEKLY COURSE HOURS			COURSE			
	Theoretical	Practice	Laboratory	CREDITS	ECTS	TYPE	LANGUAGE
VII	2	0	0	2	4	CORE () ELECTIVE (x)	French
COURSE CATEGORY							
Supportive Courses	Basic Vocational	Proficiency/Field	Human, Communication, and Management Skills	TransferableSkills			
X							
ASSESSMENT CRITERIAS							
DURING TERM	Activity		Number	Percentage (%)			
	I. Mid-Term			40			
	II. Mid-Term						
	Quiz						
	Homework						
	Project						
	Report						
Other (.....)							
FINAL EXAM				60			
PREREQUISITE(S) (IF ANY)							
COURSE CONTENT		Basic knowledge of French.					
COURSE OBJECTIVES		Toenablestudentstolearn French.					
CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING		Benefit arising from language learning, which is one of the qualification indicators in the tourism sector.					
COURSE OUTCOMES		Be able to speak multiple languages, to communicate with optional foreign language					
TEXTBOOK(S)		Lecturer'sNotes					
SUPPORTIVE RESOURCES							
EQUIPMENTS REQUIRED							

COURSE OUTLINE	
WEEK	SUBJECTS / TOPICS
1	parts, days, months, years, time units
2	parts, driving directions, modal verbs
3	parts; personal pronouns.
4	track, sentences for "whether"
5	parts, the present tense, past tense
6	Three basic forms of verbs;
7	Three basic forms of verbs
8	"Being," to have gravity acts
9	Past time
10	parts, clauses, sentences based on
11	"Whether the" word-for-money side and the main uses of sentences
12	Modal-different past tenses of verbs, present tense again
13	parts; adjective phrases, adjective degrees
14	parts; times repetitions
15,16	Final Exam

NO	OUTCOMES	3	2	1
1	To know about basic concepts, principles and theories in the field of Gastronomy and Culinary Arts and implements.			X
2	To have knowledge about nutrition principles and food science and perform them in the field of Gastronomy and Cuisine Arts.			X
3	To have ability to read, understand, speak and write at least in level of European Language Portfolio B2 in a second foreign language.	X		
4	To have ability of effective communication as written, verbal, nonverbal and has presentation skills.			X
5	To define, analyze, synthesize, interpret and evaluate information and data in the field of Tourism and Gastronomy.			X
6	To know and apply management theories and practices to manage effectively a Food & Beverage company and has entrepreneurship skills.			X
7	He/She knows the social and professional ethics, evaluates them with critical view and improves appropriate behaviors.			X
8	To use basic information and communication technologies and software at advance level in the field of Gastronomy and Culinary Arts.			X
9	To know general information about the basic concepts, theories, principles and fact in field of Business and Economy.			X
10	To have comprehensive and systematic knowledge about concepts, theories, principles and facts in the field of hospitality and tourism industry; he/she comprehends importance of Gastronomy and Culinary Arts for tourism industry.			X
11	To plan and perform organizations of hospitality industry.			X
12	To know and perform national and international food safety and hygiene standards.			X
13	To know and implement about national and international cuisine.			X
14	To know and implement food and beverage cost analysis, control, menu planning and pricing.			X
15	To know about all the process that is related to food and beverage production and he/she solves the problems that appear in the process from purchasing to presentation phase.			X
1: Never 2: Few 3: Many				

Instructor Name: