

Gastronomy and Culinary Arts			
Bachelor	TR-NQF-HE: Level 6	QF-EHEA: First Cycle	EQF-LLL: Level 6

## Course Introduction and Application Information

Course Code:	DIL606		
Course Name:	French 6		
Semester:	Fall		
Course Credits:	<div>ECTS</div> <div>5</div>		
Language of instruction:	English		
Course Condition:	DIL605 - Fransızca 5		
Does the Course Require Work Experience?:	No		
Type of course:	University Elective		
Course Level:	<div>Bachelor</div> <div>TR-NQF-HE:6. Master`s Degree</div> <div>QF-EHEA:First Cycle</div> <div>EQF-LLL:6. Master`s Degree</div>		
Mode of Delivery:	Face to face		
Course Coordinator:	Öğr. Gör. MERVE KESKİN		
Course Lecturer(s):			
Course Assistants:			

## Course Objective and Content

Course Objectives:	To have the students acquired the skills of grammar, vocabulary, listening, writing, speaking, and vocational language in an upper-intermediate level.
Course Content:	Grammar and Vocabulary Raising awareness about the different meanings gained by language structures and vocabularies

at text and context level.

#### Reading

Comprehending different perspectives by using original reading pieces such as newspapers, journals, reviews and academic articles; to gain a high level of reading skills such as predicting the links between the sentences and the main idea of the manuscript, reaching the main idea and using semantic clues; gaining reading habits and extracurricular reading habits; development of critical thinking skills based on the synthesis, analysis and evaluation of knowledge.

#### Writing

Paragraph formats and structure; technical specifications of the paragraph; paragraph analysis; extraction of paragraph plan; description, comparison, discussion, narration, text writing, summary writing, interpretation; short story, review paper (on books and / or movies) and official / informal letter writing.

#### Speaking

Developing oral communication skills by using appropriate expressions and strategies for various verbal communication situations; development of the ability to express emotions and thoughts effectively through conversation, presentation and discussion; development of speaking and listening comprehension using current, original, auditory and audiovisual materials.

## Learning Outcomes

The students who have succeeded in this course;

- 1) Students will be able to understand abstract narratives by taking long and complex structures or by taking the help of dictionary from time to time.
- 2) Students will be able to find the expressions as they need and express themselves fluently.
- 3) In addition to daily functions, students will be able to use the language in a flexible and effective way for academic and professional purposes.
- 4) Students will be able to write well-structured, well-organized, detailed texts and essays in complex subjects, clearly illustrated by connections and relationships.

## Course Flow Plan

Week	Subject	Related Preparation
1)	Inform Yourself I	The Course Book
2)	Inform Yourself II	The Course Book
3)	Explaining Our World I	The Course Book
4)	Explaining Our World II	The Course Book
5)	Social and Political Realities I	The Course Book

6)	Social and Political Realities II	The Course Book
7)	Revision for Midterm Exam	The Course Book
8)	Midterm Exam	
9)	Consumer Society I	The Course Book
10)	Consumer Society II	The Course Book
11)	Business I	The Course Book
12)	Business II	The Course Book
13)	Essay Writing on Cultural Topics	The Course Book
14)	Essay Writing on Cultural Topics II	The Course Book
15)	Revision for the Final Exam	The Course Book
16)	Final Exam	

## Sources

Course Notes / Textbooks:	Tendances C2
References:	

## Course - Program Learning Outcome Relationship

Course Learning Outcomes	1	2	3	4
Program Outcomes				
1) Define and explain the general concepts related to gastronomy and culinary arts.				
2) Defines and explains the internal and external environment relations that are affected by the food and beverage businesses.				
3) Have information about regulations, professional standards and practices in Gastronomy and Culinary Arts field.				
4) To have advanced theoretical and practical knowledge supported by textbooks, application tools and other resources containing current information in the field.				
5) To be able to use advanced theoretical and practical knowledge acquired in the field, to be able to interpret and evaluate data using advanced knowledge and skills, to be able to identify and analyse problems, to be able to develop solutions based on research and evidence.				

Course Learning Outcomes	1	2	3	4
6) Dominates the terminology of food and beverage.				
7) Organize all kinds of organizations in the field of Gastronomy and Culinary Arts.				
8) Analyze and apply the facts about food and beverage by using the basic concepts and theories related to the department.				
9) Takes responsibility as an individual or a team member in the execution of unforeseen and complex activities encountered in the field related applications.				
10) Takes risk and responsibility for the realization of information, ideas, applications or technologies that bring innovation to the field.				
11) Evaluates the advanced knowledge and skills acquired in the field with a critical approach.				
12) Follow current developments in the field and profession.				
13) Shares ideas and solutions to problems related to the field by supporting them with qualitative and quantitative data with experts and non-experts.				
14) Uses computer software and information technologies at the basic level of at least European computer use license required by the field.				
15) Follow the developments in the field and communicate with the colleagues by using a foreign language (English) at least at the European Language Portfolio B1 General Level.				
16) Comply with social, scientific, cultural and ethical values in the stages of collecting, interpreting, applying and announcing the data related to the field.				
17) Prepares meals of Turkish and different country cuisines.				
18) Have knowledge and methods about the subjects in the curriculum such as food safety, sustainability, nutrition principles and hygiene, cooking methods, menu planning, tourism and use this knowledge and methods for professional development.				

### Course - Learning Outcome Relationship

No Effect	1 Lowest	2 Average	3 Highest

	Program Outcomes	Level of Contribution
1)	Define and explain the general concepts related to gastronomy and culinary arts.	3

2)	Defines and explains the internal and external environment relations that are affected by the food and beverage businesses.	3
3)	Have information about regulations, professional standards and practices in Gastronomy and Culinary Arts field.	3
4)	To have advanced theoretical and practical knowledge supported by textbooks, application tools and other resources containing current information in the field.	3
5)	To be able to use advanced theoretical and practical knowledge acquired in the field, to be able to interpret and evaluate data using advanced knowledge and skills, to be able to identify and analyse problems, to be able to develop solutions based on research and evidence.	3
6)	Dominates the terminology of food and beverage.	3
7)	Organize all kinds of organizations in the field of Gastronomy and Culinary Arts.	3
8)	Analyze and apply the facts about food and beverage by using the basic concepts and theories related to the department.	3
9)	Takes responsibility as an individual or a team member in the execution of unforeseen and complex activities encountered in the field related applications.	3
10)	Takes risk and responsibility for the realization of information, ideas, applications or technologies that bring innovation to the field.	3
11)	Evaluates the advanced knowledge and skills acquired in the field with a critical approach.	3
12)	Follow current developments in the field and profession.	3
13)	Shares ideas and solutions to problems related to the field by supporting them with qualitative and quantitative data with experts and non-experts.	3
14)	Uses computer software and information technologies at the basic level of at least European computer use license required by the field.	3
15)	Follow the developments in the field and communicate with the colleagues by using a foreign language (English) at least at the European Language Portfolio B1 General Level.	3
16)	Comply with social, scientific, cultural and ethical values in the stages of collecting, interpreting, applying and announcing the data related to the field.	3
17)	Prepares meals of Turkish and different country cuisines.	3
18)	Have knowledge and methods about the subjects in the curriculum such as food safety, sustainability, nutrition principles and hygiene, cooking methods, menu planning, tourism and use this knowledge and methods for professional development.	3

## Assessment & Grading

Semester Requirements	Number of Activities	Level of Contribution
Attendance	13	% 10
Homework Assignments	10	% 10
Midterms	1	% 35
Final	1	% 45
<b>total</b>		<b>% 100</b>
PERCENTAGE OF SEMESTER WORK		% 55
PERCENTAGE OF FINAL WORK		% 45
<b>total</b>		<b>% 100</b>

## Workload and ECTS Credit Calculation

Activities	Number of Activities	Preparation for the Activity	Spent for the Activity Itself	Completing the Activity Requirements	Workload
Course Hours	13	0	4		52
Homework Assignments	10	0	7		70
Midterms	1	0	1		1
Final	1	0	1		1
<b>Total Workload</b>					<b>124</b>