

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:	DIL622		
Course Name:	Spanish 2		
Semester:	Fall		
Course Credits:	<div>ECTS</div> <div>5</div>		
Language of instruction:	English		
Course Condition:	DIL621 - Spanish 1		
Does the Course Require Work Experience?:	No		
Type of course:	University Elective		
Course Level:	<div> <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> </div>		
Mode of Delivery:	E-Learning		
Course Coordinator:	Öğr. Gör. MERVE KESKİN		
Course Lecturer(s):			
Course Assistants:			

Course Objective and Content

Course Objectives:	This course aims at improving the students' basic Spanish skills. Specifically, it tries to teach basic daily expressions, use the language in personal, family and job-related ways, speak slowly
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	but clearly and understand simple passages in Spanish.
Course Content:	This course covers improving basic effective communication skills through reading, writing, speaking and listening. It also covers cultural beliefs, values and various aspects of everyday life in Spanish speaking countries.

Learning Outcomes

The students who have succeeded in this course;

- 1) Communicate effectively in the target language in a variety of basic speaking situations.
- 2) Communicate effectively in the target language via basic well-organized writing.
- 3) Comprehension of the spoken target language in basic listening situations.
- 4) Comprehension of basic target language written materials.
- 5) Clear understanding of the culture of Spanish speaking countries.

Course Flow Plan

Week	Subject	Related Preparation
1)	Getting to know my classmates' routines	
2)	Getting to know my classmates' routines	
3)	Creating a menu and choosing the food you like	
4)	Creating a menu and choosing the food you like	
5)	Imagining and describing an ideal town	
6)	Imagining and describing an ideal town	
7)	Talk about clothing and shopping	
9)	Talk about clothing and shopping	
10)	Express likes and dislikes	
11)	Express likes and dislikes	
12)	Talking about past experiences	
13)	Talking about past experiences	
14)	Choosing someone for a job	

Sources

Course Notes /	Bu derste yukarıda belirtilen amaçlara ulaşmak ve öğrencilere temel İspanyolca becerilerini kazandırmak amacıyla, ders kitabı olarak Aula 1 kullanılmaktadır. - To achieve the aims
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Textbooks:	mentioned above and help students gain basic Spanish skills, Aula 1 is used as the Course Book in this course.
References:	Aula 1 kitabına ek olarak ekstra okuma ve dinleme materyalleri dersi veren öğretim görevlisi tarafından hazırlanıp kullanılmıştır. - In addition to Aula 1, extra reading and listening materials are used prepared by the instructor of the course

Course - Program Learning Outcome Relationship

Course Learning Outcomes	1	2	3	4	5
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.					
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.	1	2	3	4	5
Course Learning Outcomes					
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	1	% 10
Homework Assignments	1	% 10
Midterms	1	% 35
Final	1	% 45
total		% 100
PERCENTAGE OF SEMESTER WORK		% 55
PERCENTAGE OF FINAL WORK		% 45

total	% 100
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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	14	0	4		56
Homework Assignments	10	0	7		70
Midterms	1	0	1		1
Final	1	0	1		1
Total Workload					128