HIGHER HOTEL INSTITUTE CYPRUS
Module Description 2019/20

Module Title : Professional Russian III
Module Code : CARU 221
Programme of Study / Year of Study : Culinary Arts / Year 2

Group : CA II   **Semester :** Spring

Number of Hours taught : 2 periods per week   **ECTS :** 2

Instructor: Papaleontiou Nikolas

Office Hours: Thursday: 10:20-11:20

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Prerequisite : Professional Russian I

Module Rationale
This is the third level in a sequential series of the Russian Language courses for professional purposes. The course intends to enable students to strengthen and enrich their language skills in listening, speaking, reading and writing and their knowledge of grammatical structure of the Russian language in order to communicate in their professional environment while providing quality services.

Aims
At this level, students will strengthen both oral and written communication skills, as well as grammatical structure of the language. They will be able to interact when faced with simple and routine tasks requiring simple and direct exchange of information on familiar topics and activities relating to their professional field. Students are expected to function at the A2.1 level of the Common European Framework of References for Languages (CEFR).

Learning Outcomes
By the end of the semester, students are expected to be close to functioning at the A1 (partially) level of the CEFR. Upon successful completion of the module, students will be able to use the Russian language to :

- present a dish
- know kitchen utensils
- present each category of food
- quantities of ingredients
- present a complete menu
- help the customer to choose a food
- to ask and get information on what is missing from the dish

Methods of Teaching/Learning

The student's involvement is essential in the course. The approaches held (communicative and active approach) allow the student to acquire the language skills described in the A1 (partially) Level of the CEFR such as written and oral communication, understanding and expression, through a variety of communicative tasks. The student is active and has the opportunity to also develop skills in observation and reflection, as well as learning strategies that gradually lead to learning autonomy. The communicative and active approach, working mainly through a variety of multimedia (CDs, DVDs) and documents, offer role-play, opportunities for group discussions, listening comprehension exercises as well as written comprehension and essay writing. Guest lectures by professionals will help students gain an insight into the current issues affecting the industry. The proposed topics aim to develop and promote the use of communication skills based on the needs of the student's field of professional development (grammar and vocabulary for professional purposes).

Assessment

Coursework, Assignments	15%
Tests	25%
Self-study Work	30%
Final Exam (written comprehension, listening comprehension, vocabulary/grammar)	30%

Module Requirements
Refer to the students' manual for the module requirements.

Module Plan and Content

Week	Dates	Topics to be covered	Reference Chapter/ Material
1	28/1– 1/2	**Grammar :** • General revision	**Teacher notes**
2	04/02 –08/02	**Grammar :** • General revision **Functional language :** • Dialogues	**Teacher notes**
3	11/02 –15/02	**Grammar :** • Preposition (из) + genitive case **Functional language :** • Help the customer to choose a food	**Teacher notes**
4	18/02-22/02	**Grammar :** • Preposition (из) + genitive case **Functional language :** • Help the customer to choose a food • Kitchen utensils	**Teacher notes**
5	25/02– 01/03	**Grammar :** • Negatives sentences + genitive case • Past tense **Functional language :** • To ask and get information on what is missing	**Teacher notes**

Week	Dates	Topics to be covered	Reference Chapter/ Material
		from the dish • To talk about past	
6	4/03– 08/03	**Grammar :** • Preposition (из) + genitive case **Functional language :** • Answer to the customer what the dish is made of	**"Практический курс русского языка для работников сервиса"(Хавронина С.А 2012) (unit 22)**
7	11/03– 15/03	**Grammar :** • Instrumental case - preposition (с) **Functional language :** • Menu planning • To help the client to choose the dishes from the menu	**Teacher notes**
8	18/03 –22/03	**Grammar :** • Verbs that we use in the kitchen **Functional language :** To make a recipe	**"Практический курс русского языка для работников сервиса" (Хавронина С.А 2012) (unit 21)**
9	25/03 –29/03	**Grammar :** • Verb «Стоить» **Functional language :** • To ask and give information on the cost of something • Цифры 0-20 • Цифры 20-100	**Teacher notes**
10	2/04 –5/04	*Presentation of projects **Grammar :** • Verb «Стоить» **Functional language :** • To ask and give information on the cost of something • Цифры 100-1000	**"Практический курс русского языка для работников сервиса" (Хавронина С.А 2012) (unit 15)**
11	08/04 -12/04	**Grammar :** • Revision • Test	**Teacher notes**
12	15/04 –19/04	*Presentation of projects • **Grammar :** Prepositional case **Functional language :** • To ask and get information on the location of an object	**Teacher notes**
13	22-23 /04 + 2-3/05 -	*Presentation of projects	**Teacher notes**
14	6/05 -10/05	**General revision**	**Teacher notes**

*Presentations can take place during the semester in groups of 2-3 persons.

Essential Reading

- С.А Хавронина, Л.А Харламова, И.В. Казнышкина "Практический курс русского языка для работников сервиса".(2012)

Additional Reading

- Liden & Denz, "Я ♥ Русский Язык ". (2014)
- Чернышов Станислав "Поехали". (2011)
- А. Голубева, А. Задорина, А. Ганапольская "Русский язык для гостиниц и ресторанов". (1998)