

Ανώτερο Ξενοδοχειακό Ινστιτούτο Κύπρου

Περίγραμμα Μαθήματος 2019/20



Τίτλος Μαθήματος: Επαγγελματικά Γερμανικά V

Κωδικός Μαθήματος: CAGR 321G

Πρόγραμμα Σπουδών / Έτος Σπουδών : Μαγειρικές Τέχνες / 3^ο Έτος

Τμήμα : MT III

Εξάμηνο : Εαρινό

Αριθμός ωρών διδασκαλίας : 1 περίοδο την εβδομάδα

ECTS : 2

Καθηγητής: Kalliopi Koukou

Ώρες Γραφείου: By appointment

Αριθμός Γραφείου:

Τηλ. Γραφείου:

Ηλεκτρονική Διεύθυνση: Kalliopi_koukou@gmx.de

Pre-requisite(s) : Professional German IV

Module Rationale

This module, as all language modules, is aligned with the Common European Framework of References for Languages (CEFR) and aims to prepare for the A2+/B1 level. The course intends to introduce students to the hospitality and catering industry while developing basic language, communication and professional skills in the German language.

Aims

This is the fifth level in a sequential series of German Language courses for professional purposes and includes topics mainly related to the table set and its functions, taking orders, giving recommendations in the service, to deal with guest's complaints, as well as understanding job offers and writing a CV and a letter of application. At this level, students will acquire basic language skills of listening, speaking, reading and writing and basic grammatical structure of the German language in order to communicate in their professional environment while providing quality services. They will understand and use familiar everyday expressions and very basic phrases aimed at the satisfaction of needs in their professional field. They will be able to interact in a simple way provided the other person communicates slowly and clearly and is prepared to help. Students are expected to be close to the A2+/B1

level of the CEFR.

Learning Outcomes

By the end of the semester, students are expected to be close to functioning at the A2.2 level of the CEFR. Upon successful completion of the module, students will be able to use the German language:

- to name, identify and describe the table set,
- to reply on special requests concerning the table set,
- to take an order,
- to describe the qualities of a dish and its preparation,
- to identify the guest's preferences and give recommendations,
- to clarify and avoid misunderstandings at a restaurant,
- to deal with guest's complaints and to propose solutions at a restaurant,
- to handle payment issues and to offer extras,
- to discuss restaurant reviews and to evaluate a restaurant,
- to get to know famous German speaking chefs,
- to understand job offers,
- to write a CV and a letter of application.

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 A2+/B1 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 documents (CDs, DVDs, texts, etc.), offers role-plays, group discussions, listening comprehension exercises as well as written comprehension and essay writing. 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	30%

Module Requirements

Refer to the students' manual for the module requirements

Module Plan and Content

	SPECIFIC LINGUISTIC OBJECTIVES	LINGUISTIC CONTENT		
		GRAMMAR	VOCABULARY	PHONETICS
1	<ul style="list-style-type: none"> to name and identify the table set to describe the table set to reply on special requests concerning the table set 	<ul style="list-style-type: none"> two-part connectors: <i>entweder... oder, nicht ... sondern</i> <i>um ... zu</i> + infinitive 	<ul style="list-style-type: none"> table set cutlery, glasses, plates 	<ul style="list-style-type: none"> endings on -en, -er, -el
	SELF STUDY WORK 1 GROUP WORK <ul style="list-style-type: none"> Video project: Set the table and describe the functions of each utensil! 			
2	<ul style="list-style-type: none"> to take an order to describe the qualities of a dish and its preparation 	<ul style="list-style-type: none"> revision: questions and changing verb positions 	<ul style="list-style-type: none"> descriptive adjectives ways of preparation of food 	<ul style="list-style-type: none"> intonation in questions
	SELF STUDY WORK 2 GROUP WORK <ul style="list-style-type: none"> Video recording: Describe the qualities of dishes and its preparation to a guest and take his/her order! 			
3	<ul style="list-style-type: none"> to identify the guest's preferences to give recommendations 	<ul style="list-style-type: none"> subordinate clauses with <i>wenn</i> and <i>damit</i> 	<ul style="list-style-type: none"> expressions of recommendations expressions of giving arguments 	<ul style="list-style-type: none"> <i>h</i> before vowels
4	<ul style="list-style-type: none"> to clarify and avoid misunderstandings at a restaurant to deal with guest's complaints at a restaurant to propose solutions regarding complaints 	<ul style="list-style-type: none"> past tense Plusquamperfekt 	<ul style="list-style-type: none"> expressions of excuse 	<ul style="list-style-type: none"> consonant combinations with <i>tsch, tz, ts</i>
5	<ul style="list-style-type: none"> to deal with written complaints to propose written solutions 	<ul style="list-style-type: none"> <i>würde</i> + infinitive replacing conjunctive II 	<ul style="list-style-type: none"> expressions of excuse in written form 	
	SELF STUDY WORK 3 GROUP WORK <ul style="list-style-type: none"> Video recording: A guest complains about the bad quality of a dish, apologize and propose a solution! 			

	SELF STUDY WORK 4 INDIVIDUAL <ul style="list-style-type: none">• Submit a answering letter to a written complaint, offering a solution!			
6	<ul style="list-style-type: none">• to pay bills• to receive payments• to clarify payments• to offer extras		<ul style="list-style-type: none">• different ways of payment• expressions for clarification• extras	
7	<ul style="list-style-type: none">• to understand restaurant reviews• to evaluate a restaurant	<ul style="list-style-type: none">• demonstrative pronouns in nominative and accusative singular	<ul style="list-style-type: none">• restaurant reviews• praise and critics	
8	<ul style="list-style-type: none">• to discover portraits of German speaking chefs	<ul style="list-style-type: none">• relative pronouns in nominative and accusative	<ul style="list-style-type: none">• different parts of careers	<ul style="list-style-type: none">• word accent in subordinate clauses
9	Revision + TEST			
10	<ul style="list-style-type: none">• to understand job offers	<ul style="list-style-type: none">• indefinite pronoun <i>jemand</i> in nominative and accusative singular	<ul style="list-style-type: none">• job offers	
11	<ul style="list-style-type: none">• to write a CV		<ul style="list-style-type: none">• educational and professional background	<ul style="list-style-type: none">• combination of <i>b/p + en</i>
	SELF STUDY WORK 5 INDIVIDUAL <ul style="list-style-type: none">• Submit a CV!			
12	<ul style="list-style-type: none">• to write a letter of application	<ul style="list-style-type: none">• revision: past tense and different past participles	<ul style="list-style-type: none">• educational and professional background• formal letters	
	SELF STUDY WORK 6 INDIVIDUAL <ul style="list-style-type: none">• Submit a written letter of application!			
13	Project presentation			
14	Revision			

Teaching material:

- Bergmann, I., Frey Marie. *Guten Appetit! Kochen auf Deutsch. Sprachtraining und Rezepte*. München. 2014.
- Further reading will be provided.