

Ανώτερο Ξενοδοχειακό Ινστιτούτο Κύπρου

Περίγραμμα Μαθήματος 2019/20



Τίτλος Μαθήματος: Επαγγελματικά Γερμανικά IV

Κωδικός Μαθήματος: CAGR 311G

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

Τμήμα : MT III

Εξάμηνο : Φθινοπωρινό

Αριθμός ωρών διδασκαλίας : 2 περιόδους την εβδομάδα **ECTS :** 2

Καθηγητής: Kalliopi Koukou

Ώρες Γραφείου: By appointment

Αριθμός Γραφείου:

Τηλ. Γραφείου:

Ηλεκτρονική Διεύθυνση: Kalliopi_koukou@gmx.de

Prerequisite: Professional German III
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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 A2.2 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
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Aims

This is the forth level in a sequential series of German Language courses for professional purposes and includes topics mainly related to the kitchen environment, traditional festive desserts from German speaking countries, informing about opening and working hours, as well as handling reservations and vocabulary referring to fish and shellfish and their preparation. 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
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other person communicates slowly and clearly and is prepared to help. Students are expected to be close to the A2.2 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 and identify side dishes,
- to get to know typical side dishes from Germany and Austria,
- to understand accountancy used in the kitchen,
- to name and identify different types of fish and shellfish,
- to prepare and cook fish and shellfish and discuss correct storage methods,
- to understand recipes based on fish and shellfish,
- to name and identify desserts and to understand recipes of desserts,
- to get to know traditional festive desserts from German speaking countries,
- to inform about opening and working hours of restaurants and kitchen,
- to take, cancel, modify and deny reservations and propose a solution,
- to welcome guests, to present the menu and to offer spirits.

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 A2.2 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 side dishes to discover traditional German and Austrian side dishes 	<ul style="list-style-type: none"> impersonal expressions with <i>zu</i> (<i>Es ist üblich ... zu</i>) past tense: Präteritum of <i>haben, sein</i> and <i>werden</i> 	<ul style="list-style-type: none"> side dishes German and Austrian side dishes 	
2	<ul style="list-style-type: none"> to understand accountancy used in the kitchen: to control, to calculate the dishes, to purchase 	<ul style="list-style-type: none"> basic arithmetic operations 	<ul style="list-style-type: none"> terms used in accounting calculation of dishes 	<ul style="list-style-type: none"> endings with <i>-ung</i>
	SELF STUDY WORK 1 INDIVIDUAL <ul style="list-style-type: none"> Submit a calculation of a dish! 			
3	<ul style="list-style-type: none"> to name and identify different kinds of fish to prepare and cook fish 	<ul style="list-style-type: none"> past tense Perfekt with <i>haben</i> and <i>sein</i> 	<ul style="list-style-type: none"> varieties of fish expressions for preparing and cooking fish 	<ul style="list-style-type: none"> consonant combinations <i>-chs</i>
4	<ul style="list-style-type: none"> to name and identify shellfish to prepare and cook shellfish to store fish and shellfish safely 	<ul style="list-style-type: none"> past tense: past participles with <i>ge...t</i> 	<ul style="list-style-type: none"> varieties of shellfish expressions for preparing and cooking shellfish storage methods 	
5	<ul style="list-style-type: none"> to discover traditional recipes based on fish and shellfish to understand recipes based on fish and shellfish 	<ul style="list-style-type: none"> past tense: past participles with <i>ge...en</i> 	<ul style="list-style-type: none"> recipes based on fish and shellfish 	<ul style="list-style-type: none"> word accent in past participles
	SELF STUDY WORK 2 GROUP WORK <ul style="list-style-type: none"> Video recording: Present the preparation of a dish based on fish! 			
	SELF STUDY WORK 3 GROUP WORK <ul style="list-style-type: none"> Video recording: Present the preparation of a dish based on shellfish! 			

6	<ul style="list-style-type: none"> • to name and identify desserts • to understand a recipe for desserts 	<ul style="list-style-type: none"> • past tense: past participles without <i>ge-</i> • past tense: irregular past participles 	<ul style="list-style-type: none"> • different types of desserts • verbs describing preparation and decoration 	<ul style="list-style-type: none"> • word accent in past participles
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7	<ul style="list-style-type: none">to name and identify traditional festive desserts from German speaking countries	<ul style="list-style-type: none">temporal and local prepositions with genitive (<i>während, außerhalb</i>)	<ul style="list-style-type: none">dessertsgeographic forms and textures	<ul style="list-style-type: none">endings on <i>-ig</i>
	SELF STUDY WORK 4 GROUP WORK <ul style="list-style-type: none">Video recording: Present the preparation of a traditional Cypriot dessert!			
	SELF STUDY WORK 5 GROUP WORK <ul style="list-style-type: none">Video recording: Present the preparation of a traditional festive German or Austrian dessert!			
8	Revision + TEST			
9	<ul style="list-style-type: none">to inform about opening hours of a restaurantto inform about working hours of the kitchento take reservations	<ul style="list-style-type: none">ordinal numbersdates with dative	<ul style="list-style-type: none">revision: timesexpressions for reservations	
10	<ul style="list-style-type: none">to cancel and modify reservationsto deny reservations and to propose a solution	<ul style="list-style-type: none">polite questions with conjunctive II	<ul style="list-style-type: none">expressions for reservationsexpressions of excuse	<ul style="list-style-type: none">Auslaut-verhärtung
	SELF STUDY WORK 6 GROUP WORK <ul style="list-style-type: none">Video recording: A guest wants to make or modify a reservation, but that is not possible, so propose him/her a solution!			
11	<ul style="list-style-type: none">to welcome guests in a restaurantto present the menuto offer spirits	<ul style="list-style-type: none">personal pronouns in accusative	<ul style="list-style-type: none">expressions of welcomingmenuspirits	
	SELF STUDY WORK 7 GROUP WORK <ul style="list-style-type: none">Video recording: Welcome guests in a restaurant, but they do not have a reservation, so tell them to wait, escort them to the table and present the menu!			
12	Project presentation			
1	Revision			

Teaching material:

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