

Ανώτερο Ξενοδοχειακό Ινστιτούτο Κύπρου

Περίγραμμα Μαθήματος 2019/20



Τίτλος Μαθήματος: Επαγγελματικά Γερμανικά III

Κωδικός Μαθήματος: CAGR 221G

Πρόγραμμα Σπουδών / Έτος Σπουδών : Μαγειρικές Τέχνες / 2^ο Έτος

Τμήμα :

MT II

Εξάμηνο : Εαρινό

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

Καθηγητής: Andrea Schuster

Ώρες Γραφείου: By appointment

Αριθμός Γραφείου:

Τηλ. Γραφείου:

Ηλεκτρονική Διεύθυνση: andriaschuster@gmail.com

Prerequisite: Professional German II

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 A2.1 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 third level in a sequential series of German Language courses for professional purposes and includes topics mainly related to the daily routine in a kitchen, arranging appointments, dairy products, beverages like wine, beer and other spirits as well as identifying typical starters and vocabulary referring to meat and poultry. 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 A2.1 level of the CEFR.

Learning Outcomes

By the end of the semester, students are expected to be close to functioning at the A2.1 level of the CEFR. Upon successful completion of the module, students will be able to use the German language:

- to ask and tell the time and the days of the week,
- to arrange meetings,
- to present a schedule and to discuss the daily routine in a restaurant,
- to name and identify dairy products and to discuss storage methods,
- to express opinions and own thoughts and to describe different tastes,
- to name and identify German starters and understand recipes of starters,
- to name and identify soups and to understand recipes of soups,
- to name and identify different kinds of meat and poultry,
- to describe preparation processes for meat and poultry dishes,
- to get to know typical meat and poultry dishes from German speaking countries,
- to name and identify wines, spirits and beers,
- to discover different types of German and Austrian beer.

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 A2.1 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 ask and tell the time and the day to arrange meetings 	<ul style="list-style-type: none"> temporal prepositions temporal adverbs personal pronouns in dative 	<ul style="list-style-type: none"> time days of the week verbs and expressions describing arrangements 	<ul style="list-style-type: none"> consonants <i>b, p, d, t, g, k</i> at the beginning of words
2	<ul style="list-style-type: none"> to present a schedule to describe the daily routine in a restaurant to describe the daily routine in a kitchen <div> SELF STUDY WORK 1 INDIVIDUAL <ul style="list-style-type: none"> Audio recording: Make an appointment on the telephone, e. g. with the supplier of vegetables! (see page 71) </div>	<ul style="list-style-type: none"> modal verb <i>möchten</i> separable verbs verbs with vowel interchange 	<ul style="list-style-type: none"> verbs describing daily routine 	<ul style="list-style-type: none"> word accent in separable verbs
3	<ul style="list-style-type: none"> to name and identify dairy products to to name and identify storage methods 	<ul style="list-style-type: none"> changing prepositions in dative and accusative 	<ul style="list-style-type: none"> dairy products storage methods 	<ul style="list-style-type: none"> consonants with <i>-ch-</i>
4	<ul style="list-style-type: none"> to express an opinion to describe different taste 	<ul style="list-style-type: none"> subordinate clause with <i>dass</i> and <i>weil</i> Satzklammer (1) 	<ul style="list-style-type: none"> expressions of opinions and own thoughts tastes 	<ul style="list-style-type: none"> <i>-ng</i> and <i>-nk</i>
5	<ul style="list-style-type: none"> to name and identify German starters to understand and create a recipe of starters <div> SELF STUDY WORK 2 GROUP WORK <ul style="list-style-type: none"> Video recording: Present the preparation of a typical German or Austrian starter! </div>	<ul style="list-style-type: none"> adjective declination with definite article in nominative and accusative singular and plural 	<ul style="list-style-type: none"> starters recipes of starters 	

6	<ul style="list-style-type: none">to name and identify soupsto understand and create a recipe of soups	<ul style="list-style-type: none">future ISatzklammer (2)	<ul style="list-style-type: none">soupsrecipes of soups	<ul style="list-style-type: none">word accent in combined nouns
	SELF STUDY WORK 3 GROUP WORK <ul style="list-style-type: none">Video recording: Present the preparation of a soup!			
7	Revision + TEST			
8	<ul style="list-style-type: none">to name and identify meat and parts of meatto understand and create a recipe based on meat	<ul style="list-style-type: none">adjective declination with indefinite article in nominative and accusative singular	<ul style="list-style-type: none">varieties of meatdescriptive adjectives	<ul style="list-style-type: none">diphthongs <i>ei</i>, <i>au</i>, <i>eu</i>
9	<ul style="list-style-type: none">to name and identify poultry and parts of poultryto understand and create a recipe based on poultry		<ul style="list-style-type: none">varieties of poultrydescriptive adjectives	<ul style="list-style-type: none">consonant combination <i>ck</i>
10	<ul style="list-style-type: none">to discover traditional German and Austrian meat and poultry dishes	<ul style="list-style-type: none">adjective declination without article in nominative and accusative singular and plural		
	SELF STUDY WORK 4 GROUP WORK <ul style="list-style-type: none">Video recording: Present the preparation of a traditional dish of Germany / Austria based on meat!			
	SELF STUDY WORK 5 GROUP WORK <ul style="list-style-type: none">Video recording: Present the preparation of a traditional dish based of Germany / Austria on poultry!			
11	<ul style="list-style-type: none">to name and identify wines and spiritsto describe wines and spiritsto make comparisons (1)	<ul style="list-style-type: none">regular comparative	<ul style="list-style-type: none">different types of wines and spiritsdescribing adjectives for wines and spirits	<ul style="list-style-type: none">y as umlaut

1 2	<ul style="list-style-type: none"> to name and identify different types of German and Austrian beer to describe beers to make comparisons (2) 	<ul style="list-style-type: none"> irregular comparative (<i>besser, lieber, mehr</i>) 	<ul style="list-style-type: none"> different types of beers adjectives used for describing beers 	<ul style="list-style-type: none"> <i>ie</i> as long vowel
	SELF STUDY WORK 6 INDIVIDUAL <ul style="list-style-type: none"> Create a poster with different types of beers! 			
1 3	Project presentation			
1 4	Revision			

Teaching material:

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