



Module Structure

Module Title : Professional Russian V	
Module Code : HTRU321	
Programme of Study / Year of Study : Hotel and Tourism Management/Year 3	
Group : HTMIII	Semester : Spring
Number of Hours taught : 1 per week	ECTS : 2

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Prerequisite : Professional Russian V

Module Rationale

This is the fifth and final level in a sequential series of Russian Language courses for professional purposes. The course intends to enable students to strengthen and enrich their knowledge on the world of catering and tourism industry, while developing enhanced language, communication and professional skills in the Russian language.

This is the fifth and final level in a sequential series of 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 acquire enhanced language skills and grammatical structure of the Russian language in order to communicate in their professional environment. Students will be able to understand the main points of written or oral documents focusing on professional tasks, as well as interact in most situations of their professional field. Students are expected to function at the A2+/B1 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 A2+/B1 level of the CEFR. Upon successful completion of the module, students will be able to use the Russian language to:

- understand vocabulary and specialized terms used in culinary arts,
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- to answer to the customer what the dish is made of
- to describe how to prepare a dish (ingredients, quantity, preparation)
- to present animal parts
- to talk about employees in hotels (restaurants) and their duties
- understand the needs of a customer,
- provide basic information on traditional Russian cuisine
- offer to a customer a drink or a 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 Level (partially) 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 develop also skills in observation and reflection, as well as learning strategies that gradually lead to learning autonomy. The communicative and active approach - working mainly through video and audio documents - offers role-plays, group discussions, listening comprehension exercises as well as written comprehension and essay writing. Current materials, including DVDs and audio documents, books and various texts, are used in class to familiarize students with aspects of Russian language and contemporary culture. The proposed topics aim to increase a genuine interest for the Russian society and the Russian speaking world to the learner and enable the development of communicative and interpersonal skills.

Assessment

Tests, Assignments	25%
Mid Term	30%
Final Exam	30%
Coursework/Speaking ability	15%

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	<ul style="list-style-type: none"> • General revision 	Teacher Notes
2	04/02 – 08/02	<p>Grammar :</p> <ul style="list-style-type: none"> • General revision <p>Functional language :</p> <ul style="list-style-type: none"> • Dialogues 	Teacher Notes
3	11/02 – 15/02	<p>Grammar :</p> <ul style="list-style-type: none"> • Preposition (to) + prepositional case <p>Functional language :</p> <ul style="list-style-type: none"> • Understand vocabulary and specialized terms used in culinary arts 	“Практический курс Русского Языка для работников сервиса”(Хавронина С.А 2012.(Unit 12)

4	18/02-22/02	<p><u>Grammar</u> :</p> <ul style="list-style-type: none"> • Preposition (from) + genitive case <p><u>Functional language</u> :</p> <ul style="list-style-type: none"> • To answer to the customer what the food is made of • To present animal parts 	“Практический курс Русского Языка для работников сервиса”(Хавронова С.А 2012.(Unit 22)
5	25/02–01/03	<p><u>Grammar</u> :</p> <ul style="list-style-type: none"> • Quantities + genitive case <p><u>Functional language</u> :</p> <ul style="list-style-type: none"> • To describe how to prepare a dish (ingredients, quantity, preparation) 	Teacher Notes
6	4/03– 08/03	<p><u>Grammar</u> :</p> <ul style="list-style-type: none"> • Verb «offer» <p><u>functional language</u> :</p> <ul style="list-style-type: none"> • To offer drinks and food to the customers 	Teacher Notes
7	11/03–15/03	<p><u>Grammar</u> :</p> <ul style="list-style-type: none"> • Revision <p><u>Functional language</u> :</p> <ul style="list-style-type: none"> • Dialogues 	Teacher Notes
8	18/03 – 22/03	<p><u>Grammar</u> :</p> <ul style="list-style-type: none"> • Test <p><u>Functional language</u> :</p> <ul style="list-style-type: none"> • Herbs and spices 	Teacher Notes
9	25/03 – 29/03	<p><u>Grammar</u> :</p> <ul style="list-style-type: none"> • Verbs «need», «clean» <p><u>Functional language</u> :</p> <ul style="list-style-type: none"> • To understand the needs of a customer 	“Практический курс Русского Языка для работников сервиса”(Хавронова С.А 2012.(Unit 9)
10	2/04 –5/04	<p><u>Grammar</u> :</p> <ul style="list-style-type: none"> • Pronouns in prepositional case <p><u>Functional language</u> :</p> <ul style="list-style-type: none"> • Provide basic information on traditional Russian cuisine • Present traditional Russian cuisine 	Teacher Notes
11	08/04	<p><u>Presentation</u></p> <p><u>Grammar</u> :</p>	Teacher Notes

	-12/04	<ul style="list-style-type: none"> • Prepositions (revision) <p><u>Functional language :</u></p> <ul style="list-style-type: none"> • Dialogues 	
12	15/04 – 19/04	<p><u>Presentation</u></p> <p><u>Grammar :</u></p> <ul style="list-style-type: none"> • All cases (revision) <p><u>Functional language :</u></p> <ul style="list-style-type: none"> • Dialogues 	Teacher Notes
13	22-23 /04 + 2-3/05 -	<p><u>Presentation</u></p> <p><u>Functional language :</u></p> <p>Herbs and spices</p>	Teacher Notes
14	6/05 -10/05	Revision	Teacher Notes

Essential Reading

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

Additional Reading

- Чернышов Станислав “Поехали”. (2011)
- А. Голубева, А. Задорина, А. Ганапольская «Русский язык для гостиниц и ресторанов» (1998)

