

HIGHER HOTEL INSTITUTE CYPRUS

Module Description 2019/20



Module Title : Professional Russian II

Module Code : CARU 211

Programme of Study / Year of Study : Culinary Arts / Year 2

Group : CA II

Semester : Fall

Number of Hours taught : 2 periods per week

ECTS : 2

Instructor: Papaleontiou Nikolas

Office Hours: Thursday: 10:30-11:30

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Prerequisite : Professional Russian I

Module Rationale

This is the second 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

This is the second level in a sequential series of the Russian Language courses for professional purposes. The course intends to enable students to strengthen their knowledge on the world of hospitality and tourism industry, while developing basic language, communication and professional skills in the aforementioned languages.

At this level, students will continue with the study of basic language skills and basic grammatical structure of the language. They will be able to understand the main points of clear, standard speech on familiar subjects relating to their professional field. Students are expected to function at the A1.2 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 Common European Framework of Reference for Languages. Upon successful completion of the module, students will be able to use the Russian language to :

- welcome/farewell somebody
 - introduce themselves or a person/colleague
 - learn vocabulary and specialised terms used in culinary arts
 - to answer to the customer what the dish is made of
 - understand the needs of a customer,
 - offer to a customer a dish
 - methods of a menu
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- ask for/give information

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	10%
Tests	25%
Self-study Work	25%
Final Exam	40%

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	2-5/10	- General Revision	Teacher notes
2	8-12/10	- General Revision - Exercises with names of fruit, vegetables and meats	
3	15-19/10	- Instrumental case - Methods to translate a menu in the Russian language	«Практический курс русского языка для работников сервиса» С.А. Хавронина(unit 2)
4	22-26/10	- Instrumental case - Name the dishes using instrumental case	Teacher notes
5	29/10-2/11	- Adjectives - Presentation and description of Cypriot dishes	«Поехали» Чернышов Станислав (unit 11)
6	5-9/11	- Hotel and restaurant professions - Verbs for cooking - Days of the week	

Week	Dates	Topics to be Covered	Reference Chapter / Material
7	12-16/11	- Verbs (Есть, Пить, Заказывать и.т.д) - Accusative case	Teacher notes
8	19-23/11	- Composing a menu - Food types related with breakfast, lunch, dinner - Revision	Teacher notes
9	26/-30/11	- Revision-Test	Teacher notes
10	3-7/12	- Presentation of projects - Composing a Traditional Cypriot menu	Teacher notes
11	10-14/12	* Presentation of projects - Composing a Traditional Cypriot menu - How to describe a dish	
12	17-21/12	- Presentation of projects - Revision	
13	7-11/1	Revision	

*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)