

# HIGHER HOTEL INSTITUTE CYPRUS

## Module Description 2019/20



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**Course Title :** Professional Russian IV

**Course Code :** CARU 311

**Program of Study / Year of Study :** Culinary Arts / Year 3

**Group :** CA III

**Semester :** Fall

**Number of Hours taught :** 2 periods per week

**ECTS :** 2

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**Instructor:** Nikolas Papaleontiou

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

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**Prerequisite :** Professional Russian III

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### Module Rationale

This is the fourth 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 the grammatical structure of the Russian language in order to communicate in their professional environment while providing quality services.

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### Aims

At this level, students will strengthen both oral and written communication skills, as well as grammatical structure of the language. They will be able to attain a certain confidence in their oral and written comprehension and expression relating to routine tasks in order to communicate in their professional environment. Students are expected to function at the A2.2 level of the Common European Framework of References for Languages (CEFR).

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### Learning Outcomes

By the end of the semester, students are expected to be close to functioning at the A1 (partially) level of the CEFR. Upon successful completion of the module, students will be able to use the Russian language to:

- understand vocabulary and specialised terms used in culinary arts,
- identify food commodities in specialised food stores (fruit and vegetable store, fishmonger's store, store that specialises in herbs and spices),
- classify and describe food (fruit, vegetables, fish, molluscs, herbs and spices),
- give information and describe a dish that is made using fruit, vegetables, fish, molluscs, herbs and spices,
- understand and create a complete Russian menu (starters, main courses and desserts),
- provide basic information on traditional Russian cuisine.

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### 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	15%
Tests	25%
Self-study Work	30%
Final Exam (written comprehension, listening comprehension, vocabulary/grammar)	30%

## 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 of the previous academic year	Teacher’s Notes
2	8-12/10	<b>Grammar :</b> <ul style="list-style-type: none"> <li>General revision of the previous academic year</li> </ul> <b>Functional language:</b> <ul style="list-style-type: none"> <li>Dialogues</li> </ul>	
3	15-19/10	<b>Grammar :</b> <ul style="list-style-type: none"> <li>Instrumental case</li> </ul> <b>Functional language:</b> <ul style="list-style-type: none"> <li>Understanding vocabulary and specialised terms used in Culinary Arts</li> <li>Food categories</li> </ul>	“Практический курс Русского Языка для работников сервиса”(Хавронина С.А 2012. (Unit 11,16,18)
4	22-26/10	<b>Grammar :</b> <ul style="list-style-type: none"> <li>Genitive case</li> <li>Prepositional case</li> </ul> <b>Functional language :</b> <ul style="list-style-type: none"> <li>- Food categories</li> <li>- Months of a year</li> </ul>	Teacher’s Notes
5	29/10-2/11	<b>Grammar :</b> <ul style="list-style-type: none"> <li>Verb “have” + Nominative case</li> <li>Verb “want” + Accusative case</li> </ul> <b>Functional language :</b> <ul style="list-style-type: none"> <li>kitchen equipment and verbs that we use in the kitchen</li> </ul>	“Практический курс Русского Языка для работников сервиса”(Хавронина С.А 2012. (Unit 13)

6	5-9/11	Identifying food commodities found in specialised food stores( fruits, vegetables, fish, molluscs, herbs and spices) <b>Grammar :</b> <ul style="list-style-type: none"> <li>• Past tense</li> </ul> <b>Functional language :</b> <ul style="list-style-type: none"> <li>• Understanding and creating a complete Russian menu (starters, main courses and desserts)</li> <li>• Russian recipes</li> </ul>	Teacher's Notes  "Поехали" (Чернышов С.И.2007) (Unit 28)
7	12-16/11	<b>Grammar :</b> <ul style="list-style-type: none"> <li>• Past tense</li> </ul> <b>Functional language :</b> <ul style="list-style-type: none"> <li>• Russian recipes</li> </ul>	Teacher's Notes
8	19-23/11	<b>Grammar</b> - Vocabulary and verbs we use in the kitchen <b>Functional language :</b> <ul style="list-style-type: none"> <li>• To translate a russian recipe</li> </ul>	Teacher's Notes
9	26-30/11	<b>Revision-Test</b>	Teacher's Notes
10	3-7/12	<b>Presentations</b> <ul style="list-style-type: none"> <li>• Presenting traditional Russian food</li> </ul>	
11	10-14/12	<ul style="list-style-type: none"> <li>• <b>Presentation of projects</b></li> <li>• Table equipments (salt, knife, fork etc.)</li> </ul>	
12	17-21/12	- <b>Presentation of projects</b> - <b>Revision</b>	Teacher's Notes
13	7-11/1	<b>Revision</b>	Teacher's Notes

\*Presentations can take place during the semester in groups of 2-3 persons.

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### Essential Reading

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

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### Additional Reading

- Liden & Denz «Я ♥ Русский язык» (2014)
- Чернышов Станислав " Поехали". (2011)
- А. Голубева, А. Задорина, А. Ганнопольская «Русский язык для гостиниц и ресторанов» (1998)