

Higher Hotel Institute Cyprus

Module Structure

Module Title	Professional German III
Module Code	HTGR 221
Programme of Study	Hospitality and Tourism Management/Year 2
Instructor:	

Year of Study	2nd	Semester	SPRING
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Number of Hours Taught	2 per week
ECTS	2

Module Availability	2 nd Year, Spring Semester
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Prerequisite: Professional German II

Co-requisite: -

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 A1.3 level. The course intends to introduce students to the world of hospitality and tourism 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 eating habits, sales conversations, recommendations and descriptions of restaurants, as well as descriptions of the table set and serving guests at a restaurant (presentation of the menu, describing the preparation of dishes and beverages, to offer spirits, etc.). 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, particularly related to subjects as these. 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 A1.3 level of the CEFR.

Learning Outcomes

By the end of the semester, students are expected to be close to functioning at the A1.3 level of the CEFR. Upon successful completion of the module, students will be able to use the German language:

- to talk about eating habits, breakfast and lunch,
- to make sales conversations,
- to make recommendations and descriptions of restaurants,
- to describe the table set,
- to take reservations, to welcome and to serve guests at a restaurant,
- to present the menu,
- to describe preparations of dishes and beverages,
- to make recommendations at a restaurant,
- to talk about starters, main dishes, cheese, coffee etc.

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 A1.3 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 talk about eating habits to talk about breakfast and lunch to name and identify basic foods and dishes 	<ul style="list-style-type: none"> stating frequency: <i>nie, selten, manchmal, etc.</i> <i>viel – mehr, wenig – weniger</i> <i>mögen</i> 	<ul style="list-style-type: none"> basic foods eating habits 	<ul style="list-style-type: none"> <i>-e, -en</i> and <i>-el</i> as suffixes
2	<ul style="list-style-type: none"> to make sales conversations (2) to inform about measurements 	<ul style="list-style-type: none"> <i>für</i> + accusative 	<ul style="list-style-type: none"> expressions used in sales conversations measurements basic foods and their preparation 	
3	<ul style="list-style-type: none"> to recommend and describe a restaurant to take a reservation at a restaurant <p>SELF STUDY WORK 1 GROUP WORK</p> <ul style="list-style-type: none"> Video recording: Take a reservation at the restaurant on the telephone! 	<ul style="list-style-type: none"> polite questions 	<ul style="list-style-type: none"> description of restaurants reservations for tables 	
TEST I				
4	<ul style="list-style-type: none"> to name and identify the set of a table to name and identify cutlery, plates and glasses to describe the functions of the table sets <p>SELF STUDY WORK 2 GROUP WORK</p> <ul style="list-style-type: none"> Video recording: Set a table and describe the functions of the single objects (e.g. fish knife etc.)! 	<ul style="list-style-type: none"> revision: impersonal pronoun <i>man</i> 	<ul style="list-style-type: none"> table set cutlery, plates, glasses, etc. 	

5	<ul style="list-style-type: none"> to describe different methods of serving food and beverages to describe different events to express what is needed for the events 			
	SELF STUDY WORK 3 INDIVIDUAL <ul style="list-style-type: none"> Create a leaflet about the different events and what is needed for these events! 			<ul style="list-style-type: none"> different serving techniques different kinds of events expressions for planning and organisation
	SELF STUDY WORK 4 INDIVIDUAL <ul style="list-style-type: none"> Create a leaflet describing the different serving techniques! 			
6	<ul style="list-style-type: none"> to welcome guests at a restaurant to offer spirits 			
	SELF STUDY WORK 5 INDIVIDUAL <ul style="list-style-type: none"> Create a leaflet describing and recommending three different restaurants (different food, different location etc.!) (see p. 8 ex. 2) 	<ul style="list-style-type: none"> changing prepositions in dative adjectives in accusative (without article) 	<ul style="list-style-type: none"> welcoming guests spirits 	
	SELF STUDY WORK 6 GROUP WORK <ul style="list-style-type: none"> Video recording: Welcome a guest in a restaurant and bring him/her to the table! 			
7	<ul style="list-style-type: none"> to present a menu to serve guests in a restaurant (1) 			
	SELF STUDY WORK 7 INDIVIDUAL <ul style="list-style-type: none"> Create the front page of a menu! (see p. 31) 	<ul style="list-style-type: none"> modal verbs: <i>dürfen</i>, <i>wollen</i>, <i>müssen</i> 	<ul style="list-style-type: none"> menu expressions used to lead a conversation 	
8	<ul style="list-style-type: none"> to describe the preparation of dishes to describe the preparation of beverages 			
	SELF STUDY WORK 8 GROUP WORK <ul style="list-style-type: none"> Video recording: Play a dialogue in a restaurant between a waiter and a guest describing the preparation of dishes and beverages! 		<ul style="list-style-type: none"> expressions to explain the preparation of dishes and beverages 	
9	TEST II			

	<ul style="list-style-type: none"> to describe the children's menu to explain and recommend dishes 			<ul style="list-style-type: none"> food beverages expressing recommendations of dishes 	
	<p>SELF STUDY WORK 9</p> <p>GROUP WORK</p> <ul style="list-style-type: none"> Video recording: Play a dialogue in a restaurant between a waiter and a family (about ingredients, allergies, preferences, etc.)! 				
	<ul style="list-style-type: none"> to talk about the quality of dishes to recommend wines to serve guests in a restaurant II (recommendations) 			<ul style="list-style-type: none"> descriptive adjectives expressions of preparation expressing recommendations of wine 	
10	<p>SELF STUDY WORK 10</p> <p>GROUP WORK</p> <ul style="list-style-type: none"> Video recording: Play a dialogue between a waiter and a guest and recommend dishes and a wine regarding his/her dish! 	<ul style="list-style-type: none"> adjectives in nominative and accusative (with indefinite article) 			<ul style="list-style-type: none"> long and short vowels
11	<ul style="list-style-type: none"> to talk with guests about starters, main dishes, side dishes 	<ul style="list-style-type: none"> adjectives without article 		<ul style="list-style-type: none"> different dishes different combination possibilities 	
TEST III					
	<ul style="list-style-type: none"> to name, identify, offer and present cheese and desserts to name and identify coffee and spirits 				
12	<p>SELF STUDY WORK 11</p> <p>GROUP WORK</p> <ul style="list-style-type: none"> Video recording: Play a dialogue between a waiter and a guest offering and describing different desserts and offering coffee / spirits! 	<ul style="list-style-type: none"> verb <i>mögen</i> passive adjective in dative 		<ul style="list-style-type: none"> cheese and desserts coffee and spirits 	
13	Project presentation				
14	Revision				

Teaching material:

- **Grunewald, Anna.** *Ja, gerne! A1- Deutsch im Tourismus: Kursbuch.* Berlin, 2014.
- **Cohen, Z / Grandi, N.** *Herzlich willkommen. Deutsch in Restaurant und Tourismus. Lehr- und Arbeitsbuch.* Berlin / München, 2012.
- **Born, Kathleen u. a.** *Erfolgreich in Gastronomie und Hotellerie. Kursbuch mit Audio-CD.* Berlin, 2011.
- Further reading will be provided.

Additional material:

- Online dictionary German-English.

