



Τίτλος Μαθήματος: Επαγγελματικά Αγγλικά IV

Κωδικός Μαθήματος: CAEN 221G

Πρόγραμμα Σπουδών / Έτος Σπουδών : Μαγειρικές Τέχνες / 2<sup>ο</sup> Έτος

Τμήμα :

MT II

Εξάμηνο : Εαρινό

Αριθμός ωρών διδασκαλίας : 2 περιόδους την εβδομάδα

ECTS : 2

Καθηγητής: Άννα Τσαγγάρη

Ώρες Γραφείου: Τετάρτη: 10:30 – 11:30

Αριθμός Γραφείου:

Τηλ. Γραφείου:

Ηλεκτρονική Διεύθυνση: anna.tsangari@yahoo.com

Προαπαιτούμενα : Επαγγελματικά Αγγλικά III

### Φιλοσοφία μαθήματος

This module, as all language modules, is aligned with the Common European Framework of References for Languages (CEFR). It aims to further extend the basic language skills in English focusing on communication in culinary professions. By the end of the semester, students are expected to have covered half of the B1 Level.

### Στόχοι

The module is the fourth course in a sequential series, and provides students with basic language skills in listening, speaking, reading and writing for effective communication in professional situations.

### Επιδιωκόμενα Μαθησιακά Αποτελέσματα

By the end of the semester, students are expected to be able to be functioning at the B1 Level of the Common European Framework of Reference for Language. Upon successful completion of the module, students will be able to use the English language to:

- make suggestions
- talk about past experiences
- apologise and accept apologies
- write an email
- plan and present menus
- describe dishes
- take orders



## Μεθοδολογία Διδασκαλίας

Role-play, group discussion, reading and listening comprehension exercises, writing.

## Αξιολόγηση

Coursework, Assignments	15%
Tests	25%
Self-study Work	30%
Final Exam	30%

## Απαιτήσεις Μαθήματος

Refer to the students' manual for the module requirements.

## Δομή και Περιεχόμενο Μαθήματος

Week	Dates	Topics to be Covered	Reference Chapter / Material
1.	27/01– 31/01	Present Perfect	Spark 3 Unit 3
2.	03/02-07/02	Present Perfect with “Just, already, yet, since for	Spark 3 Unit 3
3.	10/02-14/02	Present Perfect VS Past Simple Planning Menus	Spark 3 Unit 3 Ready to Order Unit 8
4.	17/02-21/02	Present Perfect Continuous Describing Dishes	Spark 3 Unit 3 Ready to Order Unit 8
5.	24/02-28/02	So – such So – Neither Making Suggestions	Spark 3 Unit 3
6.	03/03-06/03	Apologising / Accepting apologies Writing an email	Spark 3 Unit 7
7.	09/03-13/03	Mid-term Exam	
8.	16/03-20/03	Past Perfect	Spark 3 Unit 4
9.	23/03-27/03	Past Perfect Continuous	Spark 3 Unit 4
10.	30/03-03/04	Comparatives and Superlatives	Ready to Order Unit 8
11.	06/04-10/04	Past Simple Past Perfect VS Past Simple	Ready to Order Unit 9 Spark 3 Unit 4
12.	13/04-14/04 & 22/04-24/04	Presenting Menus	Ready to Order Unit 9
	15/04-21/04	ΔΙΑΚΟΠΕΣ ΤΟΥ ΠΑΣΧΑ	
13.	27/04-30/04	Adjectives – Adverbs Taking Orders	Spark 3 Unit 4 Ready to Unit 9
14.	04/05-08/05	Revision	



### **Απαιτούμενη Βιβλιογραφία**

- Spark 3: Student's Book; Virginia Evans and Jenny Dooley; 2010; Express Publishing
- Spark 3: Workbook; Virginia Evans and Jenny Dooley; 2009; Express Publishing
- Ready to Order: A. Baude , M. Inglesias and A. Iñesta; 2010, Longman

### **Πρόσθετη Βιβλιογραφία**

- Virginia Evans, Jenny Dooley, Ryan Hallum, 2019. Food Service Industries - Career Paths. 4th ed. Newbury: Express Publishing.
- Virginia Evans, Jenny Dooley, Ryan Hayley, 2019. Cooking - Career Paths. 7th ed. Newbury: Express Publishing.
- Virginia Evans, Jenny Dooley, Veronica Garza, 2018. Hotels and Catering - Career Paths. 7th ed. Newbury: Express Publishing.
- Virginia Evans, Jenny Dooley, Veronica Garza, 2018. Tourism - Career Paths. 7th ed. Newbury: Express Publishing.
- Hand-outs
- Newspaper and Magazine Clips



