

Ανώτερο Ξενοδοχειακό Ινστιτούτο Κύπρου

Περίγραμμα Μαθήματος 2019/20



Τίτλος Μαθήματος: Επαγγελματικά Γερμανικά Ι

Κωδικός Μαθήματος: CAGR 121G

Πρόγραμμα Σπουδών / Έτος Σπουδών : Μαγειρικές Τέχνες / 1^ο Έτος

Τμήμα : MT Ι **Εξάμηνο :** Εαρινό

Αριθμός ωρών διδασκαλίας : 2 περιόδους την εβδομάδα **ECTS :** 2

Καθηγητής: Andrea Schuster

Ώρες Γραφείου: By appointment

Αριθμός Γραφείου: **Τηλ. Γραφείου:**

Ηλεκτρονική Διεύθυνση: andriaschuster@gmail.com

Pre-requisite(s) : -

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 A1.1 level. The course intends to introduce students to the hospitality and tourism industry while developing basic language, communication and professional skills in the German language.

Aims

This is the first level in a sequential series of German Language courses for professional purposes, open to both beginners and false beginners, and includes topics mainly related to the kitchen organisation chart and staff functions, the kitchen and restaurant departments and functions, as well as understanding measurements, understanding and giving orders and vocabulary referring to fresh vegetables. 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. 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 A1.1 level of the CEFR.

Learning Outcomes

By the end of the semester, students are expected to be close to functioning at the A1.1 level of the CEFR. Upon successful completion of the module, students will be able to use the German language:

- to introduce oneself and others and to greet and see somebody off,
- to spell a name and to talk at first meetings,
- to discuss interests, countries and languages,
- to pay bills,
- to understand measurements in recipes,
- to inform about prices and products,
- to name and identify vegetables and to discuss their preparation,
- to understand dishes based on vegetables,
- to discuss objects in the kitchen, its departments and a restaurant's departments,
- to describe the kitchen's hierarchy and the range of duties in a kitchen and a restaurant,
- to name and identify basic foods and beverages.

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 A1.1 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	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

	SPECIFIC LINGUISTIC OBJECTIVES	LINGUISTIC CONTENT		
		GRAMMAR	VOCABULARY	PHONETICS
1	<ul style="list-style-type: none"> to introduce oneself and others to greet and see somebody off to welcome 	<ul style="list-style-type: none"> <i>sein</i> (1.-3. Person singular and polite form <i>Sie</i>) to greet and welcome someone (1.-3. Person singular and polite form <i>Sie</i>) 	<ul style="list-style-type: none"> to introduce people to welcome and see someone off 	<ul style="list-style-type: none"> word accent in names
2	<ul style="list-style-type: none"> to spell a name to meet someone for the first time to talk about family 	<ul style="list-style-type: none"> W-Questions: <i>Wer? Wie? Wo? Woher?</i> definite and indefinite article in nominative singular possessive article in nominative <i>haben</i> 	<ul style="list-style-type: none"> alphabet verbs to present someone family 	<ul style="list-style-type: none"> alphabet word accent in questions
3	<ul style="list-style-type: none"> to speak about interests to talk about countries and languages <div> SELF STUDY WORK 1 INDIVIDUAL <ul style="list-style-type: none"> Create a poster that describes your future work (with pictures, words, etc.) </div>	<ul style="list-style-type: none"> personal pronouns in nominative regular conjugation in present tense <i>Ja/Nein-questions</i> 	<ul style="list-style-type: none"> interests, hobbies countries, languages 	<ul style="list-style-type: none"> verb endings with -e
4	<ul style="list-style-type: none"> to tell phone numbers to pay bills to understand and give measurements in recipes 	<ul style="list-style-type: none"> negation with <i>nicht</i> 	<ul style="list-style-type: none"> numbers 0-100 abbreviations of measurements 	
5	<ul style="list-style-type: none"> to give information about prices and products to use nouns in plural 	<ul style="list-style-type: none"> nominative plural of nouns definite article in nominative plural difference between article and no article 	<ul style="list-style-type: none"> prices products 	<ul style="list-style-type: none"> plural endings with -en
6	<ul style="list-style-type: none"> to name and identify vegetables to name and identify colours 	<ul style="list-style-type: none"> adjectives in predicative use definite article in accusative singular and plural 	<ul style="list-style-type: none"> vegetables colours 	<ul style="list-style-type: none"> plural endings with -el and -er

7	<ul style="list-style-type: none">to describe how to prepare vegetablesto understand and create recipes based on vegetablesto give orders	<ul style="list-style-type: none">imperative in singular and pluralindefinite article in accusative singular	<ul style="list-style-type: none">verbs of preparing vegetableskitchen utensils for vegetables	<ul style="list-style-type: none"><i>ei</i> and <i>ie</i>
	SELF STUDY WORK 2 GROUP WORK <ul style="list-style-type: none">Video recording: Present the preparation of a salad!			
8	Revision + TEST			
9	<ul style="list-style-type: none">to name objects in the kitchento describe directionsto name and identify the kitchen's departments and their functions	<ul style="list-style-type: none">local prepositions on the question <i>wo?</i> + dativedefinite article in dative singular	<ul style="list-style-type: none">kitchen utensilsparts of the kitchenkitchen's departments	<ul style="list-style-type: none">umlauts <i>ä, ö, ü</i>
10	<ul style="list-style-type: none">to understand and describe the kitchen's hierarchyto describe the range of duties in a kitchen	<ul style="list-style-type: none">combinations of prepositions and articles (<i>im, zum, etc.</i>)verbs becoming nouns with <i>zum</i>	<ul style="list-style-type: none">hierarchydifferent kinds of tasksdifferent duties	<ul style="list-style-type: none">short and long vowels
	SELF STUDY WORK 3 INDIVIDUAL <ul style="list-style-type: none">Create a poster that describes the kitchen's hierarchy!			
11	<ul style="list-style-type: none">to name and identify the restaurant's departments and their functionsto understand and describe the restaurant's hierarchyto describe the range of duties in a restaurant	<ul style="list-style-type: none">modal verb <i>müssen</i> in present tense	<ul style="list-style-type: none">restaurant's departmentshierarchy in restaurantsdifferent duties	<ul style="list-style-type: none">short and long vowels
	SELF STUDY WORK 4 GROUP WORK <ul style="list-style-type: none">Video recording: Present the departments of a restaurant and its kitchen!			
	SELF STUDY WORK 5 INDIVIDUAL <ul style="list-style-type: none">Create a poster that describes the restaurant's hierarchy!			

12	<ul style="list-style-type: none">• to name and identify food• to name and identify beverages• to describe the nutrition table	<ul style="list-style-type: none">• negating article <i>kein</i> in nominative	<ul style="list-style-type: none">• basic foods• basic beverages• nutrition table	
	SELF STUDY WORK 6 GROUP WORK <ul style="list-style-type: none">• Video recording: Present the preparation of a traditional Cypriot dish!			
13	Project presentation			
14	Revision			

Teaching material:

- Bergmann, I., Frey Marie. *Guten Appetit! Kochen auf Deutsch. Sprachtraining und Rezepte*. München. 2014.
- Reading will be provided