Course Title	English Language II				
Course Code	BENG-123				
Course Type	Required				
Level	1 st Cycle				
Year / Semester	First/Spring				
Teacher's Name	Maria Theodorou				
ECTS	3	Lectures / week	13	Laboratories / week	0
Course Purpose and Objectives	The course provides the students with skills necessary for communication in their professional environment. The course introduces a wide range of culinary arts vocabulary and basic grammar constructions essential for accurate communication. An emphasis is put on understanding written as well as spoken language. Also, students are familiarized with ways of writing simple descriptions, comparisons and recipes. Moreover, students are presented with 'non-culinary' vocabulary (e.g. clothes, jobs). Upon the completion of the course the level of students' skills should be close to A2 level in CEFR				
Learning Outcomes	 After completion of the course students will be able to: Name various types of food and ingredients Name kitchen utensils and techniques of food preparation Understand and compose recipes Use a certain range of grammatical patterns at an lower-intermediate level Describe places and peoples' appearances Make comparisons Have basic conversations likely to take place in hospitality and catering industry Understand spoken English within culinary arts context 				
Prerequisites	None	Requ	ired	None	
Course Content	 Vocabulary Types of food Common verbs Fruit and vegetables Food preparation methods Continental and imperial measures Parts of the menu Cocktails Deserts Kitchen equipment and utensils Table setting 				

	11. Cooking methods		
	II. Grammar 1. Present Continuous 2. Present Simple 3. Imperatives 4. Comparatives/superlatives 5. Countable and uncountable nouns 6. Past Simple 7. Going to 8. Present Perfect 9. Much/many/a lot of, a few/a little, some/any 10. Linking words		
	III. Writing, listening, speaking, reading (exercises related to introduced grammatical structure, vocabulary items and functions)		
	IV. Other functions 1. Making and receiving complaints 2. Taking orders 3. Describing dishes		
	4. Preparing recipes		
Teaching Methodology	Reading, writing, speaking and listening exercises; grammar exercises		
Bibliography	Required:		
0 1 3	Revell, R. & T. Stott, <i>Highly Recommended (Student's book)</i> , Oxford University Press. Latest edition		
	Revell, R. & T. Stott, <i>Highly Recommended (Workbook book)</i> , Oxford University Press. Latest edition		
Assessment	Quizzes, Homework, Mid-Term Exam, Final Exam		
Language	English		