Τίτλος Μαθήματος	ΑΓΓΛΙΚΗ ΓΛΩΣΣΑ ΙΙ				
Κωδικός Μαθήματος	BENG-123				
Τύπος μαθήματος	Υποχρεωτικό				
Επίπεδο	1 ^{ος} Κύκλος				
Έτος / Εξάμηνο φοίτησης	Πρώτο / Εαρινό				
Όνομα Διδάσκοντα	Μαρία Θεοδώρου				
ECTS	6	Διαλέξεις / εβδομάδα	13	Εργαστήρια / εβδομάδα	0
Στόχος Μαθήματος Μαθησιακά Αποτελέσματα	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 familiarised 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. 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				
		ng industry stand spoken Englis	h within culin	ary arts context	
Προαπαιτούμενα	Κανένα	Συνατ	παιτούμενα	Κανένα	
Περιεχόμενο Μαθήματος	 Vocabulary Types of food Common verbs Fruit and vegetables Food preparation methods Continental and imperial measures Parts of the menu Cocktails Deserts 				

	9. Kitchen equipment and utensils10. Table setting11. 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		
Μεθοδολογία Διδασκαλίας	Διαλέξεις, παραδείγματα, ενδεικτικές επιδείξεις αμφιθεατρικά σε σύγχρονα εργαστήρια, μελέτες και παρουσιάσεις, βίντεο και διαφάνειες καθώς και ασκήσεις στην τάξη.		
Βιβλιογραφία	Υποχρεωτικά Βιβλία Revell, R. & T. Stott Oxford University Press		
Αξιολόγηση	Εργασίες, διαγωνίσματα, και τελικές εξετάσεις.		
Γλώσσα	Ελληνική		