



Centre adscrit



UNIVERSITAT DE
BARCELONA

COURSE CONTENT

Academic year 2020/2021

Code-Course	052215 – Applied Technical English		
Thematic Area	English	Year	Second
Course Type	Mandatory	Credits	9 cr. ECTS
In-class Hours	90 hours	Hours of Individual Work	135 hours

BRIEF COURSE DESCRIPTION

The aim of this course is to provide students with the tools they need to use the English language as a mean of communication both in professional and learning situations. At the end of the year students should have a B.1.2 level according to the Common European Framework of Reference for Languages (CEFR). Students will acquire the necessary skills which will allow them to build their professional capacity in an international environment, continue learning and opt for academic and labour mobility.

BASIC SKILLS

BS4 – Students must be able to transmit information, ideas, problems and solutions to both specialized and non-specialized audiences.

GENERAL SKILLS

GS6 – **Meet the customers' needs and expectations.**

GS9 – Use the potential of the information and communication technologies for an efficient management of the working environment.

GS10 – Communicate both written and orally in English using the specific catering business vocabulary properly.

LEARNING OBJECTIVES

- Use knowledge of the formal aspects of the language in both comprehension and expression to adapt to the most common professional situations.
- Communicate orally with certain linguistic correctness and appropriateness in different professional situations.
- Understand the main ideas and extract specific information from oral and written discourses in the professional field.
- Produce written texts fulfilling the objectives and established guidelines and organizing the information in an appropriate manner.
- Use accentuation, intonation and rhythm of the oral expression with some correction.



- Use a wide vocabulary with lexicon of the field of restoration and specifically professional expressions.
- Participate in oral presentations and discussions with some fluency, showing argumentation capacity.
- Shown a certain domain of the uses and social conventions of the language and of the different registers.
- Use knowledge of the context and socio-cultural aspects of the foreign-speaking countries to increase understanding and enrich communication.
- Demonstrate participative, cooperative and respectful attitudes, both at the level of human and environmental relationships.
- Respond immediately and appropriately in different professional situations showing service attitude.
- Use communication and learning strategies to reflect and act on their own shortcomings in oral and written expression and comprehension.

THEMATIC CONTENTS

1. The restaurant as a workplace.
2. The kitchen.
3. Foods and preparations.
4. Food planning.
5. Hygiene and safety.
6. Applying for a job.

LEARNING METHODOLOGY

Students will have to do tasks and assignments within and outside the classroom so they can practice their communication, learning and observations strategies throughout the course. These, together **with students' linguistic performance will allow their resources** to be assessed during the year.

Time envisaged for dedicating to this course includes learning time outside the classroom, in an autonomously way or with other students. Therefore, students will be able to be assessed by means of continuous assessment focused on the learners.

Students will be asked to have an active role, a positive and responsible attitude so they can develop strategies to learn how to learn. Role-plays will be very important to help students with their learning process.

Below are some of the learning strategies used in this course:



- Lectures
- Discussions
- Group assignments
- Individual assignments
- Practical activities
- Simulations
- Readings.

ASSESSMENT SYSTEM

The assessment system assesses the student's achievement of learning outcomes regarding the subject's own competences.

Students may choose between continuous assessments throughout the year or a final examination at the end of the course.

Continuous assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course.

Final examination: it assesses the students' learning outcomes by means of a final exam at the end of the course. Students who cannot come to class regularly due to justified reasons will be assessed at the end of the course.

Assessment systems	Continuous	Final
Mid-term oral exams	20 %	-
Mid-term written exams	50%	-
Attendance and class participation	10%	-
Final oral exam	20%	40%
Final written exam		60%

REVIEW AND REASSESSMENT OF THE COURSE

The student has the right to review all the evidences that have been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the reassessment of the course and submit a new reassessment task, it will be mandatory to fulfil one of these conditions:

- A. Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.



B. Students must have been awarded a final minimum grade of 4.0 in the overall course.

After the reassessment, the maximum grade is 5.0 in the overall course.

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