**nGeneral information**

|  |  |
| --- | --- |
| Course title: | **English language II (1/2), English language II (2/2)** |
| ISVU[[1]](#footnote-1) course code:  | 170153 and170154 |
| Studies in which the course is taught: | Food Processing Technology |
| Course Instructor: | Davorka Rujevčan, mag.educ., senior lecturer |
| Course Assistant: | / |
| ECTS credits: | 4.0 |
| Semester of the course execution: | III & IV |
| Academic year: | 2022/2023 |
| Exam prerequisites: | / |
| Lectures are given in a foreign language: | English |
| Aims: | Development of productive and receptive language skills (listening, speaking, reading and writing) and expansion of language and grammatical structures (vocabulary, communication samples, phonological and orthographic characteristics) as well as development of general vocabulary and phraseology related to food processing technology; learning competencies necessary for life-long learning, that is, learning to communicate in the conditions of increased international mobility and unstable labour market, motivating independent learning and raising awareness of intercultural aspects |

**Course**

|  |  |  |  |
| --- | --- | --- | --- |
| Course structure | Number of contact hours per week: | Number of contact hours per semester: | Student’s requirements by type of teaching: |
| Lectures: | 1  | 15 | attendance 80% |
| Tutorials: | 1 | 15 | attendance 80% |
| Practical (lab) sessions: | / | / |  |
| Seminars: | / | / |  |
| Field work: | / | / |  |
| Other: | / | / |  |
| TOTAL: | 2 | 30 |  |

**Monitoring of students' work, knowledge evaluation and learning outcomes**

|  |  |  |  |
| --- | --- | --- | --- |
| Formation of the grade during the implementation of teaching:(Define from minimum 5 to maximum 10 learning outcomes)  | **LEARNING OUTCOMES**(upon completion of the course the student should be able to:) | **FACTORS AFFECTING THE GRADE** (e.g. term paper, practical work, presentation, ...) | **MAXIMUM NUMBER OF POINTS PER FACTOR** |
| **I1**: Extract the required information from the written text and / or speech from the field of Food technology | Term paper I and II\* | Term paper 1 – 35 pointsTerm paper 2 – 35 pointsPresentation -10 pointsOral exam – 20 points |
| **I2**: Interpret terms and topics related to the field of study  | Term paper I and II \*  |
| **I3:** Discuss topics connected to the field of study and topics connected to personal interest  | Oral exam \*  |
| **I4**: Distinguish different parts of speech and grammatical structures in English  | Term paper I and II \*  |
| **I5**: Connect the appropriate structures in foreign language and mother tongue | Term paper I and II \*  |
| Alternative formation of the grade( I 1 – I 10) | **or alternative formation of the grade: I 1 – I 10**or alternative formation of the grade: I1 - I6Written exam 60 pointsOral exam 30 points Presentation\*\* 10 points | TOTAL: 100 points |
| Students' competencies | Being able to use the English language to communicate in a personal and professional environment; knowledge of specific terminology and its use in written and spoken language. Independent application of the source of knowledge for the purpose of further education and meeting one's personal and professional needs; independent use of professional literature in a foreign language and application of the acquired know-how in unfamiliar situations. |

|  |  |
| --- | --- |
| Prerequisites for course approval (lecturer’s signature): | Lecture attendance 80% |
| Prerequisites for taking exams: | Lecture attendance 80% |
| Grading scale: | (According to the Regulations on student assessment of Karlovac University of Applied Sciences, Article 9, Paragraph 5)90-100 - excellent (5) (A)80 to 89.9 - very good (4) (B)65 to 79.9 - good (3) (C)60 to 64.9 - sufficient (2) (D)50 to 59.9 - sufficient (2) (E)0 to 49.9 – fail (1) (F)Students are graded during class, what forms 70% of final exam. Students who achieve 50% (35 points) and more are allowed to take the final exam. The score on final exam makes 30% of the final grade. |

**ECTS structure**

|  |
| --- |
| ECTS credits allocated to the course reflect the total burden to the student during adoption of the course content. Total contact hours, relative gravity of the content, effort required for exam preparation, as well as, every other possible burden are taken in account: |
| **Attendance (active participation)** | **Term paper** | **Composition** | **Presentation** | **Continuous assessment and evaluation** | **Practical work** |
| **0.25** |  |  | **1** |  |  |
| **Independent work** | **Project** | **Written exam**  | **Oral exam** | **Other** |
|  |  | **2** | **0.75** |  |

**Review of topics/units per week associated with learning outcomes**

|  |  |  |
| --- | --- | --- |
| Week | Lectures topics/units and learning outcomes: | Tutorials topics/units and learning outcomes: |
| 1. | Adjectives for describing food I2 | Comparison of Adjectives – gramatička struktura komparacije pridjeva, rad s tekstom, rad na vokabularu I4, I5 |
| 2. | Coffee and Tea I1, I2 | Collocations – kolokacije s ključnom riječi kava, analiza teksta I4, I5 |
| 3. | Healthy eating plate I1, I3 | Relative pronouns – rad s tekstom, rasprava, transformacije rečenica uporabom relativnih zamjenica I4 |
| 4. | Science and Invention I1, I2, I3 | Defining Relative clauses- usvajanje gramatičke strukture relativnih rečenica, rad na tekstu, kolokacije I4, I5 |
| 5. | Technology and technologists I1, I2, I3 | Non-defining relative clauses - usvajanje gramatičke strukture relativnih rečenica, rad na tekstu, sažimanje I1, I4 |
| 6. | The engineering aspect of ready meals I1, I2, I3 | Relative clauses combined I4 |
| 7. | Fast food industry I1, I5 | Articles: a/an, the, no article – obrađivanje i uvježbavanje uporabe članova, rasprava I4, I5 |
| 8. | Smoothie makers tread familiar path to lucrative deal I1, I2, I3 | Omission of articles - obrađivanje i uvježbavanje uporabe članova, rad s tekstom I1, I4 |
| 9. | Vitamins and their functions I2, I5 | Phrasal verbs – uvježbavanje frazalnih glagola, klasifikacije, sažimanje teksta I4, I5 |
| 10. | How to give a successful presentation I1, I3 | Delivering a presentation in English – oblikovanje izlaganja i prezentacija, rad s tekstom I1, I2 |
| 11. | Power Point presentations I1, I3 | Passive – all tenses - gramatička struktura pasiva, analiza teksta, klasifikacija ključnih pojmova I4 |
| 12. | Proteins, Acids and Fats I1, I3 | Passive exercises – uvježbavanje pasiva, rad s tekstom, rad na transformacijama rečenica I4 |
| 13. | Fish and Eggs I1, I2, I5 | Vocabulary transformation – rad s tekstom i rad na vokabularu I1, I4, I5 |
| 14. | Breads, Cereals and Pasta I1, I2 | Describing processes – rad s tekstom, opisivanje određenih procesa u proizvodnji I1, I3, I5 |
| 15. | Term paper | Term paper analysis |
| 16. | Alcohol I1, I3 | Revision – ponavljanje gradiva I2, I4 |
| 17. | Milk Pasteurization: The Effects of Time and Temperature I1, I5 | Compound nouns: form, spelling, stress – uvježbavanje složenicama I2, I4 |
| 18. | Composition of cows' milk I1, I2, I5 | 1st Conditional clauses - gramatička struktura prvog kondicionala, rad na vokabularu I4 |
| 19. | The Purposes of Heat Treatment I1, I2 | 2nd conditional clauses - gramatička struktura drugog kondicionala, rad na vokabularu, rasprava I3, I4, I5 |
| 20. | HACCP: A State of the Art Approach to Food Safety I1, I2 | 3rd conditional clauses - gramatička struktura trećeg kondicionala, rad na tekstu, klasifikacija pojmova I1, I4, I5 |
| 21. | Contamination of Food During Handling and Processing I1, I3 | Conditional clauses combined: 0, 1st, 2nd, 3rd – uvježbavanje kondicionala, analiza teksta I2, I4 |
| 22. | Leaks and spills I3 | Plural /singular nouns – specifičnosti u jednini i množini imenica, analiza teksta, rasprava I4, I5 |
| 23. | The Microbiology of Beer I1, I2 | Text organization, note taking – rad s tekstom, vođenje bilješki, rad na organizaciji teksta I3, I5 |
| 24. | How Beer is Made I3 | Describing processes I2 |
| 25. | Fermentation – Some Misconceptions I1, I3 | Describing charts, pictures, graphs I2, I5 |
| 26. | Coca Cola (text + marketing) I1, I3, I5 | Marketing vocabulary I2, I5,  |
| 27. | Functional foods I1, I3 | Summarizing I1, I2 |
| 28. | Curriculum Vitae I2 | Writing a CV I2, I5 |
| 29. | Job Applications I2, I5 | Job application letter I2 |
| 30. | Term paper | Term paper analysis |

**References**

|  |
| --- |
| REFERENCES (compulsory/additional): |
| compulsoryRujevčan, D. (2014) English for Food technology students, part I, Veleučilište u KarlovcuHandouts – Authentic materialsadditionalA. Šupih-Kvaternik An English Reader for Food Technology and Biotechnology- Book One Manualia Universitatis Studiorum Zagrabiensis, Durieux 2005Vesna Vyroubal English for Business Veleučilište u Karlovcu, 2010English-Croatian and Croatian-English dictionariesPolić, T., English for agronomists and enologists /Poreč [i. e.] Rijeka : Veleučilište, 2009Murphy, R., English Grammar in Use, Fifth Edition CUP, 2019Evans, V., Dooley, J., Career Paths Food Service Industry, Express Publishing, 2016Evans, V., Dooley, J., Career Paths Hotels & Catering, Express Publishing, 2018 |

**Exams for the academic year: 2022/2023**

|  |  |
| --- | --- |
| Exam dates: | According to the schedule of exams for academic year 2022/2023 |

**Contact information**

|  |  |
| --- | --- |
| 1. Course Instructor/Lecturer: | Davorka Rujevčan, mag.educ., senior lecturer |
| e-mail: | davorka.rujevcan@vuka.hr |
| Office hours / Consultations: | Thursday, 14:00 - 15:00; Strossmayer Square 9, room 112/1 |
| 2. Course Instructor/Lecturer: | / |
| e-mail: | / |
| Office hours / Consultations: | / |

1. ISVU – Information System of Higher Education Institutions in Croatia [↑](#footnote-ref-1)