**General information**

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| Course title: | **English language I (1/2), English language I (2/2)** |
| ISVU[[1]](#footnote-1) course code: | 170151 and 170152 |
| 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: | I & II |
| 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**

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| 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**

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| 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 – 40 points  Term paper 2 – 40 points  Oral 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 - I6  Written exam 60 points  Oral exam 30 points  Active participation\*\* 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. | | |

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| 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**

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| 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** |
| **0.5** |  |  |  |  |  |
| **Independent work** | **Project** | **Written exam** | **Oral exam** | **Other** | |
| **0.5** |  | **2** | **1** |  | |

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

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| Week | Lectures topics/units and learning outcomes: | Tutorials topics/units and learning outcomes: |
| 1. | Introduction I3 | Parts of speech I1, I3 |
| 2. | Food and food science I1, I2, I5 | Systems of measurement I2, I5 |
| 3. | Substances I1, I5 | Present Simple I4 |
| 4. | Matter and states of matter I1, I2 | Present Continuous I4, I5 |
| 5. | Elements I1, I2, I5 | Present tenses combined I4 |
| 6. | Periodic table of elements I1, I3, I5 | Periodic system of elements I2, I4 |
| 7. | Experiments I1, I3 | Synonyms I4, I5 |
| 8. | Treatment of Laboratory Sample I1, I5 | Word formation: verbs – nouns I4 |
| 9. | Laboratory Safety Rules I1, I2, I3 | Past Simple I4 |
| 10. | Laboratory glassware I1, I3, I5 | Past Continuous I4 |
| 11. | Water treatment system I1 | Past tenses combined I4, I5 |
| 12. | Nutrients in Food I1, I2 | Negations in English I3, I4 |
| 13. | Nutrients in Food 2 I3 | Word formation: adjectives – adverbs I4, I5 |
| 14. | Nutritional labelling in the USA and in the UK I1, I2, I3 | Vocabulary exercises I2, I4 |
| 15. | Revision I1, I2, I3 | Revision I4, I5 |
| 16. | Food packaging I1, I2, I3 | Classifications I4, I5 |
| 17. | Do we eat to live or live to eat? I1, I2 | Discussion: for and against arguments I3, I5 |
| 18. | The cell – milestones I2, I4 | Vocabulary exercises I4, I5 |
| 19. | Solvent and solute I1, I5 | Present Perfect I4 |
| 20. | Microorganisms I1, I2 | Present Perfect and Past Simple I4 |
| 21. | Bacteria I1, I2, I5 | Plural of nouns I4 |
| 22. | Microbes as chemical machines I1, I3 | Irregular foreign plural I4 |
| 23. | Authorities Try to I.D. Finger in Wendy's Chilli I1, I3 | Past Perfect I4 |
| 24. | Vitamins and their functions I1, I3 | Past Perfect and Past Continuous I4 |
| 25. | Ascorbic Acid I1, I5 | Antonyms (prefixes and suffixes) I4 |
| 26. | Germs may block absorption of vitamin C I1, I2 | Future tenses: will I4 |
| 27. | Vegetables Oil and Fats I1, I3, I5 | Future tenses: „going to future“ I4 |
| 28. | History of Food Science and Technology I1, I2, I3 | Present Continuous and Present Simple for future - I4, I5 |
| 29. | Fast Food Chains Face Obesity Law Suit I1, I3 | Vocabulary exercises I4, I5 |
| 30. | Revision I1, I2, I3 | Revision I4, I5 |

**References**

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

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

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

**Contact information**

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| 1. Course Instructor/Lecturer: | Davorka Rujevčan, mag.educ., senior lecturer |
| e-mail: | [davorka.rujevcan@vuka.hr](mailto: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)