

GM117 - ENGLISH LISTENING AND SPEAKING I - Turizm Fakültesi - Gastronomi ve Mutfak Sanatları Bölümü
General Info

Objectives of the Course

The primary aim of this course is to develop foundational English listening, speaking, vocabulary, and grammar skills at an elementary (CEFR A1–A2) level. Through real-world themes, video content, and interactive tasks, students will build confidence in understanding authentic spoken English and communicating effectively in everyday social, academic, and practical contexts.

Course Contents

In this course, students will practice critical listening sub-skills (such as predicting content, listening for main ideas and details, and taking notes) alongside core grammar structures (the verb be, there is/are, present simple, prepositions of time/place, and imperatives). Functional speaking tasks, critical thinking activities, and targeted pronunciation practice are integrated weekly to prepare students for real-world communication.

Recommended or Required Reading

Unlock 1: Listening, Speaking & Critical Thinking, Cambridge University Press, Projector, Computer

Planned Learning Activities and Teaching Methods

The course is designed around communicative activities that encourage active student participation. The learning process will involve lectures, listening exercises, Q&A sessions, group discussions, pair work, role-plays, and short presentations. Through authentic audio-visual materials, students will practice understanding gist and details, recognizing numerical information, and expanding their vocabulary. In addition, pair dialogues and group tasks will enable students to apply what they have learned to real-life scenarios. Throughout the course, teacher guidance, peer feedback, and interactive applications will play a central role in supporting the learning process.

Recommended Optional Programme Components

The recommended optional programme components for this course include: English Speaking Clubs: To encourage students to practice communication outside the classroom. Film and Documentary Viewing Activities: To enhance listening skills and develop familiarity with different accents. Tourism-Themed Workshops: Focused on communication scenarios with tourists, customer service, and guiding practices. Digital Applications and Online Platforms: For additional vocabulary development, pronunciation practice, and listening exercises. These components aim to reinforce the listening and speaking skills gained in class and support the use of English in professional tourism contexts.

Instructor's Assistants

Öğr. Gör. Olcay UZUN

Presentation Of Course

Face-to-face

Dersi Veren Öğretim Elemanları

Inst. Selman Saygı Inst. Ayhan Çakır Inst. Olcay Uzun Inst. Fatma Aslı Karacaoğlu

Program Outcomes

1. To be able to identify gist and basic information in simple listening texts
2. To be able to use basic vocabulary related to everyday life topics
3. To be able to introduce themselves and others using simple expressions
4. To be able to talk about family, school, and daily routines in short and simple sentences
5. To be able to ask and answer simple questions in pair dialogues
6. To be able to show improvement in pronunciation, fluency, and confidence

Weekly Contents

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical	Practise
1			Introduction to the course, course materials and requirements	
2	Review family, country/nationality, and job vocabulary. (Student's Book, pp. 18–19)	Lecture, listening exercises, repetition, pair and group work, role-play	Unit 1 – People (Introduction & Basic Grammar)	
3	Choose a famous person from your country and bring 2–3 key facts about them. (Student's Book, pp. 22–23)	Presentation skills, revision sessions, pair and group work, peer assessment	Unit 1 – People (Vocabulary & Video Analysis)	

Order	PreparationInfo	Laboratory TeachingMethods	Theoretical	Practise
4	Look up vocabulary related to weather, seasons, and colors and write sample sentences. (Student's Book, pp. 28–29)	Lecture, vocabulary teaching, listening tasks, pair and group work, role-play	Unit 2 – Seasons (Seasons, Weather & Listening practice)	
5	Find 2–3 photos of a destination or place you want to visit. (Student's Book, pp. 36–37)	Lecture, listening tasks, pair work, group discussion, role-play	Unit 2 – Seasons (Grammar & Video Synthesis)	
6	Practice describing your photos using there is/are and descriptive adjectives. (Student's Book, pp. 38–41)	Revision sessions, group work, role-play activities, peer assessment	Unit 2 – Seasons (Critical Thinking & Speaking Presentation)	
7	Review all vocabulary and grammar from Units 1 and 2 for the midterm check. (Student's Book, Units 1 & 2 / pp. 14–42)	Individual exam, pair dialogue tasks, short presentation, rubric-based assessment	Review for midterm • Grammar consolidation: Verb be, there is/are, adjectives, pronouns • Vocabulary review: People, jobs, weather, seasons, places • Listening practice: Note-taking and main idea identification	
8			Midterm	
9	Note down 5–6 daily activities you do regularly. (Student's Book, pp. 46–47)	Lecture, listening tasks, pair work, group discussions, role-play	Unit 3 – Lifestyle (Routine & Present Simple Grammar)	
10	Study verb collocations related to daily habits and hobbies. (Student's Book, pp. 50–51)	Revision sessions, presentation skills, group work, role-play, peer assessment	Unit 3 – Lifestyle (Verb Collocations & Video Analysis)	
11	1) Look up English names for places in a town/city (e.g., library, station, park). (Student's Book, pp. 64–65) 2) Review prepositions of place (next to, behind, opposite) and imperatives. (Student's Book, pp. 72–73)	Lecture, vocabulary teaching, listening tasks, pair work, group activities	Unit 3 – Lifestyle (Critical Thinking & Survey Speaking Task)	
12	Think of a simple route on campus or in your city to explain to a peer and review the related vocabulary (Student's Book, pp. 76–77)	Lecture, listening tasks, pair work, group discussions, role-play	Unit 4 – Places (App Presentations & Note-Taking)	
13	Prepare a mini -presentation about the city you come from using the related vocabulary	Revision sessions, role-play activities, group work, mini presentations, peer feedback	Unit 4 – Places (Video Analysis & Imperative Grammar)	
14	Review all key vocabulary, grammar, and speaking structures from Units 1–4. (Student's Book, Units 1–4 / pp. 14–78)	Q&A, mini quizzes, group work, role-play, teacher and peer feedback	Unit 4 – Places (Map Interpretation & Campus Directions Task)	
15	General review and prepare the final presentation		Final Exam: Assessment of Listening and Speaking Skills; Short Presentations	

Workload

Activities	Number	PLEASE SELECT TWO DISTINCT LANGUAGES
Ders Sonrası Bireysel Çalışma	14	2,00
Final Sınavı Hazırlık	7	3,00
Ara Sınav Hazırlık	7	3,00
Ders Öncesi Bireysel Çalışma	14	2,00
Final	1	1,00
Derse Katılım	14	6,00
Vize	1	1,00
Araştırma Sunumu	0	0,00

Assesments

Activities	Weight (%)
Vize	40,00
Final	60,00

Gastronomi ve Mutfak Sanatları Bölümü / Gastronomi ve Mutfak Sanatları X Learning Outcome Relation

	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10	P.O. 11	P.O. 12	P.O. 13	P.O. 14	P.O. 15	P.O. 16	P.O. 17	P.O. 18	P.O. 19	P.O. 20	P.O. 21	P.O. 22	P.O. 23	P.O. 24	P.O. 25
L.O. 1																5									
L.O. 2																5									
L.O. 3																5									
L.O. 4																5									
L.O. 5																5									
L.O. 6																5									

Table :

- P.O. 1 :** Have a comprehensive and systematic understanding of concepts, principles, theories and facts related to hospitality and tourism industry and understand the role of gastronomy and culinary arts within the context of hospitality and tourism industry.
- P.O. 2 :** Understand and apply the concepts, principles and theories in the gastronomy and culinary arts.
- P.O. 3 :** Understand and apply the principles of nutrition and food science in the field of gastronomy and culinary arts.
- P.O. 4 :** Identify and practice national and international food safety standards.
- P.O. 5 :** Identify, use and care the physical environment, tools, equipments and technologies related to the field of gastronomy and culinary arts.
- P.O. 6 :** Identify and practice a variety of culinary cooking methods.
- P.O. 7 :** Have detailed knowledge of national and international cuisines and prepare and/or cook food from these cuisines.
- P.O. 8 :** Develop a variety of menus on the basis of menu planning principles.
- P.O. 9 :** Analyze and control food and beverage costs and price menus.
- P.O. 10 :** Have detailed knowledge of beverages and utilize a variety of beverages in food production.
- P.O. 11 :** Understand and demonstrate buffet decoration and visual presentation techniques of foods
- P.O. 12 :** Identify all stages of food & beverage production process, from purchasing to serving, and solve the potential problems that may occur in these stages.

- P.O. 13 :** Understand and apply national and international laws, regulations, and professional standards related to gastronomy and culinary arts.
- P.O. 14 :** Identify and practice the ethical standards in the field of gastronomy and culinary arts.
- P.O. 15 :** Demonstrate effective use of both basic and professional information and communication technologies and software.
- P.O. 16 :** Demonstrate reading, listening, speaking and writing skills in English at least at the level of B2 of European Language Portfolio.
- P.O. 17 :** Demonstrate reading, listening, speaking and writing skills in a second language at least at the level of B1 of European Language Portfolio.
- P.O. 18 :** Have an understanding of concepts, principles, theories and facts within the contexts of business and economics.
- P.O. 19 :** Understand and apply management theories and practices in order to effectively run a food and beverage operation.
- P.O. 20 :** Work effectively both independently and with others.
- P.O. 21 :** Communicate effectively verbally, non-verbally and in a written way and demonstrate effective presentation skills.
- P.O. 22 :** Demonstrate professionalism in dress, grooming, personal hygiene, and appearance that reflect standards expected of gastronomy and culinary arts professionals.
- P.O. 23 :** Understand the principles and revolutions of Atatürk and adopt fundamental principles of the Republic.
- P.O. 24 :** Develops individual skills related to artistic subjects.
- P.O. 25 :** Describes at least one of the United Nations Sustainable Development Goals (UN SDGs). The UN SDGs are: 1) poverty, 2) hunger, 3) healthy and quality lives, 4) quality education, 5) gender equality, 6) clean water and sanitation, 7) accessible clean energy, 8) decent work and economic growth, 9) industry, innovation and infrastructure, 10) reducing inequalities, 11) sustainable cities and communities, 12) responsible consumption and production, 13) climate action, 14) life above water, 15) life on land, 16) peace, justice and strong institutions, 17) common effort for goals.
- L.O. 1 :** To be able to identify gist and basic information in simple listening texts
- L.O. 2 :** To be able to use basic vocabulary related to everyday life topics
- L.O. 3 :** To be able to introduce themselves and others using simple expressions
- L.O. 4 :** To be able to talk about family, school, and daily routines in short and simple sentences
- L.O. 5 :** To be able to ask and answer simple questions in pair dialogues
- L.O. 6 :** To be able to show improvement in pronunciation, fluency, and confidence