

FACULTY OF SOCIETY AND SCIENCE

STUDY COURSE DESCRIPTION

Course Title:	GERMAN IV (with preliminary knowledge A1:2)				
Course code (VAIS):	Valo4043				
Study programme:	Tourist Guide – Travel and Event Manager				
Level of Study programme:	<input type="checkbox"/>	1st level professional higher education			
	<input checked="" type="checkbox"/>	Professional Bachelor			
	<input type="checkbox"/>	Professional Master			
	<input type="checkbox"/>	PhD level			
Type of Study programme:	<input checked="" type="checkbox"/>	Compulsory course (Part A)			
	<input type="checkbox"/>	Professional specialization courses (Part B, compulsory)			
	<input type="checkbox"/>	Professional specialization optional courses (Part B, optional)			
	<input type="checkbox"/>	Elective courses (Part C)			
Course Workload:	Credits	ECTS	Academic hours	Contact hours	Independent work hours
	2	3	80	32	48
Course Author/ Tutor:	Anita Lutere				
	Lecturer, Mg. Paed.				
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	Consultation: according to the schedule for each semester				
Course Form:	Full time				
Study year, semester:	2 year, 4 semester				
Language:	German				
Prerequisites for the Course:	A1:2				
Course Summary:	<p>Course objective is to acquire the communication skills in different with tourist industry connected situations, to work with varied authentic texts.</p> <p>After finishing the course the students get language level A2:1 according the European system of language skills.</p> <p>The students use the language independently both in spoken and written way.</p>				
Course Methods:	Seminars, practical teaching, independent work, tests				
Assessment:	Examination				
Requirements for Credits:	<ol style="list-style-type: none"> 1. Compulsory attendance of classes and active participation in the studies 2. Home works should be done and handed in time 3. Positive evaluation in all tests. 4. Positive evaluation during the final exam 5. If all of the above mentioned points are done and the evaluation mark of the exam is not lower than seven than the semester examination is passed. 				
Course Contents:	<p>Lebensmittel einkaufen. Essgewohnheiten. Zeitungsartikel. Kochrezepte. Komparation – viel, gut, gern. Fragewort- welch.</p> <p>Wetter. Mode. Kleiderkauf. Modezeitschrift. Adjektive im Akkusativ mit dem unbestimmten Artikel. Demonstrative- dies und der, die, das. Modalverb im Präsens – mögen.</p> <p>Sport. Beim Arzt. Gefühle. Imperativ. Modalverb im Präsens: dürfen. Personalpronomen im Akkusativ.</p> <p>Hotels beschreiben und vermitteln. Berufe im Hotel. Hoteldienstleistungen.</p>				
Learning Outcomes¹; the evaluation methods and criteria	Learning Outcomes			The evaluation methods and criteria	
	Knowledge				
	To know expressions for making shopping, to translate the recipes.			Practical teaching, test	
To understand weather forecast. To express senses and health problems. Conversation with a doctor			Practical teaching, test		

¹ <http://www.nki-latvija.lv/par-lki>

	Types of the hotels, their offer and services	Practical teaching, test
	To get acquainted with professions in the hotel	Practical teaching, test
	Skills	
	Can make shopping using German. Understanding and learning the main phrases and the structure of the recipes	Practical teaching, test
	To have a good knowledge about the illnesses and the parts of body	Practical teaching, test
	To know the types of the hotels, to analyse their offers	Practical teaching, test
	Can tell about the professions in the hotels and the main responsibilities in these professions	Practical teaching, test
	Competency	
	Building of the cross- cultural competence: to get acquainted with eating traditions of the other nations	Independent work
	The meaning -understanding of 4 language skills by working in tourism area	Practical teaching
	Forming of the interaction skills for further work with foreign tourists	Practical teaching
	Having a good knowledge about the professions and work tasks in the hotels	Practical teaching
Course Compulsory literature:	Funk H., Kuhn C. 2014, Studio 21/Cornelsen Verlag, ISBN: 978-2-06-520526-9.Pages 178- 234. Born K.,Burghardt S., 2011,Erfolgreich in Gastronomie und Hotellerie/Cornelsen Verlag, ISBN 978-3-06-020378-9	
Course additional literature:	www.cornelsen.de/studio21 www.cornelsen.de/daf www.dw.de www.hueber.de/schritte-international DVD „Schritte international”	
Course confirmation date:	21.09.2016.	
Date of course description update:		

Study Course Plan:

Date	Theme	Hours	Study Form
<i>The date is specified before the implementation of the course</i>	Essen und Trinken.	15	Seminars, practical teaching, tests
	Kleidung und Wetter. Körper und Gesundheit.	25	Seminars, practical teaching, independent work, tests
	Hotelbeschreibung. Berufe im Hotel. Hoteldienstleistungen.	40	Seminars, practical teaching, independent work, tests