

MODULE DOCUMENTATION

Spanish for Foodies

SPAN06019

Elective

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Full Title	Spanish for Foodies		
Status	Uploaded to Banner	Start Term	2015
NFQ Level	06	ECTS Credits	05
Module Code	SPAN06019	Duration	Semester - (13 Weeks)
Grading Mode	Numeric	Department	Languages & Humanities
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Module Description

Spanish for Foodies is designed for beginners but offers specialised terminology to those who may have studied general Spanish before. The focus is on communication skills, understanding of specialised terminology and dialogues in Spanish for the hospitality sector, restaurant, kitchen and reception/accommodation. (CEFR A1, Language for Specific Purposes)

Learning Outcomes

On completion of this module the learner will/should be able to:

1. Understand familiar words, basic phrases pertinent to contextual situations
2. Read, comprehend familiar words, notices, simple sentences
3. Speak and interact in a simple way, ask and answer questions in areas of immediate need and on familiar topics
4. Appreciate and identify elements of European culture, in particular those pertaining to food and drink and reception/accommodation

Indicative Syllabus

Oral/Listening/Reading/Writing Skills: numbers, delivery area, cold room, stores, vegetable preparation, fruit preparation, centre of the kitchen, hors d'oeuvre, fish preparation, larder, pastry, hygiene & safety, sauces, uniforms, linen room, cutlery, glass room, table setting, greeting & seating, taking the order, table service, wine service, bar service, billing, compliments at the table, complaints, cleaning equipment, still room, tasting, wash-up & waste, hygiene & safety, at the pass, trainee information, numbers, how to check in, how to check out, maintenance check, servicing the room, checking the room, telephone/email/internet, making a reservation, room description, hotel facilities, special requirements, cancellations, checking in the guest, concierge general information, problems, checking out the guest, billing, checking out services, goodbyes

Cultural Studies: A portfolio based on food /drink/reception/accommodation related topics

Teaching and Learning Strategy

Tutorials, group activities, lab activities, projects, portfolio

Assessment Strategy

Continuous assessment orals 80% Orals, projects, food experiences 20%

Repeat Assessment Strategies

Examination

Indicative Coursework and Continuous Assessment:		100 %		
<i>Form</i>	<i>Title</i>	<i>Percent</i>	<i>Week (Indicative)</i>	<i>Learning Outcomes</i>
Oral Exam	Continuous Assessment	80 %	OnGoing	1,2,3,4
Practical Evaluation	Practical	20 %	OnGoing	1,2,3,4

Full Time Delivery Mode Average Weekly Workload:			3.00 Hours		
<i>Type</i>	<i>Description</i>	<i>Location</i>	<i>Hours</i>	<i>Frequency</i>	<i>Weekly Avg</i>
Practical	Laboratory practical	Computer Laboratory	3	Weekly	3.00

Literary Resources**Online Resources**www.eurocatering.orgwww.vocalproject.eu<http://www.bbc.co.uk/languages/spanish>www.foodsfromspain.comwww.winesfromspain.com<http://www.wordreference.com>**Other Resources****Programme Membership**

GA_OFIEG_H08 201800 Bachelor of Business (Honours) in Food Innovation and Enterprise

GA_OFIEG_B07 201800 Bachelor of Business in Food Innovation and Enterprise

GA_OCPCG_C06 202000 Higher Certificate in Arts in Culinary Arts - Professional Chef Programme

GA_OCGSG_B07 202000 Bachelor of Arts in Culinary and Gastronomic Sciences

GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences

GA_OCGSG_C06 202000 Higher Certificate in Arts in Culinary Arts (Exit)