GMIT
INSTITIÚID TEICNEOLAÍOCHTA NA GAILLIMHE-MAIGH EO
GALWAY-MAYO INSTITUTE OF TECHNOLOGY

Galway International Hotel School

MODULE DOCUMENTATION

Spanish Language & Culture 2A

SPAN06001

Elective

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SPAN06001
Spanish Language and Culture 2A

Full Title	Spanish Language and Culture 2A		
Status	Uploaded to Banner	**Start Term**	2016
NFQ Level	06	**ECTS Credits**	05
Module Code	SPAN06001	**Duration**	Semester - (13 Weeks)
Grading Mode	Numeric	**Department**	Languages & Humanities
Module Author	Sharon Cavanagh		
Co Authors	Dympna Griffin, Nigel Morgan		

Module Description

This course offers students the opportunity to continue with a foreign language. The course will hone understanding of the cultural and contextual environment of the target language. (CEFR A1.2).

Learning Outcomes

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

1.	Begin to understand familiar words and very basic phrases concerning personal information
2.	Begin to read and comprehend familiar names, words, notices and simple sentences.
3.	Begin to speak and interact in a simple way, ask and answer basic questions in areas of immediate need and familiar topics.
4.	Begin to write short, elementary texts, complete easy forms.
5.	Begin to appreciate elements of Spanish culture

Indicative Syllabus

Grammar Verbs: Present Continuous, Preterite – regular and irregular. Adjectives: Demonstrative adjectives. Pronouns: Strong (Disjunctive) Object Pronouns, Por Vs para, Ordinal numbers,

Oral/Aural/ Reading/Writing Discussing food and national cuisine, diet, dining out, understanding menus, Syntax, time , brochures and tourist information, emailing hotels for information.

Culture Knowledge of the main newspapers, tv and radio stations. Regional cuisine and profiles of Spanish chefs

Teaching and Learning Strategy

Tutorials, group activities, lab activities, portfolio

Assessment Strategy

100% Continuous Assessment

Repeat Assessment Strategies

Examination

Indicative Coursework and Continuous Assessment:		100 %		
Form	***Title***	***Percent***	***Week (Indicative)***	***Learning Outcomes***
Assessment	Class Assessment Oral, aural and written CA	100 %	OnGoing	1,2,3,4,5

Full Time Delivery Mode Average Weekly Workload:			4.00 Hours		
Type	***Description***	***Location***	***Hours***	***Frequency***	***Weekly Avg***
Tutorial	Tutorial	Flat Classroom	3	Weekly	3.00
Practical	Interactive use of Multimedia	Computer Laboratory	1	Weekly	1.00

Literary Resources

Manuela Gil Toresano el al, *Agencia ELE 1* (2008) Madrid: SGEL, or equivalent

Evelyn Farrington-Bradley, *De Acuerdo* (2011) Dublin: Folens

John Hooper, *The New Spaniards* (2006), 2nd revised ed., London: Penguin

Collins Publishing. (2010) *Collins Spanish Dictionary and Grammar [Paperback]; Sixth edition Language English.* London: Collins Publishing.

Schmitt, Conrad J. (2008) *Schaum's Outline of Spanish Grammar, 3ed (Schaum's Outline Series) [Paperback].* USA: Mc Graw Hill (Also available in Kindle edition).

Schmitt, Conrad J. (2009) *Schaum's Outline of Spanish Vocabulary, 3ed (Schaum's Outline Series) [Paperback].* USA: Mc Graw Hill

Online Resources

www.studyspanish.com

www.wordreference.com

www.quia.com

www.veintemundos.com

Programme Membership

GA_BBUSG_X06 201700 Higher Certificate in Business (Exit Award)
GA_HHERG_B07 201500 Bachelor of Arts in Heritage Studies
GA_HHERG_H08 201500 Bachelor of Arts (Honours) in Heritage Studies
GA_OCULG_B07 201500 Bachelor of Business in Culinary Arts
GA_OFIEG_H08 201800 Bachelor of Business (Honours) in Food Innovation and Enterprise
GA_OREAG_H08 201700 Bachelor of Business (Honours) in Retail Management
GA_OFIEG_B07 201800 Bachelor of Business in Food Innovation and Enterprise
GA_BACTG_H08 201700 Bachelor of Business (Honours) in Accounting
GA_HHERG_C06 201800 Higher Certificate in Arts in Heritage Studies
GA_OHCAG_B07 201800 Bachelor of Business in Hotel & Catering Management
GA_HITMG_H08 201900 Bachelor of Business (Honours) in International Tourism Management
GA_BBENG_H08 201900 Bachelor of Business (Honours) with Entrepreneurship
GA_BBENG_B07 201900 Bachelor of Business with Entrepreneurship
GA_BBUAG_H08 201900 Bachelor of Business (Honours)
GA_BBUSG_B07 201900 Bachelor of Business
GA_BBUSG_C06 201900 Higher Certificate in Business
GA_BBISG_B07 201900 Bachelor of Science in Business Information Systems
GA_BBISG_H08 201900 Bachelor of Science (Honours) in Business Information Systems
GA_BMASG_H08 201900 Bachelor of Business (Honours) in Marketing and Sales
GA_BMASG_B07 201900 Bachelor of Business in Marketing and Sales
GA_HITMG_B07 201900 Bachelor of Business in International Tourism Management

GA_HTOUG_C06 201900 Higher Certificate in Business in Tourism
GA_OEVEG_B07 201900 Bachelor of Business in Event Management with Public Relations
GA_OREMG_B07 201900 Bachelor of Business in Retail Management
GA_OIHMG_H08 202000 Bachelor of Arts (Honours) in International Hotel Management
GA_OEVAG_H08 202000 Bachelor of Business (Honours) in Event Management with Public Relations