

Syllabus

Descrizione corso

Titolo insegnamento	Lingua specialistica Inglese
Codice insegnamento	40461
Titolo aggiuntivo	
Settore Scientifico-Disciplinare	NN
Lingua	Inglese
Corso di Studio	Corso di Laurea in Scienze alimentari ed enogastronomiche
Altri Corsi di Studio (mutuati)	
Docenti	dr. Jemma F. Prior, Jemma.Prior@unibz.it https://www.unibz.it/en/faculties/engineering/academic-staff/person/564
Assistente	
Semestre	Primo semestre
Anno/i di corso	2nd
CFU	3
Ore didattica frontale	18
Ore di laboratorio	12
Ore di studio individuale	45
Ore di ricevimento previste	9
Sintesi contenuti	<p>An upper-intermediate English-language course based on the B2/B2+ level of the CEFR. This specifically designed course aims to develop some of the language used in the food and wine industry through use of general and specific texts, both written and spoken.</p> <p>The course aims to facilitate comprehension and participation in the other activities offered in English by the Faculty with emphasis on improving both receptive and productive skills.</p>
Argomenti	Topics covered include a general revision of grammatical structures

dell'insegnamento	<p>at this level with subsequent consolidation through use of practical applications. Emphasis is placed on improving the four main skills (reading, writing, listening and speaking) through practical, communicative tasks.</p> <ul style="list-style-type: none"> • General overview of grammatical structures at the B2/B2+ level; • Exploitation of authentic reading texts from the world of food, wine and agriculture; • Vocabulary acquisition and word-building techniques; lexicogrammar; • Writing skills: general writing skills to enable students to produce accurate connected texts in English at the B2/B2+ level, including emails (formal and informal), paragraphs, summaries and reports.
Parole chiave	Specialised English for enogastronomy; lexicogrammar; writing skills; speaking skills
Prerequisiti	
Insegnamenti propedeutici	None
Modalità di insegnamento	<p>Teaching format is based on the seminar format which envisages teacher and student co-operation and participation in the classroom through individual, pair and group work.</p> <p>Any student who has specific learning needs that they feel may have an impact on their ability to benefit fully from this course will be offered individual support on request.</p>
Obbligo di frequenza	No
Obiettivi formativi specifici e risultati di apprendimento attesi	<p>An upper-intermediate English-language course based on the B2/B2+ level of the CEFR. This specifically designed course aims to develop some of the language used in the food and wine industry through use of general and specific texts, both written and spoken. The course aims to facilitate comprehension and participation in the other activities offered in English by the Faculty with emphasis on improving both receptive and productive skills.</p> <p>Specific educational objectives include the following:</p> <ul style="list-style-type: none"> • to improve written skills through practice of writing emails, paragraphs, reports and other subject-specific texts; • to improve spoken interaction and production through the practice and production of presentations regarding food, wine and

	<p>agriculture-related topics;</p> <ul style="list-style-type: none"> • to improve receptive skills through the exposure to and analysis of various types of written and spoken discourse; • to develop grammatical and lexical range and accuracy so that communication has a degree of fluency.
Obiettivi formativi specifici e risultati di apprendimento attesi (ulteriori info.)	<p>1. Knowledge and understanding: Knowledge of grammatical structures and subject-specific academic and professional lexis at the B2/B2+ level, understanding of authentic (general and subject-specific) short spoken and written texts including a limited number of specialised texts and other general texts, as well as different registers and styles.</p> <p>2. Applying knowledge and understanding: Producing emails, paragraphs and descriptions about specific food and wine-related but also general topics providing opinions and accounting for the views presented. Presenting clear descriptions of processes involved in the food and wine industry, developing points and formulating opinions in short written and oral texts.</p> <p>3. Making judgments: Integrating knowledge and understanding acquired in the course with knowledge and understanding from other courses to achieve academic and professional purposes especially within the specific fields covered by the degree programme.</p> <p>4. Communication skills: Communicating (in both speaking and writing) with a degree of fluency. Ability to adapt language style to show awareness of both the intended purposes and audience.</p> <p>5. Learning skills: Ability to pursue autonomous learning both during the course and subsequently based on the input provided in the classes and lectures and the feedback received.</p>
Modalità di esame	<p>Summative assessment</p> <p>Written exam – exercises and writing task: 3/4 grammar and vocabulary exercises within a clear specialised context: open cloze, multiple choice, word and sentence transformation questions</p> <p>1 writing production task of approx. 300 words based on subject-specific input</p> <p>Oral exam - discussion and tasks: to demonstrate an upper-</p>

	<p>intermediate (B2/B2+) command of both spoken production and interaction.</p> <p>Non-attending students should complete all the writing exercises done in class (available on OLE) and they should send them to the lecturer for formative assessment following the submission guidelines posted with each exercise. The examination format is the same for attending and non-attending students.</p>
Criteri di valutazione	<p>Written exam: 60% of final mark. 3/4 grammar and vocabulary exercises within a clear specialised context: open cloze, multiple choice, word and sentence transformation questions (weighted to 33.3% of the written mark);</p> <p>1 writing production task of approx. 300 words based on subject-specific input (weighted to 66.6% of the written mark)</p> <p>ILOs assessed: 1, 2, 3, 4</p> <p>Oral exam: 40% of final mark. Discussion and tasks designed to demonstrate an upper-intermediate (B2/B2+) command of both spoken production and interaction.</p> <p>Students have to pass the written exam in order to present themselves at the oral exam.</p> <p>Only once the oral has been judged positive (minimum 7.2/12) can the student pass the entire exam for the course.</p>
Bibliografia obbligatoria	<ul style="list-style-type: none"> Vince, M. 2003. <i>Advanced Language Practice</i> Oxford: Macmillan. or any other student's grammar at the B2+ level or above. Advanced learners English dictionary, e.g. Longman DCE, Oxford Advanced Learners Dictionary, Collins COBUILD or Macmillan English Dictionary for Advanced Learners. <p>All books are available in the University Library's Reserve Collection.</p>
Bibliografia facoltativa	<p>Other texts from English-language publications such as The Guardian, the Economist, etc. as well as from more specialised publications will be provided by the lecturer in the course's OLE.</p>
Altre informazioni	

Obiettivi di Sviluppo Sostenibile (SDGs)	Istruzione di qualità
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