

Syllabus Course description

Course title	Specialised language - English		
Course code	40423		
Scientific sector	ND		
Degree	Enogastronomy in Mountain Areas		
Semester	1		
Year	2		
Academic year	2024/25		
Credits	3		
Modular	No		

Total lecturing hours	20
Total lab hours	10
Total hours of self-study and / or other individual educational activities	about 35
Attendance	not compulsory but recommended
Prerequisites	certified English knowledge at minimum B1 level (Common European Framework of Reference for Languages - CEFR)
Course page	All material can be found in the unibz's Open Learning Environment (OLE) for the course.

Specific educational objectives	An upper-intermediate English-language course based of 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. Specific educational objectives include the following: • to improve written skills through practice of writing emails, paragraphs, reports and other subject specific texts;			
	 specific texts; to improve spoken interaction and production through the practice and production of presentations regarding food, wine and agriculture-related topics; 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.				
Lecturer	Dr Jemma Prior office BZ P2.10, e-mail jemma.prior@unibz.it, tel. +39 0471 013131 webpage https://www.unibz.it/en/faculties/engineering/academic-staff/person/564-jemma-f-prior				
Scientific sector of the lecturer	L-LIN/12				
Teaching language	English				
Office hours	Will be communicated online				
Teaching assistant					
Office hours					
List of topics covered	Topics covered include a general revision of basic grammatical structures 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. • 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. • Presentation skills.				
Teaching format	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. 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.				
Intended learning outcomes (ILO)	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.

- 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.
- 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.
- 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.
- 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.

Assessment

Formative assessment

Form	Туре	ILOs assessed
In class exercises	Writing practice and exercises	1, 2, 3, 4

Summative assessment

Form	%	Туре	ILOs assessed
Written exam – exercises and writing task	60%	4/5 grammar and vocabulary exercises within a clear specialised context: open cloze, multiple choice, error correction, word and sentence transformation questions; 1 writing production task of	1, 2, 3, 4



			300 words based	
			on subject-specific	
			input	
	Oral exam	30%	Presentation and	1, 2, 3, 4
			Q&A session: to	
			demonstrate an	
			upper-intermediate (B2/B2+)	
			command of both	
			spoken production	
			and interaction.	
	Summary	10%	250-300 word	2, 3, 4, 5
			summary of	
			presentation	
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Assessment language	The same as the teaching language.			
Evaluation criteria and	60% final written exam, 40% oral exam (incl. 10% for			
criteria for awarding marks	summary).			
	Further details concerning the exam procedure will be provided during the course and online in the OLE for this			
	course.			
Required readings	Vince, M	. 2003.	Advanced Language F	<i>Practice</i> Oxford:
	:		any other student's	grammar at
			or above.	
	Advanced learners English dictionary, e.g. Longma Document Advanced Learners Distinguish Calling			
	DCE, Oxford Advanced Learners Dictionary, Collins COBUILD or Macmillan English Dictionary for			
	Advanced Learners.			
	All books are available in the University Library's Reserve			
	Collection.			
Supplementary readings	Other texts fron	n Englis	sh-language publicatio	ns 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.			