

Study programme: Food Processing			
Type and level of study: Bachelor's degree (240 ECTS) – First cycle			
Course title: English language in food industry			
Lecturer: Assistant Professor, Milevica Bojović, PhD			
Language of instruction: English			
ECTS credits: 2			
Prerequisite:			
Semester: <i>summer</i>			
Course objective To provide knowledge and practical skills in understanding English texts in the field of food processing, to develop students' oral communication skills (speaking and writing) in their respective profession.			
Learning outcomes The acquired competences in language structure and lexis (grammar competence and vocabulary). Students are able to understand and analyze the English text in field of food processing. Other important outcomes include students' capability of speaking and communicating (oral communication – answers/questions, discussions, presentations) in English language as well as summarizing texts, writing Cvs and being able to cite references.			
Course contents			
<i>Theoretical instruction</i>			
Grammar (passive forms, infinitive, gerund, participles, modal verbs, inversion), sentence structures, lexical analysis and terminology in English in the field of food processing; the analysis of English texts in the field of food processing (General principles of food preservation – canning, pasteurization, asepsis; Low-temperature storage – common storage, chilling, frozen storage; Drying process; Contamination and preservation of cereal products, sugar products, and meat products; Production of alcoholic drinks); principles of oral presentation; principles of writing professional CV; citing references.			
<i>Practical instruction</i>			
Various techniques of reading (scanning, skimming, critical reading, etc) and understanding English texts; vocabulary exercises; speaking exercises and oral presentations; writing summaries of the various texts, writing professional CVs, e-mails.			
Recommended reading Benitah, T. (2001): The Little Book of Whisky. Flammarion, Paris, 1-120. Brennan, J. G. (2006): Food Processing Handbook, Wiley-VCH Verlag, 582. Fellows, P. (2000): Food Processing Technology. Woodhead Publishing Limited, Cambridge, England, 1-575. Sachaschke C. J. (2011). Food Processing, Carl J. Sachaschke and Ventus Publishing ApS, 1-107. Various online English dictionaries; Curriculum Vitae Europass (https://europass.cedefop.europa.eu/documents/curriculum-vitae);			
Hours of active teaching			Other classes
Lectures: 1x15=15	Practicals: 1x15=15	Other forms of teaching	Individual work:
Teaching methods Lectures are held in modernized classrooms using modern devices and teaching aids. Lexical approach, critical text analysis, discussions, communicative approach, interactive learning/teaching, communication in online environment.			
Assessment (maximum points 100)			
Examination requirements	Points	Final examination	Points
Class participation	5	written examination	15
Term paper assignments/homework	5	oral examination	35
Practical sessions/tests (2)	30	
Project	10		
Other			
Grading system			
Grade	ECTS	Description	
10	91-100	Excellent	
9	81-90	Exceptionally good	
8	71-80	Very good	
7	61-70	Good	
6	51-60	Passing	
5	≤50	Failing	