

**МІНІСТЕРСТВО ОСВІТИ І НАУКИ УКРАЇНИ
ДЕРЖАВНИЙ ТОРГОВЕЛЬНО-ЕКОНОМІЧНИЙ УНІВЕРСИТЕТ
ВІННИЦЬКИЙ ТОРГОВЕЛЬНО-ЕКОНОМІЧНИЙ ІНСТИТУТ**

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ІНОЗЕМНА МОВА ЗА ПРОФЕСІЙНИМ СПРЯМУВАННЯМ

A FOREIGN LANGUAGE FOR SPECIFIC PURPOSES

РОБОЧА ПРОГРАМА

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Розробник: Терещенко Лілія, кандидат філологічних наук, доцент

Гарант освітньо-професійної програми «Харчові технології» – Крижак Лілія, кандидат технічних наук, доцент

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Рецензенти:

Ткачук Тетяна, кандидат філологічних наук, доцент.

Прадівлянна Людмила, кандидат філологічних наук, доцент, доцент кафедри англійської мови та методики її навчання Вінницького державного педагогічного університету ім. Михайла Коцюбинського

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I. ЗАГАЛЬНІ ПОЛОЖЕННЯ

Мета вивчення освітнього компонента.

Робоча програма освітнього компонента «Іноземна мова за професійним спрямуванням» призначена для здобувачів вищої освіти, які навчаються за спеціальністю G13 «Харчові технології». Робоча програма побудована на принципах інтегрованості розвитку іншомовної компетенції, прозорості, гнучкості та варіативності. Вона зорієнтована на формування професійної комунікативної компетенції як мовної поведінки, що є специфічною для академічного та професійного середовища і вимагає набуття низки субкомпетентностей як складників іншомовної компетентності.

Мета вивчення освітнього компонента «Іноземна мова за професійним спрямуванням» – сформувати у здобувачів вищої освіти професійні іншомовні компетенції, що сприятимуть їхньому ефективному функціонуванню в полікультурному навчальному та професійному середовищі та стануть запорукою конкурентоспроможності випускників Вінницького торговельно-економічного інституту ДТЕУ на сучасному ринку праці.

Іноземна мова за професійним спрямуванням є обов'язковою дисципліною.

Результати вивчення освітнього компонента, його місце в освітньому процесі.

Результатом вивчення освітнього компонента «Іноземна мова за професійним спрямуванням» для освітньо-професійної програми «Харчові технології» є формування комплексу компетентностей:

- інтегральна компетентність:

здатність розв'язувати складні спеціалізовані задачі та практичні проблеми технічного і технологічного характеру, що характеризуються комплексністю та невизначеністю умов у виробничих умовах підприємств харчової промисловості та ресторанного господарства та у процесі навчання, що передбачає застосування теоретичних основ та методів харчових технологій.

- загальні компетентності:

К 2. Здатність вчитися і оволодівати сучасними знаннями.

К 4. Навички використання інформаційних та комунікаційних технологій.

К 12. Здатність спілкуватися іноземною мовою.

К 14¹. Здатність ухвалювати рішення та діяти, дотримуючись принципу неприпустимості корупції та будь-яких інших проявів недоброчесності. корупції та будь-яких інших проявів недоброчесності.

Програмні результати навчання здобувачів з освітнього компонента «Іноземна мова за професійним спрямуванням» полягають у наступному:

ПР 2. Виявляти творчу ініціативу та підвищувати свій професійний рівень шляхом продовження освіти та самоосвіти.

ПР 3. Уміти застосовувати інформаційні та комунікаційні технології для інформаційного забезпечення професійної діяльності та проведення досліджень прикладного характеру.

ПР 22. Здійснювати ділові комунікації у професійній сфері українською та іноземною мовами.

Міждисциплінарні зв'язки: робоча програма упорядкована відповідно до анотації освітньо-професійної програми підготовки бакалаврів, базується на вивченні таких обов'язкових освітніх компонентів, як «Українська мова за професійним спрямуванням», «Технології харчових виробництв».

Критерії оцінювання результатів навчання

Критерієм успішного проходження здобувачем вищої освіти підсумкового оцінювання може бути досягнення ним мінімальних порогових рівнів оцінок за кожним запланованим результатом навчання освітнього компоненту. Мінімальний пороговий рівень оцінки варто визначати за допомогою якісних критеріїв і трансформувати його в мінімальну позитивну оцінку використовуваної числової (рейтингової) шкали (табл. 1.1).

Таблиця 1.1 – Критерії оцінювання результатів навчання

Рівні компетентності	За шкалою ДТЕУ	Критерії оцінювання
1	2	3
Високий (дослідницький)	90-100	Має обґрунтовані та всебічні знання з дисципліни «Іноземна мова за професійним спрямуванням», вміє узагальнювати та систематизувати набуті знання; самостійно знаходить додаткові джерела інформації та може визначити їх новизну та актуальність; виконає завдання у повному обсязі з мінімальною кількістю помилок і неточностей, що свідчить про: досконале засвоєння матеріалу; відмінне володіння мовленнєвими навичками; аргументоване й логічне викладення змісту в усній / письмовій формі; вільне оперування термінами й поняттями; виявлення творчих здібностей у процесі засвоєння та користування іноземною мовою
Достатній (частково-пошуковий)	82-89	Добре володіє теоретичним матеріалом, проявляє ініціативність у підготовці до занять, належним чином та в повному обсязі виконує завдання, що містить окремі (лексичні / граматичні / стилістичні / орфографічні / фонетичні) помилки, що свідчить про: добре володіє практичними навичками та вміннями; аргументовано й логічно розкриває більшість основних положень теми; виявляє розуміння сутнісного змісту понять; дає адекватні за змістом та лінгвістичним оформленням відповіді на поставлені питання.
	75-81	Володіє визначеним програмою навчальним матеріалом; в повному обсязі виконує завдання, що містить окремі помилки, дає адекватні за змістом та лінгвістичним оформленням відповіді на поставлені питання.
Елементарний (репродуктивний)	69-74	Неповністю виконає завдання / завдання, яке містить певну кількість помітних помилок у змісті та вербальному оформленні, що загалом свідчить про: рівень іншомовних

		знань, сформованість мовленнєвих навичок, які задовольняють мінімальні критерії; відсутність розуміння змісту основних понять, погане володіння термінологічним апаратом теми; недостатньою мірою виявлену активність в комунікативних ситуаціях та неналежну старанність під час виконання індивідуальних завдань і самостійної роботи; відсутність творчого підходу в опануванні змісту дисципліни, переважно репродуктивний характер навчальної роботи).
	60-68	Ознайомлений з навчальним матеріалом, відтворює його на репродуктивному рівні; виконує елементарні завдання за зразком.
Низький (фрагментарний)	35-59	Ознайомлений та відтворює навчальний матеріал на рівні окремих фактів, невиконане завдання / завдання, що містить велику кількість суттєвих помилок, що в цілому свідчить про: оволодіння програмним матеріалом на рівні елементарного розпізнання; відсутність системного розуміння структури мови та сформованих мовленнєвих умінь і навичок; поверхове розуміння і пояснення змісту понять, термінів, окремих питань, які розглядалися; пасивність під час обговорення питань теми на аудиторних заняттях; відсутнє виконання завдань для самостійної роботи.
	1-34	Ознайомлений з навчальним матеріалом на рівні розпізнавання та відтворення окремих фактів.

Для очної (денна, вечірня) форми навчання поточна робота оцінюється в 100 балів, підсумковий контроль (екзамен) оцінюється в 100 балів.

До екзамену допускаються всі здобувачі вищої освіти, які набрали за результатами поточної роботи протягом семестру 60 балів.

Результат підсумкового контролю (екзамен) з освітнього компоненту для здобувачів очної форми навчання визначається як середньоарифметична сума балів поточної роботи та екзамену.

Кращим здобувачам, які повністю виконали програму з освітнього компоненту, виявили активність в науково-дослідній роботі за відповідною тематикою, стали призерами студентських олімпіад, виступали на конференціях та за результатами поточної роботи набрали 90 і більше балів, науково-педагогічний працівник має право виставити результат екзамену без опитування (при усному екзамені) чи виконання екзаменаційного завдання (при письмовому екзамені).

Результат підсумкового контролю (екзамен) з освітнього компоненту для здобувачів заочної форми навчання оцінюється в 100 балів, відповідно до Положення про організацію освітнього процесу від 17.06.2024 № 08.

Згідно з цим же Положенням здобувач вищої освіти, який не погоджується з оцінкою, отриманою під час підсумкового контролю, має право в день оголошення результатів звернутися із заявою на ім'я директора з проханням апеляційного перегляду оцінки.

**Обсяг освітнього компонента в кредитах та його розподіл
(тематичний план)**

Назва теми	Кількість годин				Форми контролю	Бальна оцінка
	Усього годин / кредитів	з них				
		лекції	практичні (лабораторні) заняття	самостійна робота здобувачів		
I семестр						
Topic 1. An Introduction to the Food Industry.	25		10	15		
1. Key notions of cooking. Methods of Cooking.	5		2	3	ВПЗ, В, РМГ	4
2. Tools and appliances in the food industry. Types of knives. Measuring appliances.	5		2	3	УД, ПЗ	4
3. Basic cooking actions. Describing the order of actions. Giving advice.	5		2	3	РГ, УД	4
4. Present Tense Forms. Present Simple (Indefinite). Adverbs of frequency.	5		2	3	КТ, РМГ, ГТ	4
5. Present Continuous (Progressive). State Verbs.	5		2	3	УД, ВПЗ, Т	4
Topic 2. Healthy Eating.	30		12	18		
6. Types of catering outlets: restaurant, café, counter service, deli, family-style service, bistro. Stating a preference.	5		2	3	ДК, ПЗ	4
7. Foodstuffs. Healthy vs. unhealthy eating.	5		2	3	РГ, ПЗ	4
8. Nutrients. Carbohydrates. Protein. Fibre. Fat.	5		2	3	ВПЗ, РГ, РМГ	4
9. Proper Diet. Specialty Diets.	5		2	3	УД, Т, РМГ	4
10. Vegetarian diet. Changing consumer dietary habits (gluten-free, keto, etc.)	5		2	3	УТ, Т	4
11. Present Perfect. Have been (to) /have gone (to).	5		2	3	КТ, РМГ, ГТ	4

Topic 3. Cooking meats and seafood.	30		12	18		
12. Preparing meat, poultry, seafood.	5		2	3	ВПЗ, В, РМГ	4
13. Making up recipes. Explaining recipes.	5		2	3	УД, ПЗ	4
14. Present Perfect Continuous (Progressive).	5		2	3	РГ, УД	4
15. Past Forms. Past Simple (Indefinite).	5		2	3	КТ, РМГ, ГТ	4
16. Past Continuous (Progressive).	5		2	3	УД, ВПЗ, Т	4
17. Past Habitual: used to. Have gone to / have been to / have been in. Interrupted past action.	5		2	3	ДК, ПЗ	4
Topic 4. Preparing the Menu.	25		10	15		
18. Explaining the menu. Compiling the menu.	5		2	3	РГ, ПЗ	4
19. Alcoholic & non-alcoholic beverages.	5		2	3	ВПЗ, РГ, Т	4
20. Meals. Courses. Dishes.	5		2	3	УД, Т, РМГ	4
21. Past Perfect. Past Perfect Continuous.	5		2	3	УТ, Т	4
22. Previous and subsequent events. Sequence of Tenses.	5		2	3	КТ, РМГ, ГТ	4
Індивідуальне завдання				10	ІЗ	12
Всього	120 / 4		44	76		100
Підсумковий контроль – екзамен						
II семестр						
Topic 5. Service Techniques.	25		10	15		
1. Types of service techniques. Advantages and disadvantages of different service techniques.	5		2	3	ВПЗ, В, РМГ	4
2. Server's duties. Chef, sous-chef. First cook, fry cook, pastry chef, vegetable cook. Duties of a bartender, busser, food runner, manager, waiting staff.	5		2	3	УД, ПЗ	4
3. Future Forms. Future Simple/ Present Continuous. Future Continuous. Future Perfect.	5		2	3	РГ, УД	4

4. Future Perfect Continuous. Future-in-the Past tense forms. Other ways of expressing the future. Future time words + Present Simple.	5		2	3	КТ, РМГ, ГТ	4
5. Offers, promises, requests. Arrangements.	5		2	3	УД, ВПЗ, Т	4
Topic 6. Catering Establishments.	30		12	18		
6. Restaurants & bars. Types of restaurants.	5		2	3	ДК, ПЗ	4
7. Welcoming Customers to the restaurant. Reservations.	5		2	3	РГ, ПЗ	4
8. Restaurant guides. Restaurant staff.	5		2	3	ВПЗ, РГ, РМГ	4
9. Giving tips. Constructions: be about+ infinitive, be on the point + -ing form, be due to + infinitive, be sure to/ be certain to/ be bound to + infinitive, to be (un)likely to + infinitive, to be sure to + infinitive.	5		2	3	УД, Т, РМГ	4
10. Questions, negatives and answers. Yes/ no questions.	5		2	3	УТ, Т	4
11. Wh-questions. Subject/ Object questions. Negative statements.	5		2	3	КТ, РМГ, ГТ	4
Topic 7. Kitchen Organization. Clothes and Personal Hygiene.	30		12	18		
12. Kitchen areas. Kitchen staff. Being a chef.	5		2	3	ВПЗ, В, РМГ	4
13. Kitchen machinery and equipment. Cutlery, glassware, crockery.	5		2	3	УД, ПЗ	4
14. Kitchen materials. Clothes.	5		2	3	РГ, УД	4
15. Kitchen hygiene. Modals. Ability.	5		2	3	КТ, РМГ, ГТ	4
16. Obligation/ duty. Necessity. Absence of necessity.	5		2	3	УД, ВПЗ, Т	4

17. Modals. Prohibition. Logical assumption. Probability. Possibility.	5		2	3	ДК, ПЗ	4
Topic 8. Serving Clients.	25		10	15		
18. Taking orders. Serving Clients.	5		2	3	РГ, П	4
19. Dealing with complaints. Appologizing.	5		2	3	ВПЗ, ПЗ	4
20. Modals. Permission. Request. Offers. Suggestions.	5		2	3	УД, Т, РМГ	4
21. Modals. Advice. Criticism.	5		2	3	УТ, Т	4
22. Modals. Promise. Expressions similar to modal verbs.	5		2	3	КТ, РМГ, ГТ	4
Індивідуальне завдання				10	ІЗ	12
Всього	120 / 4		44	76		100
Підсумковий контроль – екзамен						
III семестр						
Topic 9. Preparing baked goods and desserts.	21		14	7		
1. Techniques for mixing dough and batters.	3		2	1	ВПЗ, В, РМГ, ДК	6
2. Common types of pastries and cakes. Temperature and baking time control.	3		2	1	УД, ПЗ, П	6
3. Decoration and presentation of desserts. Storage and shelf life of baked goods.	3		2	1	УТ, Т, УД	6
4. The Passive Voice. Tenses in Passive voice.	3		2	1	КТ, РМГ, ГТ, ПЗ	6
5. Transformation from Active to Passive. Personal/ impersonal constructions.	3		2	1	УД, ВПЗ, Т, ПЗ	6
6. Special passive constructions. Have something done. Get something done. To be done/ being done.	3		2	1	ВПЗ, РГ, РМГ, ПЗ	6
7. Reported Speech. Types of reported speech - statements, questions, and commands.	3		2	1	ДК, ПЗ, КТ	6

Topic 10. World Cuisines.	24		16	8		
8. European cuisines. French cuisine. Italian cuisine. English cuisine. Greek cuisine.	3		2	1	РГ, ПЗ, ТЕ	6
9. Eastern cuisines. Chinese cuisine. Thai cuisine. Japanese cuisine.	3		2	1	УД, Т, РМГ, ДК	6
10. Mexican cuisine. American cuisine. Canadian cuisine.	3		2	1	УТ, Т, ПЗ	6
11. Ukrainian cuisine. national Ukrainian dishes.	3		2	1	КТ, РМГ, ГТ, П	6
12. Tenses in reported speech. Reporting adverbs.	3		2	1	КТ, ПЗ, ВПЗ	6
13. Reporting verbs. Reporting pronouns.	3		2	1	ГТ, Т, ПЗ, ВПЗ	6
14. Reported questions. Reporting requests.	3		2	1	РГ, РМГ, ГТ, ПЗ	6
15. Reporting commands. Reported speech vs. direct speech.	3		2	1	УД, КТ, ВПЗ	6
Індивідуальне завдання	15			15	ІЗ	10
Всього	60 / 2		30	30		100
Підсумковий контроль – залік						
VI семестр						
Topic 11. Problems and Complaints.	21		14	7		
1. Making complaints. Responding to letters of complaint.	3		2	1	ВПЗ, В, РМГ, ДК	6
2. Explaining problems. Giving detailed account.	3		2	1	УД, ПЗ, П	6
3. Apologizing. Letter of apology to the customer.	3		2	1	УТ, Т, УД	6
4. Offering solutions. Making suggestions.	3		2	1	КТ, РМГ, ГТ, ПЗ	6
5. Conditionals. Present and future conditionals.	3		2	1	УД, ВПЗ, Т, ПЗ	6
6. Conditionals. Past conditionals.	3		2	1	ВПЗ, РГ, РМГ, ПЗ	6
7. Conditionals. Mixed conditionals.	3		2	1	ДК, ПЗ, КТ	6
Topic 12. Packaging	24		16	8		

as a source of information about food products.						
8. Shelf-life. Composition of the product. Nutritional value and content.	3		2	1	РГ, ПЗ, ТЕ	6
9. Content and type of preservatives. Vitamin content.	3		2	1	УД, Т, РМГ, ДК	6
10. Label instructions. Method of preparing the product.	3		2	1	УТ, Т, ПЗ	6
11. Country of origin of the product. Ecological certificate of the product.	3		2	1	КТ, РМГ, ГТ, П	6
12. Manufacturer. Weight. Information on nutritional recommendations.	3		2	1	КТ, ПЗ, ВПЗ	6
13. Wishes and regrets Wish + Past Continuous.	3		2	1	ГТ, Т, ПЗ, ВПЗ	6
14. Wish + Past Perfect. Wish + Would.	3		2	1	РГ, РМГ, ГТ, ПЗ	6
15. Wish + To Infinitive. I Wish/ If Only.	3		2	1	УД, КТ, ВПЗ	6
Індивідуальне завдання	15			15	ІЗ	10
Всього	60 / 2		30	30		100
Підсумковий контроль – залік						
V семестр						
Topic 13. Food Service Staff. Order Entry Devices.	21		14	7		
1. Types of digital order entry systems (e.g., POS, tablets).	3		2	1	ВПЗ, В, РМГ, ДК	6
2. Training staff to use electronic ordering tools. Staff training on device usage.	3		2	1	УД, ПЗ, П	6
3. Integration with kitchen display systems. Benefits of order accuracy and speed.	3		2	1	УТ, Т, УД	6
4. Troubleshooting and maintenance of devices. Improving order accuracy with technology.	3		2	1	КТ, РМГ, ГТ, ПЗ	6

5. Nouns. Countable and uncountable nouns. Singular and plural nouns.	3		2	1	УД, ВПЗ, Т, ПЗ	6
6. Abstract and concrete nouns. Compound nouns.	3		2	1	ВПЗ, РГ, РМГ, ПЗ	6
7. Pronouns. Personal pronouns. Reflexive pronouns. Indefinite and negative pronouns. Determiners and quantifiers.	3		2	1	ДК, ПЗ, КТ	6
Topic 14. Purchasing and Orders. Inventory and Storage.	24		16	8		
8. Supplier selection and negotiation. Inventory tracking systems and tools.	3		2	1	РГ, ПЗ, ТЕ	6
9. FIFO (First In, First Out) inventory method.	3		2	1	УД, Т, РМГ, ДК	6
10. Safe storage practices for perishable and dry goods.	3		2	1	УТ, Т, ПЗ	6
11. Managing costs. Minimizing waste.	3		2	1	КТ, РМГ, ГТ, П	6
12. The indefinite article: 'a' and 'an'.	3		2	1	КТ, ПЗ, ВПЗ	6
13. The definite article: 'the'. Cases with no article.	3		2	1	ГТ, Т, ПЗ, ВПЗ	6
14. Interrogative determiners: 'which' and 'what'.	3		2	1	РГ, РМГ, ГТ, ПЗ	6
15. Quantifiers. Numbers.	3		2	1	УД, КТ, ВПЗ	6
Індивідуальне завдання	15			15	ІЗ	10
Всього	60 / 2		30	30		
Підсумковий контроль – залік						
VI семестр						
Topic 15. Sanitation. Safety regulations.	21		14	7		
1. Personal hygiene standards in food service.	3		2	1	ВПЗ, В, РМГ, ДК	6
2. Cleaning and sanitizing procedures for equipment.	3		2	1	УД, ПЗ, П	6
3. HACCP (Hazard Analysis and Critical Control Points) principles. Foodborne illness prevention.	3		2	1	УТ, Т, УД	6

4. Workplace safety laws and compliance checks.	3		2	1	КТ, РМГ, ГТ, ПЗ	6
5. Adjectives. Gradable and non-gradable adjectives.	3		2	1	УД, ВПЗ, Т, ПЗ	6
6. Degrees of comparison of adjectives.	3		2	1	ВПЗ, РГ, РМГ, ПЗ	6
7. Comparative structures. Comparative structures: as...as, not so..as, the more...the less, the same as, the+ comparitive, so and such, enough and too with adjectives.	3		2	1	ДК, ПЗ, КТ	6
Topic 16. Flavours. Measurements. Spices and herbs.	24		16	8		
8. Balancing taste profiles (sweet, salty, sour, etc.). Describing tastes of food.	3		2	1	РГ, ПЗ, ТЕ	6
9. Proper measurement techniques for consistency. Accurate measurement in cooking and baking.	3		2	1	УД, Т, РМГ, ДК	6
10. Common culinary herbs and their uses. Proper storage of seasonings.	3		2	1	УТ, Т, ПЗ	6
11. Spice blends and their flavour impact.	3		2	1	КТ, РМГ, ГТ, П	6
12. Storing and handling spices and herbs correctly.	3		2	1	КТ, ПЗ, ВПЗ	6
13. Adverbs of frequency, time, place and manner. Adverbs of probability, degree, and completeness.	3		2	1	ГТ, Т, ПЗ, ВПЗ	6
14. Connecting adverbs (so, too, either, neither; first, next, then, etc; actually, fortunately, etc; only, even).	3		2	1	РГ, РМГ, ГТ, ПЗ	6
15. Comparison of adverbs. Adverbs of degree: quite – rather.	3		2	1	УД, КТ, ВПЗ	6
Індивідуальне завдання	15			15	ІЗ	10
Всього	60 / 2		30	30		
Підсумковий контроль – залік						

VII семестр						
Topic 17. Preparing Dairy Products.	25		10	15		
1. Types of dairy products (milk, cheese, butter, yoghurt).	5		2	3	ВПЗ, В, РМГ	4
2. Proper storage and handling of dairy.	5		2	3	УД, ПЗ	4
3. Cooking techniques involving dairy (melting, thickening, curdling).	5		2	3	РГ, УД	4
4. Substitutions for dairy in cooking and baking. Allergens and lactose intolerance considerations.	5		2	3	КТ, РМГ, ГТ	4
5. Prepositions of position and movement.	5		2	3	УД, ВПЗ, Т	4
Topic 18. Cooking stock, soups and sauces.	30		12	18		
6. Types and preparation of stocks (white, brown, vegetable). Classic and modern soup varieties.	5		2	3	ДК, ПЗ	4
7. Thickening agents and sauce bases (roux, slurry, reduction).	5		2	3	РГ, ПЗ	4
8. Flavor layering and seasoning in soups and sauces. Proper storage and reheating techniques.	5		2	3	ВПЗ, РГ, РМГ	4
9. Prepositions of time. Talking about exceptions.	5		2	3	УД, Т, РМГ	4
10. Prepositions after verbs.	5		2	3	УТ, Т	4
11. Prepositions after nouns.	5		2	3	КТ, РМГ, ГТ	4
Topic 19. Preparing Fruits and Vegetables.	30		12	18		
12. Washing, peeling, and cutting techniques.	5		2	3	ВПЗ, В, РМГ	4
13. Cooking methods (steaming, roasting, sautéing). Seasonal availability and selection tips.	5		2	3	УД, ПЗ	4
14. Preventing nutrient loss during preparation.	5		2	3	РГ, УД	4

15. Storage and shelf life of fresh produce. Differences in methods of evaluating freshness.	5		2	3	КТ, РМГ, ГТ	4
16. Phrase verbs. Idioms in the food industry.	5		2	3	УД, ВПЗ, Т	4
17. Relative clauses. Defining and non-defining relative clause.	5		2	3	ДК, ПЗ	4
Topic 20. Venues and services.	25		10	15		
18. Types of food service venues (cafés, catering, fine dining). Front-of-house vs. back-of-house responsibilities.	5		2	3	РГ, ПЗ	4
19. Event-specific food service (banquets, conferences).	5		2	3	ВПЗ, РГ, Т	4
20. Customer service protocols. Licensing and regulations for different venues.	5		2	3	УД, Т, РМГ	4
21. Relative clauses with who/that/which. Commas in relative clauses.	5		2	3	УТ, Т	4
22. Relative clauses with whose /whom/ where. Prepositions in relative clauses.	5		2	3	КТ, РМГ, ГТ	4
Індивідуальне завдання				10	ІЗ	12
Всього	120 / 4		44	76		100
Підсумковий контроль – екзамен						
VIII семестр						
Topic 21. Job Hunting in the Food Industry.	20		8	12		
1. Professions in food industry. Networking and job fairs. Online job boards and recruitment platforms. Building a portfolio or demo reel for chefs/bakers.	5		2	3	ВПЗ, В, РМГ, ДК	6
2. Looking for a job in the food industry. Writing a food industry-specific resume and cover letter.	5		2	3	УД, ПЗ, П	6

Preparing for culinary job interviews.						
3. Non-finite forms of the verb. The Infinitive.	5		2	3	УТ, Т, УД	6
4. The Objective infinitive complex.	5		2	3	КТ, РМГ, ГТ, ПЗ	6
Topic 22. Global Trends in the Food Industry.	15		6	9		
5. Plant-based and sustainable eating. Food tech innovations (lab-grown meat, AI in kitchens).	5		2	3	ВПЗ, РГ, РМГ, ПЗ	6
6. International cuisine fusion. Farm-to-table and local sourcing.	5		2	3	ДК, ПЗ, КТ	6
7. The Subjective Infinitive Complex.	5		2	3	УД, ВПЗ, Т, ПЗ	6
Topic 23. Communicating in the Digitalized World.	20		8	12		
8. Professional email and messaging etiquette. Using social media for food business branding. Virtual meetings and collaboration tools.	5		2	3	УД, Т, РМГ, ДК	6
9. Writing and interpreting digital orders and menus. Digital literacy for food service professionals.	5		2	3	УТ, Т, ПЗ	6
10. Participles. The Objective Participle complex.	5		2	3	КТ, РМГ, ГТ, П	6
11. The Subjective Participle complex.	5		2	3	КТ, ПЗ, ВПЗ	6
Topic 24. Professional Ethics in the Food Industry.	20		8	12		
12. Honesty in food labeling and advertising. Ethical sourcing and sustainability.	5		2	3	РГ, РМГ, ГТ, ПЗ	6
13. Workplace respect and diversity. Ethical treatment of staff and coworkers.	5		2	3	РГ, ПЗ, ТЕ	6
14. Handling customer complaints ethically. Food safety as a moral responsibility.	5		2	3	ГТ, Т, ПЗ, ВПЗ	6

15. The Gerund. Complexes with the Gerund.	5		2	3	УД, КТ, ВПЗ	6
Індивідуальне завдання	15			15	ІЗ	10
Всього	90 / 3		30	60		
Підсумковий контроль – екзамен						
Разом	690 / 23		276	414		

Перелік умовних позначень форм контролю та оцінка їх у балах:

ВПЗ – виконання практичних завдань – 1 бал

В – відповідь на практичних заняттях – 2 бали

УД – участь у дискусії – 2 бали

УТ – усна тема – 3 бали

Т – тестування – 1 бал

КТ – комп’ютерне тестування – 2 бали

ПЗ – письмові завдання – 2 бали

ТЕ – твори-есе – 2 бали

РГ – рольова гра – 2 бали

РМГ – робота в малих групах – 1 бал

ДК – диктант – 2 бали

П – презентація – 2 бали

ГТ – складання граматичних таблиць – 1 бал

ІЗ – індивідуальне завдання – 15/10 балів (підготовка проєктів на розвиток softskills / участь у наукових заходах).

Загальна сума за поточну навчальну роботу (аудиторну та самостійну) за семестр – 100 балів.

II. ПРОГРАМА ОСВІТНЬОГО КОМПОНЕНТА

Зміст освітнього компонента.

I семестр

Topic 1. An Introduction to the Food Industry.

Key notions of cooking. Methods of Cooking. Tools and appliances in the food industry. Types of knives. Measuring appliances. Basic cooking actions. Describing the order of actions. Giving advice. Present Tense Forms. Present Simple (Indefinite). Adverbs of frequency. Present Continuous (Progressive). State Verbs.

Topic 2. Healthy Eating.

Types of Catering outlets: restaurant, café, counter service, deli, family-style service, bistro. Stating a preference. Foodstuffs. Healthy vs. unhealthy eating. Nutrients. Carbohydrates. Protein. Fibre. Fat. Proper Diet. Specialty Diets. Vegetarian Diet. Changing consumer dietary habits (gluten-free, keto, etc.). Present Perfect. Have been (to) /have gone (to).

Topic 3. Cooking Meats and Seafood.

Preparing meat, poultry, seafood. Making up recipes. Explaining recipes. Present Perfect Continuous (Progressive). Past Forms. Past Simple (Indefinite). Past Continuous (Progressive). Past Habitual: used to. Have gone to / have been to / have been in. Interrupted past action.

Topic 4. Preparing the Menu.

Explaining the Menu. Compiling the Menu. Beverages (alcoholic & non-alcoholic). Dishes. Past Perfect. Past Perfect Continuous. Previous and subsequent events. Sequence of Tenses.

II семестр

Topic 5. Service Techniques.

Types of service techniques. Advantages and Disadvantages of Different Service Techniques. Server's Duties. Chef, sous-chef. First cook, fry cook, pastry chef, vegetable cook. Duties of a bartender, busser, food runner, manager, waiting staff. Future Forms. Future Simple/ Present Continuous. Future Continuous. Future Perfect. Future Perfect Continuous. Future-in- the Past tense forms. Other ways of expressing the future. Future time words + Present Simple. Offers, promises, requests. Arrangements.

Topic 6. Catering Establishments.

Restaurants & Bars. Types of Restaurants. Welcoming Customers to the Restaurant. Reservations. Restaurant Guides. Restaurant Staff. Giving Tips. Constructions: be about+ infinitive, be on the point + -ing form, be due to + infinitive, be sure to/ be certain to/ be bound to + infinitive, to be (un)likely to + infinitive, to be sure to + infinitive. Questions, negatives and answers. Yes/ no questions. Wh-questions. Subject/ Object questions. Negative statements.

Topic 7. Kitchen Organization. Clothes and Personal Hygiene.

Kitchen Areas. Kitchen Staff. Being a Chef. Kitchen Machinery and Equipment: cutlery, glassware, crockery. Kitchen Materials. Clothes. Kitchen hygiene. Modals. Ability. Obligation/ Duty. Necessity. Absence of necessity. Modals. Prohibition. Logical assumption. Probability. Possibility.

Topic 8. Serving Clients.

Taking Orders. Serving Clients. Dealing with Complaints. Apologizing. Modals. Permission. Request. Offers. Suggestions. Modals. Advice. Criticism. Modals. Promise. Expressions similar to modal verbs.

III семестр

Topic 9. Preparing Baked Goods and Desserts.

Techniques for mixing dough and batters. Common types of pastries and cakes. Temperature and baking time control. Decoration and presentation of desserts. Storage and shelf life of baked goods. The Passive Voice. Tenses in Passive voice. Transformation from Active to Passive. Personal/ impersonal constructions. Special passive constructions. Have something done. Get something done. To be done/ being done. Reported Speech. Types of reported speech - statements, questions, and commands.

Topic 10. World Cuisines.

European Cuisines. French Cuisine. Italian Cuisine. English Cuisine. Greek Cuisine. Eastern Cuisines. Chinese Cuisine. Thai Cuisine. Japanese Cuisine. Mexican Cuisine. American Cuisine. Canadian Cuisine. Ukrainian Cuisine. National Ukrainian Dishes. Tenses in reported speech. Reporting adverbs. Reporting verbs. Reporting pronouns. Reported questions. Reporting requests. Reporting commands. Reported speech vs. direct speech.

IV семестр

Topic 11. Problems and Complaints.

Making complaints. Responding to letters of complaint. Explaining Problems. Giving detailed account. Apologizing. Letter of apology to the customer. Offering Solutions. Making suggestions. Conditionals. Present and future conditionals. Conditionals. Past conditionals. Conditionals. Mixed conditionals.

Topic 12. Packaging as a Source of information about Food Products.

Shelf-life. Composition of the product. Nutritional value and content. Content and type of preservatives. Vitamin content. Method of preparing. Country of origin of the product. Ecological certificate of the product. Manufacturer. Weight. Information on nutritional recommendations. Wishes and regrets. Wish + Past Continuous. Wish + Past Perfect. Wish + Would. Wish + To Infinitive. I Wish/ If Only.

V семестр

Topic 13. Food Service Staff. Order Entry Devices.

Types of digital order entry systems (e.g., POS, tablets). Training staff to use electronic ordering tools. Integration with kitchen display systems. Benefits of order accuracy and speed. Troubleshooting and maintenance of devices. Nouns. Countable and uncountable nouns. Singular and plural nouns. Abstract and concrete nouns. Compound nouns. Pronouns. Determiners and quantifiers.

Topic 14. Purchasing and Orders. Inventory and Storage.

Supplier selection and negotiation. Inventory tracking systems and tools. FIFO (First In, First Out) inventory method. Safe storage practices for perishable and dry goods. Managing costs and minimizing waste. The indefinite article: 'a' and 'an'. The definite article: 'the'. Interrogative determiners: 'which' and 'what'. Quantifiers. Numbers.

VI семестр

Topic 15. Sanitation. Safety Regulations.

Personal hygiene standards in food service. Cleaning and sanitizing procedures for equipment. HACCP (Hazard Analysis and Critical Control Points) principles. Foodborne illness prevention. Workplace safety laws and compliance checks. Adjectives. Gradable and non-gradable adjectives. Degrees of comparison of adjectives. Comparative structures.

Topic 16. Flavours. Measurements. Spices and Herbs.

Balancing taste profiles (sweet, salty, sour, etc.). Proper measurement techniques for consistency. Common culinary herbs and their uses. Spice blends and their flavour impact. Storing and handling spices and herbs correctly. Adverbs of frequency, time, place and manner. Adverbs of probability, degree, and completeness. Connecting adverbs (so, too, either, neither; first, next, then, etc; actually, fortunately, etc; only, even). Comparison of adverbs. Adverbs of degree: quite – rather.

VII семестр

Topic 17. Preparing Dairy Products.

Types of dairy products (milk, cheese, butter, yoghurt). Proper storage and handling of dairy. Cooking techniques involving dairy (melting, thickening, curdling). Substitutions for dairy in cooking and baking. Allergens and lactose intolerance considerations. Prepositions of position and movement.

Topic 18. Cooking Stock, Soups and Sauces.

Types and preparation of stocks (white, brown, vegetable). Classic and modern soup varieties. Thickening agents and sauce bases (roux, slurry, reduction). Flavour layering and seasoning in soups and sauces. Proper storage and reheating techniques. Prepositions of time. Prepositions after verbs. Prepositions after nouns.

Topic 19. Preparing Fruits and Vegetables.

Washing, peeling, and cutting techniques. Cooking methods (steaming, roasting, sautéing). Seasonal availability and selection tips. Preventing nutrient loss during preparation. Storage and shelf life of fresh produce. Phrase verbs. Relative Clauses Defining and Non-Defining Relative Clause.

Topic 20. Venues and Services.

Types of food service venues (cafés, catering, fine dining). Front-of-house vs. back-of-house responsibilities. Event-specific food service (banquets, conferences). Customer service protocols. Licensing and regulations for different venues. Relative clauses with who/that/which. Relative clauses with whose /whom/ where.

VIII семестр

Topic 21. Job Hunting in the Food Industry.

Professions in Food Industry. Networking and job fairs. Online job boards and recruitment platforms. Building a portfolio or demo reel for chefs/bakers. Looking for a Job in the Food Industry. Writing a food industry-specific resume and cover letter. Preparing for culinary job interviews. Non-finite forms of the Verb. The Infinitive. The Objective infinitive complex.

Topic 22. Global Trends in the Food Industry.

Plant-based and sustainable eating. Food tech innovations (lab-grown meat, AI in kitchens). International cuisine fusion. Farm-to-table and local sourcing. The Subjective infinitive complex.

Topic 23. Communicating in the Digitalized World.

Professional email and messaging etiquette. Using social media for food business branding. Virtual meetings and collaboration tools. Writing and interpreting digital orders and menus. Digital literacy for food service professionals. Participles. The Objective Participle complex. The Subjective Participle complex.

Topic 24. Professional Ethics in the Food Industry.

Honesty in food labeling and advertising. Ethical sourcing and sustainability. Workplace respect and diversity. Handling customer complaints ethically. Food safety as a moral responsibility. The Gerund. Complexes with the Gerund.

Структура освітнього компонента

Результати навчання	Навчальна діяльність	Робочий час здобувача, год.
1	2	3
І курс		
І семестр		
Topic 1. An Introduction to the Food Industry.		10/15
know topical vocabulary; use grammatical resources of the language; understand different aspects of language behaviour	Practical lesson 1. 1. Methods of Cooking. 2. Key notions of cooking. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; active listening	3
use the topical vocabulary correctly; understand and differentiate kinds of appliances and tools used in the food industry;	Practical lesson 2. 1. Tools and appliances in the food industry. 2. Types of knives. 3. Measuring appliances. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2
	Self-study: doing grammar exercises; reading and translating texts on the topic	3
awareness of the basic cooking actions, ability to describe the order of actions	Practical lesson 3. 1. Basic cooking actions. 2. Describing the order of actions. 3. Giving advice. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2

	Self-study: activating topical vocabulary; doing lexical exercises	3
use grammatical resources of the language to describe habitual actions	Practical lesson 4. 1. Present Tense Forms. 2. Present Simple (Indefinite). 3. Adverbs of frequency. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: developing grammatical skills; analyzing and revising grammar rules developing speaking skills	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 5. 1. Present Continuous (Progressive). 2. State Verbs. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: activating topical vocabulary; developing speaking skills	3
Topic 2. Healthy Eating.		12/18
express preferences for different types of catering outlets	Practical lesson 6. 1. Types of catering outlets: restaurant, café, counter service, deli, family-style service, bistro. 2. Stating a preference. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: reading and translating texts on the theme	3
understand written and oral texts about the variety of foodstuffs, healthy and unhealthy eating habits, understand logical relations (entailment, presupposition, implicature, etc.)	Practical lesson 7. 1. Foodstuffs. 2. Healthy vs. unhealthy eating. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: writing essays to develop an argument; explaining advantages and disadvantages of various options	3
describe the varieties of nutrients, find information about them in authentic resources	Practical lesson 8. 1. Nutrients. 2. Carbohydrates. 3. Protein. 4. Fibre. 5. Fat. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2

	Self-study: preparing presentations on the topic; doing grammar exercises	3
apply effectively the acquired knowledge of topical information to the appropriate situation	Practical lesson 9. 1. Proper diet. 2. Specialty diet. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: doing grammar exercises; reading and translating texts on the topic	3
know topical vocabulary; hold a conversation on the topic;	Practical lesson 10. 1. Vegetarian Diet. 2. Changing consumer dietary habits (gluten-free, keto, etc.). Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; explaining the advantages and disadvantages of various options	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 11. 1. Present Perfect. 2. Have been (to) /have gone (to). Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: revising grammar rules; doing grammar exercises	3
Topic 3. Cooking meats and seafood.		12/18
know topical vocabulary; use grammatical resources of the language; understand different aspects of language behaviour	Practical lesson 12. 1. Preparing meat. 2. Preparing poultry. 3. Preparing seafood. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: activating topical vocabulary; doing lexical exercises	3
use the topical vocabulary correctly; understand and explain different kinds of recipes	Practical lesson 13. 1. Making up recipes. 2. Explaining recipes. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: activating topical vocabulary; developing speaking skills	3

describe actions of different longitude; differentiate the functions of Present Perfect vs. Present Perfect Continuous	Practical lesson 14. 1. Present Perfect Continuous (Progressive). 2. Present Perfect vs. Present Perfect Continuous. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing and revising grammar rules	3
use grammatical resources of the language to describe past actions	Practical lesson 15. 1. Past Forms. 2. Past Simple (Indefinite). Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; online testing	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 16. 1. Past Continuous (Progressive). 2. Difference between Past Simple and Past Continuous. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; writing essays	3
use grammatical resources of the language to describe habitual actions in the past; understanding and interpreting different aspects of culture and language behaviour in the food industry	Practical lesson 17. 1. Past Habitual: used to. 2. Have gone to / have been to / have been in. 3. Interrupted past action. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: analyzing grammar rules and doing grammar tasks	3
Topic 4. Preparing the Menu.		10/15
describe different parts of the menu; compile a simple menu	Practical lesson 18. 1. Explaining the menu. 2. Compiling the menu. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	2
	Self-study: reading and translating an article on the topic; collect information on the topic from specialized Internet sources	3
understand written and oral texts about the variety of	Practical lesson 19. 1. Alcoholic beverages.	2

beverages, describe the ingredients and methods of preparing beverages	2. Non-alcoholic beverages. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	
	Self-study: activating topical vocabulary; revising grammar rules; developing speaking skills	3
describe the varieties of meals, courses, dishes, find information about them in authentic resources	Practical lesson 20. 1. Meals. 2. Courses. 3. Dishes. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	2
	Self-study: preparing presentations on the topic; collect information on the topic from specialized Internet sources	3
apply effectively the acquired knowledge of topical information to the appropriate situation	Practical lesson 21. 1. Past Perfect. 2. Past Perfect Continuous. Literature: 1-5. Recommended materials: 1-3, 6. Internet sources: 1-8, 10, 12.	2
	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing grammar rules	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 22. 1. Previous and subsequent events. 2. Sequence of Tenses. Literature: 1-5. Recommended materials: 1-3, 6. Internet sources: 1-8, 10, 12.	2
	Self-study: doing grammar exercises; reading and translating a newspaper article on the topic	3
Individual task		10
Total		120/4
II семестр		
Topic 5. Service Techniques.		10/15
know topical vocabulary; use grammatical resources of the language; understand different aspects of language behaviour	Practical lesson 1. 1. Types of service techniques. 2. Advantages and disadvantages of different service techniques. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: explaining advantages and disadvantages of various options, written tasks	3

use the topical vocabulary correctly; understand and differentiate kinds of staff in the food industry;	Practical lesson 2. 1. Server's Duties. 2. Chef, sous-chef. 3. First cook, fry cook, pastry chef, vegetable cook. 4. Duties of a bartender, busser, food runner, manager, waiting staff. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: Learning topical vocabulary; developing reading skills	3
use grammatical resources of the language to describe future actions	Practical lesson 3. 1. Future Forms. 2. Future Simple. 3. Present Continuous. 4. Future Continuous. 5. Future Perfect. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: activating topical vocabulary; revising grammar rules; developing speaking skills	3
know the variety of options how to describe actions in the future, differentiate them	Practical lesson 4. 1. Future Perfect Continuous. 2. Future-in- the Past tense forms. 3. Other ways of expressing the future. 4. Future time words + Present Simple. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: revising grammar rules and doing grammar tasks; developing writing skills	3
use lexical and grammatical resources to express offers, promises, requests, arrangements	Practical lesson 5. 1. Offers. 2. Promises. 3. Requests. 4. Arrangements. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: developing grammatical skills; analyzing grammar rules	3
Topic 6. Catering Establishments.		12/18
express preferences of different types of	Practical lesson 6. 1. Restaurants & Bars.	2

restaurants	2. Types of Restaurants. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	
	Self-study: enriching thematic vocabulary; read thematic texts	3
hold a conversation between a client and a waiting staff, understand logical relations (entailment, presupposition, implicature, etc.)	Practical lesson 7. 1. Welcoming Customers to the Restaurant. 2. Reservations. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	2
	Self-study: doing grammar exercises; reading and translating texts on the topic; developing speaking skills	3
understand written and oral texts on the topic, find information in authentic resources	Practical lesson 8. 1. Restaurant Guides. 2. Restaurant Staff. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	2
	Self-study: doing lexical exercises; reading and translating texts on the topic; developing speaking skills	3
apply effectively the acquired knowledge of topical information to the appropriate situation	Practical lesson 9. 1. Giving Tips. 2. Constructions: be about+ infinitive, be on the point + -ing form, be due to + infinitive, be sure to/ be certain to/ be bound to + infinitive, to be (un)likely to + infinitive, to be sure to + infinitive. Literature: 1-5. Recommended materials: 1-3, 6. Internet sources: 1-8, 10, 12.	2
	Self-study: writing notes and memos conveying complex relevant information to academic and professional addressees, rendering articles and authentic materials; summarizing texts	3
hold conversation on the topic; ask and answer different types of questions	Practical lesson 10. 1. Questions, negatives and answers. 2. Yes/ no questions. Literature: 1-5. Recommended materials: 1-3, 6. Internet sources: 1-8, 10, 12.	2
	Self-study: studying thematic information; developing grammatical skills; analyzing grammar rules	3

use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 11. 1. Wh-questions. 2. Subject/ Object questions. 3. Negative statements. Literature: 1-5. Recommended materials: 1-3, 6. Internet sources: 1-8, 10, 12.	2
	Self-study: activating topical vocabulary; revising grammar rules; developing speaking skills	3
Topic 7. Kitchen Organization. Clothes and Personal Hygiene.		12/18
know topical vocabulary; use grammatical resources of the language; understand different aspects of language behaviour	Practical lesson 12. 1. Kitchen Areas. 2. Kitchen Staff. 3. Being a Chef. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 8-13.	2
	Self-study: doing grammar exercises; reading and translating texts on the topic; developing speaking skills	3
use the topical vocabulary correctly; understand and explain different kitchen equipment and utensils	Practical lesson 13. 1. Kitchen Machinery and Equipment. 2. Cutlery, glassware, crockery. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 8-13.	2
	Self-study: activating vocabulary; writing notes and memos	3
describe different kitchen materials and clothes	Practical lesson 14. 1. Kitchen Materials. 2. Clothes. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 8-13.	2
	Self-study: enriching thematic vocabulary; preparing presentations on the topic; reading and translating an article on the topic.	3
use lexical and grammatical resources of the language to describe actions of different modality	Practical lesson 15. 1. Kitchen hygiene. 2. Modals. Ability. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 8-13.	2

	Self-study: activating topical vocabulary; revising grammar rules; developing speaking skills.	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 16. 1. Obligation/ Duty. 2. Necessity. 3. Absence of necessity Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 8-13.	2
	Self-study: developing grammatical skills; analyzing grammar rules	3
use grammatical resources of the language to describe prohibition, logical assumption, probability and possibility	Practical lesson 17. 1. Modals. Prohibition. 2. Logical assumption. 3. Probability. 4. Possibility. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 8-13.	2
	Self-study: writing essays; doing grammar exercises	3
Topic 8. Serving Clients.		10/15
take an order in English; hold a conversation with a client	Practical lesson 18. 1. Taking Orders. 2. Serving Clients. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	2
	Self-study: active listening; explaining advantages and disadvantages of various options	3
deal with customer complaints and apologise	Practical lesson 19. 1. Dealing with Complaints. 2. Apologizing. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	2
	Self-study: revising grammar rules; developing speaking skills	3
do the varieties of verbal actions, including permission, request, offer and suggestion	Practical lesson 20. 1. Modals. 2. Permission. 3. Request. 4. Offers. 5. Suggestions. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	2

	Self-study: Learning topical vocabulary; revising grammar rules and doing grammar tasks; developing writing skills	3
apply effectively the acquired knowledge of topical information to the appropriate situation	Practical lesson 21. 1. Modals. Advice. 2. Criticism. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 2, 5, 10, 14-15.	2
	Self-study: grammar tasks, online testing	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 22. 1. Modals. Promise. 2. Expressions similar to modal verbs. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 2, 5, 10, 14-15.	2
	Self-study: revising grammar rules and doing lexical and grammar tasks	3
Individual task		10
Total		120/4
II курс		
III семестр		
Topic 9. Preparing baked goods and desserts.		14/7
know topical vocabulary; use grammatical resources of the language; understand different aspects of language behaviour	Practical lesson 1. 1. Techniques for mixing dough and batters. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; active listening	1
use the topical vocabulary correctly; understand and differentiate kinds of pastries and temperature used in the food industry;	Practical lesson 2. 1. Common types of pastries and cakes. 2. Temperature and baking time control. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2
	Self-study: doing grammar exercises; reading and translating texts on the topic	1
awareness of the basic decorating actions, ability to describe the order of actions	Practical lesson 3. 1. Decoration and presentation of desserts. 2. Storage and shelf life of baked goods. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2
	Self-study: activating topical vocabulary; doing lexical exercises	1

use grammatical resources of the language to describe passive actions	Practical lesson 4. 1. The Passive Voice. 2. Tenses in Passive voice. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: developing grammatical skills; analyzing and revising grammar rules developing speaking skills	1
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 5. 1. Transformation from Active to Passive. 2. Personal/ impersonal constructions. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: activating topical vocabulary; grammar exercises; developing speaking skills	1
use grammatical resources of the language to describe actions done by someone else	Practical lesson 6. 1. Special passive constructions. 2. Have something done. 3. Get something done. 4. To be done/ being done. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: developing grammatical skills; analyzing and revising grammar rules developing speaking skills	1
use lexical and grammatical resources of the language confidently in the sphere of food technology, including reported statements and questions	Practical lesson 7. 1. Reported Speech. 2. Types of reported speech - statements, questions, and commands. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: doing lexico-grammatic tasks, online testing	1
Topic 10. World Cuisines.		16/8
express preferences of different types European cuisines	Practical lesson 8. 1. European Cuisines. 2. French Cuisine. 3. Italian Cuisine. 4. English Cuisine. 5. Greek Cuisine. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: reading and translating texts on the theme	1

understand written and oral texts about the variety of Eastern cuisines	Practical lesson 9. 1. Eastern Cuisines. 2. Chinese Cuisine. 3. Thai Cuisine. 4. Japanese Cuisine. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: writing essays to develop an argument; explaining advantages and disadvantages of various options	1
describe the varieties of North American cuisines, find information about them in authentic resources	Practical lesson 10. 1. Mexican Cuisine. 2. American Cuisine. 3. Canadian Cuisine. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: preparing presentations on the topic; doing grammar exercises	1
apply effectively the acquired knowledge of topical information to the appropriate situation	Practical lesson 11. 1. Ukrainian Cuisine. 2. National Ukrainian Dishes. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: doing grammar exercises; reading and translating texts on the topic	1
know topical vocabulary; hold conversation on the topic	Practical lesson 12. 1. Tenses in reported speech. 2. Reporting adverbs. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; explaining advantages and disadvantages of various options	1
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 13. 1. Reporting verbs. 2. Reporting pronouns. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: revising grammar rules; doing grammar exercises	1
report somebody's questions and requests	Practical lesson 14. 1. Reported questions.	2

	2. Reporting requests. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	
	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing and revising grammar rules	1
use grammatical resources of the language to report commands	Practical lesson 15. 1. Reporting commands. 2. Reported speech vs. direct speech. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; online testing	1
Individual task		15
Total		60/2
IV семестр		
Topic 11. Problems and Complaints.		14/7
know topical vocabulary; use grammatical resources of the language; understand different aspects of language behaviour	Practical lesson 1. 1. Making complaints. 2. Responding to letters of complaint. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: explaining advantages and disadvantages of various options, written tasks	3
use the topical vocabulary correctly; understand and differentiate kinds of problems in the food industry;	Practical lesson 2. 1. Explaining problems. 2. Giving detailed account. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: Learning topical vocabulary; developing reading skills	3
use grammatical resources of the language to appologize	Practical lesson 3. 1. Appologizing. 2. Letter of apology to the customer. Literature: 1-5. Recommended materials: 1-3, 4, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: activating topical vocabulary; revising grammar rules; developing speaking skills	3
know the variety of options how to offer solutions and make suggestions	Practical lesson 4. 1. Offering solutions. 2. Making suggestions. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2

	Self-study: revising grammar rules and doing grammar tasks; developing writing skills	3
use lexical and grammatical resources to express subjunctive mood	Practical lesson 5. 1. Conditionals. 2. Present and future conditionals. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: developing grammatical skills; analyzing grammar rules	3
express conditional sentences concerning past actions	Practical lesson 6. 1. Conditionals. 2. Past Conditionals. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing and revising grammar rules	1
use grammatical resources of the language to report mixed conditionals	Practical lesson 7. 1. Conditionals. 2. Mixed conditionals. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; online testing	1
Topic 12. Packaging as a source of information about food products.		16/8
understand label instructions concerning the shelf-life, composition of the product, nutritional value and content	Practical lesson 8. 1. Shelf-life. 2. Composition of the product. 3. Nutritional value and content. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: reading and translating texts on the theme	1
understand written and oral texts about the variety of food preservatives and additives, find information about vitamins on the label	Practical lesson 9. 1. Content and type of preservatives. 2. Vitamin content. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: writing essays to develop an argument; explaining advantages and disadvantages of various options	1
describe methods of	Practical lesson 10. 1. Label instructions.	2

preparing a variety of products, learn to read and understand authentic label instructions	2. Method of preparing the product. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	
	Self-study: preparing presentations on the topic; doing grammar exercises	1
apply effectively the acquired knowledge of topical information to the appropriate situation	Practical lesson 11. 1. Country of origin of the product. 2. Ecological certificate of the product. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: doing grammar exercises; reading and translating texts on the topic	1
know topical vocabulary; hold a conversation on the topic	Practical lesson 12. 1. Manufacturer. 2. Weight. 3. Information on nutritional recommendations. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; explaining the advantages and disadvantages of various options	1
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 13. 1. Wishes and regrets 2. Wish + Past Continuous. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: revising grammar rules; doing grammar exercises	1
report somebody's wishes and regrets	Practical lesson 14. 1. Wish + Past Perfect. 2. Wish + Would. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing and revising grammar rules	1
use grammatical resources of the language to report wishes	Practical lesson 15. 1. Wish + To Infinitive. 2. I Wish/ If Only. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; online testing	1
Individual task		15
Total		60/2

III курс		
V семестр		
Topic 13. Food Service Staff. Order Entry Devices.		14/7
know topical vocabulary; use grammatical resources of the language; understand different aspects of language behaviour	Practical lesson 1. 1. Types of digital order entry systems (e.g., POS, tablets). Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; active listening	1
use the topical vocabulary correctly; understand different kinds of electronic ordering tools	Practical lesson 2. 1. Training staff to use electronic ordering tools. 2. Staff training on device usage. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2
	Self-study: doing grammar exercises; reading and translating texts on the topic	1
awareness of the basic kitchen display systems, ability to describe the order	Practical lesson 3. 1. Integration with kitchen display systems. 2. Benefits of order accuracy and speed. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2
	Self-study: activating topical vocabulary; doing lexical exercises	1
use lexical and grammatical resources of the language to deal with problems	Practical lesson 4. 1. Troubleshooting and maintenance of devices. 2. Improving order accuracy with technology. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: developing grammatical skills; analyzing and revising grammar rules developing speaking skills	1
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 5. 1. Nouns. 2. Countable and uncountable nouns. 3. Singular and plural nouns. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: activating topical vocabulary; grammar exercises; developing speaking skills	1

use grammatical resources of the language to describe foodstuff	Practical lesson 6. 1. Abstract and concrete nouns. 2. Compound nouns. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: developing grammatical skills; analyzing and revising grammar rules developing speaking skills	1
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 7. 1. Pronouns. 2. Personal pronouns. 3. Reflexive pronouns. 4. Indefinite and negative pronouns. 5. Determiners and quantifiers. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: doing lexico-grammatic tasks, online testing	1
Topic 14. Purchasing and Orders. Inventory and Storage.		16/8
conduct negotiations with suppliers, describe inventory tracking systems	Practical lesson 8. 1. Supplier selection and negotiation. 2. Inventory tracking systems and tools. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: reading and translating texts on the theme	1
understand written and oral texts about FIFO inventory method	Practical lesson 9. 1. FIFO (First In, First Out) inventory method. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: writing essays to develop an argument; explaining advantages and disadvantages of various options	1
describe the varieties of storage practices, find information about them in authentic resources	Practical lesson 10. 1. Safe storage practices for perishable goods. 2. Safe storage practices for dry goods. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: preparing presentations on the topic; doing grammar exercises	1

apply effectively the acquired knowledge of topical information to the appropriate situation; know topical vocabulary; hold a conversation on the topic	Practical lesson 11. 1. Managing costs. 2. Minimizing waste. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: doing grammar exercises; reading and translating texts on the topic	1
apply grammar rules about article use	Practical lesson 12. 1. The indefinite article 'a'. 2. The indefinite article 'an'. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; explaining the advantages and disadvantages of various options	1
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 13. 1. The definite article: 'the'. 2. Cases with no article. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: revising grammar rules; doing grammar exercises	1
ask questions with the help of interrogative determiners what and which	Practical lesson 14. 1. Interrogative determiner 'which'. 2. Interrogative determiner 'what'. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing and revising grammar rules	1
use grammatical resources of the language to describe quantity	Practical lesson 15. 1. Quantifiers. 2. Numbers. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; online testing	1
Individual task		15
Total		60/2
VI семестр		
Topic 15. Sanitation. Safety regulations.		14/7
know topical vocabulary; use grammatical resources	Practical lesson 1. 1. Personal hygiene standards in food	2

of the language; understand different aspects of language behaviour	service. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	
	Self-study: explaining the advantages and disadvantages of various options, written tasks	3
use the topical vocabulary correctly; understand and differentiate kinds of sanitizing procedures	Practical lesson 2. 1. Cleaning and sanitizing procedures for equipment. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: Learning topical vocabulary; developing reading skills	3
use topical vocabulary to describe foodborne illnesses and their prevention	Practical lesson 3. 1. HACCP (Hazard Analysis and Critical Control Points) principles. 2. Foodborne illness prevention. Literature: 1-5. Recommended materials: 1-3, 4, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: activating topical vocabulary; revising grammar rules; developing speaking skills	3
know the variety of workplace safety laws in different countries	Practical lesson 4. 1. Workplace safety laws. 2. Compliance checks. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: revising grammar rules and doing grammar tasks; developing writing skills	3
use lexical and grammatical resources to express subjunctive mood	Practical lesson 5. 1. Adjectives. 2. Gradable and non-gradable adjectives. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: developing grammatical skills; analyzing grammar rules	3
compare objects that differ in various degrees	Practical lesson 6. 1. Degrees of comparison of adjectives. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2

	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing and revising grammar rules	1
use grammatical resources of the language to compare objects and actions	Practical lesson 7. 1. Comparative structures. 2. Comparative structures: as...as, not so..as, the more...the less, the same as, the+ comparative, so and such, enough and too with adjectives. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; online testing	1
Topic 16. Flavours. Measurements. Spices and herbs.		16/8
understand label instructions concerning the shelf-life, composition of the product, nutritional value and content	Practical lesson 8. 1. Balancing taste profiles (sweet, salty, sour, etc.). 2. Describing tastes of food. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: reading and translating texts on the theme	1
understand written and oral texts about the variety of measurement techniques	Practical lesson 9. 1. Proper measurement techniques for consistency. 2. Accurate measurement in cooking and baking. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: writing essays to develop an argument; explaining advantages and disadvantages of various options	1
describe methods of using a variety of herbs, learn to read and understand authentic label instructions	Practical lesson 10. 1. Common culinary herbs and their uses. 2. Proper storage of seasonings. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: preparing presentations on the topic; doing grammar exercises	1
apply effectively the acquired knowledge of topical information to the appropriate situation	Practical lesson 11. 1. Spice blends and their flavour impact. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2

	Self-study: doing grammar exercises; reading and translating texts on the topic	1
know topical vocabulary; hold conversation on the topic	Practical lesson 12. 1. Storing and handling spices and herbs correctly. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; explaining advantages and disadvantages of various options	1
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 13. 1. Adverbs of frequency, time, place and manner. 2. Adverbs of probability, degree, and completeness. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: revising grammar rules; doing grammar exercises	1
use grammar structures with connectors so, too, either, neither; first, next, then, etc; actually, fortunately, etc; only, even	Practical lesson 14. 1. Connecting adverbs (so, too, either, neither; first, next, then, etc; actually, fortunately, etc; only, even). Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing and revising grammar rules	1
use grammatical resources of the language to report wishes	Practical lesson 15. 1. Comparison of adverbs. 2. Adverbs of degree: quite – rather. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; online testing	1
Individual task		15
Total		60/2
IV курс		
VII семестр		
Topic 17. Preparing Dairy Products.		10/15
know topical vocabulary; use grammatical resources of the language; understand different aspects of language behaviour	Practical lesson 1. 1. Types of dairy products (milk, cheese, butter, yoghurt). Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2

	Self-study: enriching thematic vocabulary; active listening	3
use the topical vocabulary correctly; understand and kinds of handling dairy products	Practical lesson 2. 1. Proper storage of dairy. 2. Handling of dairy. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2
	Self-study: doing grammar exercises; reading and translating texts on the topic	3
awareness of the basic cooking techniques involving dairy, ability to describe the order of actions	Practical lesson 3. 1. Cooking techniques involving dairy. 2. Melting, thickening, curdling. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 1, 4, 7, 15.	2
	Self-study: activating topical vocabulary; doing lexical exercises	3
speak on allergens, dairy substitutions in the food industry	Practical lesson 4. 1. Substitutions for dairy in cooking and baking. 2. Allergens and lactose intolerance considerations. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: developing grammatical skills; analyzing and revising grammar rules developing speaking skills	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 5. 1. Prepositions of position. 2. Prepositions of movement. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: activating topical vocabulary; developing speaking skills	3
Topic 18. Cooking stock, soups and sauces.		12/18
know topical vocabulary; hold a conversation on the topic	Practical lesson 6. 1. Types and preparation of stocks (white, brown, vegetable). 2. Classic and modern soup varieties. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: reading and translating texts on the theme	3

understand written and oral texts about the variety of foodstuffs, healthy and unhealthy eating habits, understand logical relations (entailment, presupposition, implicature, etc.)	Practical lesson 7. 1. Thickening agents and sauce bases. 2. Roux, slurry, reduction. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: writing essays to develop an argument; explaining the advantages and disadvantages of various options	3
describe the varieties of nutrients, and find information about them in authentic resources	Practical lesson 8. 1. Flavor layering and seasoning in soups and sauces. 2. Proper storage and reheating techniques. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: preparing presentations on the topic; doing grammar exercises	3
apply effectively the acquired knowledge of topical information to the appropriate situation	Practical lesson 9. 1. Prepositions of time. 2. Talking about exceptions. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: doing grammar exercises; reading and translating texts on the topic	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 10. 1. Prepositions after verbs. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; explaining the advantages and disadvantages of various options	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 11. 1. Prepositions after nouns. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: revising grammar rules; doing grammar exercises	3
Topic 19. Preparing Fruits and Vegetables.		12/18
know topical vocabulary; describe techniques for preparing vegetables	Practical lesson 12. 1. Washing and peeling of vegetables. 2. Cutting techniques of vegetables. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2

	Self-study: activating topical vocabulary; doing lexical exercises	3
use the topical vocabulary correctly; understand and explain different cooking methods for vegetables	Practical lesson 13. 1. Cooking methods (steaming, roasting, sautéing). 2. Seasonal availability and selection tips. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: activating topical vocabulary; developing speaking skills	3
describe actions for preventing nutrient loss	Practical lesson 14. 1. Preventing nutrient loss during preparation. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing and revising grammar rules	3
understanding and interpreting different aspects of freshness evaluating	Practical lesson 15. 1. Storage and shelf life of fresh produce. 2. Differences in methods of evaluating freshness. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; online testing	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 16. 1. Phrase verbs. 2. Idioms in the food industry. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; writing essays	3
use grammatical resources of the language to describe topics in the food industry	Practical lesson 17. 1. Relative clauses. 2. Defining and non-defining relative clause. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: analyzing grammar rules and doing grammar tasks	3
Topic 20. Venues and services.		10/15
describe different food	Practical lesson 18. 1. Types of food service venues (cafés,	2

service venues, front-of-house vs. back-of-house responsibilities	catering, fine dining). 2. Front-of-house vs. back-of-house responsibilities. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	
	Self-study: reading and translating an article on the topic; collecting information on the topic from specialized Internet sources	3
understand written and oral texts about event-specific food service	Practical lesson 19. 1. Event-specific food service. 2. Banquets, conferences. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	2
	Self-study: activating topical vocabulary; revising grammar rules; developing speaking skills	3
describe the varieties of customer service protocols and licensing regulations	Practical lesson 20. 1. Customer service protocols. 2. Licensing and regulations for different venues. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 10, 12.	2
	Self-study: preparing presentations on the topic; collect information on the topic from specialized Internet sources	3
apply effectively the acquired knowledge of topical information to the appropriate situation	Practical lesson 21. 1. Relative clauses with who/that/which. 2. Commas in relative clauses. Literature: 1-5. Recommended materials: 1-3, 6. Internet sources: 1-8, 10, 12.	2
	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing grammar rules	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 22. 1. Relative clauses with whose /whom/ where. 2. Prepositions in relative clauses. Literature: 1-5. Recommended materials: 1-3, 6. Internet sources: 1-8, 10, 12.	2
	Self-study: doing grammar exercises; reading and translating a newspaper article on the topic	3
Individual task		10
Total		120/4

VI семестр		
Topic 21. Job Hunting in the Food Industry.		8/12
know topical vocabulary; use grammatical resources of the language; understand different aspects of language behaviour	Practical lesson 1. 1. Professions in food industry. 2. Networking and job fairs. 3. Online job boards and recruitment platforms. 4. Building a portfolio or demo reel for chefs/bakers. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: explaining the advantages and disadvantages of various options, written tasks	3
use the topical vocabulary correctly; write CV and cover letter	Practical lesson 2. 1. Looking for a job in the food industry. 2. Writing a food industry-specific resume and cover letter. 3. Preparing for culinary job interviews. Literature: 1-5. Recommended materials: 3, 5, 7, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: Learning topical vocabulary; developing reading skills	3
build statements using non- finite forms of verbs and infinitives	Practical lesson 3. 1. Non-finite forms of the verb. 2. The Infinitive. Literature: 1-5. Recommended materials: 1-3, 4, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: activating topical vocabulary; revising grammar rules; developing speaking skills	3
know the variety of objective infinitive complexes	Practical lesson 4. 1. The Objective infinitive complex. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: revising grammar rules and doing grammar tasks; developing writing skills	3
Topic 22. Global Trends in the Food Industry.		6/9
use lexical and grammatical resources to express opinions about global trends in the food industry	Practical lesson 5. 1. Plant-based and sustainable eating. 2. Food tech innovations (lab-grown meat, AI in kitchens). Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: developing grammatical skills; analyzing grammar rules	3

read and understand authentic materials on international cuisine fusion and farm-to-table and local sourcing	Practical lesson 6. 1. International cuisine fusion. 2. Farm-to-table and local sourcing. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing and revising grammar rules	3
use grammatical resources of the language to use subjective infinitive complex	Practical lesson 7. 1. The Subjective Infinitive Complex. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; online testing	3
Topic 23. Communicating in the Digitalized World.		8/12
write professional emails, use social media dedicated to food business	Practical lesson 8. 1. Professional email and messaging etiquette. 2. Using social media for food business branding. 3. Virtual meetings and collaboration tools. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: reading and translating texts on the theme	3
understand written and oral texts about the variety of digital orders	Practical lesson 9. 1. Writing and interpreting digital orders and menus. 2. Digital literacy for food service professionals. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: writing essays to develop an argument; explaining advantages and disadvantages of various options	3
communicate on the topics dedicated to the food industry using the objective participle complex	Practical lesson 10. 1. Participles. 2. The Objective Participle complex. Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	2
	Self-study: preparing presentations on the topic; doing grammar exercises	3
apply effectively the acquired knowledge of	Practical lesson 11. 1. The Subjective Participle complex.	2

topical information to the appropriate situation	Literature: 1-5. Recommended materials: 3, 5, 8. Internet sources: 2, 5, 9-11, 13.	
	Self-study: doing grammar exercises; reading and translating texts on the topic	3
Topic 24. Professional Ethics in the Food Industry.		8/12
know topical vocabulary; hold conversation on the topic	Practical lesson 12. 1. Honesty in food labeling and advertising. 2. Ethical sourcing and sustainability. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; explaining advantages and disadvantages of various options	3
use lexical and grammatical resources of the language confidently in the sphere of food technology	Practical lesson 13. 1. Workplace respect and diversity. 2. Ethical treatment of staff and coworkers. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 7, 15.	2
	Self-study: revising grammar rules; doing grammar exercises	3
conduct interaction with customers ethically and politely	Practical lesson 14. 1. Handling customer complaints ethically. 2. Food safety as a moral responsibility. Literature: 1-5. Recommended materials: 3, 5, 9. Internet sources: 1, 4, 7, 15.	2
	Self-study: enriching thematic vocabulary; developing grammatical skills; analyzing and revising grammar rules	3
use grammatical resources of the language, including gerunds	Practical lesson 15. 1. The Gerund. 2. Complexes with the Gerund. Literature: 1-5. Recommended materials: 1-3, 5, 6. Internet sources: 1, 4, 14, 15.	2
	Self-study: doing grammar exercises; online testing	3
Individual task		15
Total		90/3
Total for 4 years		690/23

III. РЕКОМЕНДОВАНІ ДЖЕРЕЛА

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Інтернет-ресурси:

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