

**Syllabus for Department of Tourism, Restaurant and Hotel Management
Kai Nan University**

2nd Semester of 2004-05 Academic Year

Course Number	Course Title	Instructor	Required/ Elective	Class Section	Credit s	Week y Period s
	餐飲英文	邱筠惠	選修		2	2
Name of Textbook		Restaurant English 餐飲英文 蔡淳伊著 楊智出版社				
Objective of Teaching and Contents		The course is designed to let students learn and practice about restaurant English.				
Methods to Be Used		■Lecture ■Practice ■Discussion ■question & answer				
Grading Criteria		Class performance 30% + Midterm 30% + Final 30% +RP 10%=100%				
Brief Course Description (Main ideas and teaching plan included):						
Wk	Date	Ch	Titles			
1	2/22		Introduction			
2	3/01	1	Reservation			
3	3/08	2	On the Table			
4	3/15	3	Receiving Customers and Taking Orders			
5	3/22		Film			
6	3/29		Handout--Menu			
7	4/05		Holiday			
8	4/12	4	Explaining Dishes			
9	4/19	5	During the Meal			
10	4/26		Midterm			
11	5/3	6	Ethnic Cuisine			
12	5/10		Role Play			
13	5/17	7	Drinks			
14	5/24	8	Fast Food Restaurant			
15	5/31	9	Talking about Money			
16	6/7	10	Breakfast			
17	6/14	11	Room Service			
18	6/21		Final Exam			

- NB. 1. Zero score of class performance will be given to anyone absent from the class more than 3 times.
2. A pop quiz will be given without notice.

**Role Play: 5~6 /group, at least 6 sentences/ per person, 1 written copy.

