

NCEL 470: LOW TO INTERMEDIATE VOCATIONAL ESL FOR FOOD WORKERS

Foothill College Course Outline of Record

Heading	Value
Units:	0
Hours:	4 lecture per week (48 total per quarter)
Degree & Credit Status:	Non-Degree-Applicable Non-Credit Course Basic Skills, 4 Levels Below Transfer
Foothill GE:	Non-GE
Transferable:	None
Grade Type:	Non-Credit Course (Receives no Grade)
Repeatability:	Unlimited Repeatability

Student Learning Outcomes

- Listen to and verbally respond to varied aural input related to food (conversation, short talks, requests).
- Recognize and understand common written safety signs and spoken safety language.

Description

Introductory low-to-intermediate level vocational English course for non-native speakers in the food service industry. Focus on improving comprehension and communication in a food service workplace.

Course Objectives

The student will be able to:

- identify and pronounce basic kitchen vocabulary, such as ingredients, kitchen utensils, and equipment.
- understand and engage in basic conversation related to food preparation.
- understand and produce common safety language.
- understand and produce common sanitation and food storage language.
- read and understand typical work forms.

Course Content

- Identify and pronounce basic kitchen vocabulary, such as ingredients, kitchen utensils, and equipment
 - Common ingredients
 - Recognize/comprehend vocabulary for common vegetables/meats/fruits/seasonings
 - Pronounce common vegetables/meats/fruits/seasonings
 - Common kitchen utensils and equipment
 - Recognize/comprehend vocabulary for common kitchen utensils and equipment
 - Pronounce common kitchen utensils and equipment
- Understand and engage in basic conversation related to food preparation
 - Understand and use low-to-intermediate level grammar

- Present tense and aspects (present simple, present continuous)
- Past tense
- Future
- Imperatives (e.g., Boil the potatoes)
- Clarification questions (e.g., Did you say...?)
- Modals to ask questions (e.g., Should I ...?)
- Prepositions of location (e.g., in, on, next to)
- Basic cooking techniques/food preparation
 - Recognize verbs associated with basic cooking (e.g., boil, cut)
 - Pair correct verb with the corresponding utensil (e.g., pots are used to boil/steam)
- Understand and produce common safety language
 - Safety
 - Basic safety vocabulary (e.g., Slippery!)
 - Basic safety warnings (e.g., It's hot! Watch out!)
 - Know body parts and describe basic injuries (e.g., burn, cut)
- Understand and produce common sanitation and food storage language
 - Sanitation
 - Basic sanitation postings (e.g., Wash hands)
 - Know vocabulary for common cleaning procedures (e.g., soap, wash, rinse, sanitize)
 - Food storage
 - Read, write, understand expiration dates on food
- Read and understand typical work forms
 - Information about benefits, wages
 - Paychecks
 - Hiring papers
 - Work schedule

Lab Content

Not applicable.

Special Facilities and/or Equipment

Kitchen/cooking realia.

Method(s) of Evaluation

- In-class assignments.
 - Individual work.
 - Pair and group work.
- Class performance.
- Speaking/pronunciation exercises.
- Listening and speaking exercises.
- Informal evaluations.

Method(s) of Instruction

Lecture, Discussion, Oral presentations, Demonstration, Role Plays.

Representative Text(s) and Other Materials

- Grammar.
 - Elbaum, Sandra and Judi P. Pemán. *Grammar in Context: Basic*. 5th ed. Boston: Heinle Cengage, 2010.
 - Dictionary.
 - Longman Dictionary of American English*. 5th ed. White Plains, NY: Pearson Education, Inc. 2014.

C. Other Instructional Materials:

1. Instructor will provide food service specific materials, such as vocabulary lists, food safety worksheets, work oriented readings, and workplace role-plays.

D. Suggested online sources:

1. Sunrise Basic Training: Food Service Series. <http://sunrisebasictraining.com/index.html>
2. ServSafe California Food Handler Guide. <https://www.servsafe.com/home>
3. English for My Job: http://www.englishformyjob.com/ell_foodandbeverage.html

Types and/or Examples of Required Reading, Writing, and Outside of Class Assignments

- A. Readings in the text.
- B. Work related readings.
- C. Vocabulary exercises.

Discipline(s)

ESL Noncredit Instruction