

NCEL 470: LOW TO INTERMEDIATE VOCATIONAL ESL FOR FOOD WORKERS

Foothill College Course Outline of Record

Heading	Value
Effective Term:	Summer 2022
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:

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

Course Content

1. Identify and pronounce basic kitchen vocabulary, such as ingredients, kitchen utensils, and equipment
 - a. Common ingredients
 - i. Recognize/comprehend vocabulary for common vegetables/meats/fruits/seasonings
 - ii. Pronounce common vegetables/meats/fruits/seasonings
 - b. Common kitchen utensils and equipment
 - i. Recognize/comprehend vocabulary for common kitchen utensils and equipment
 - ii. Pronounce common kitchen utensils and equipment

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

Lab Content

Not applicable.

Special Facilities and/or Equipment

1. Kitchen/cooking realia.
2. When taught online, ongoing access to internet connection, email software and hardware, and a working email address are required.

Method(s) of Evaluation

Methods of Evaluation may include but are not limited to the following:

In-class assignments

1. Individual work
2. Pair and group work

Class performance

Speaking/pronunciation exercises

Listening and speaking exercises

Informal evaluations

Method(s) of Instruction

Methods of Instruction may include but are not limited to the following:

Lecture
Discussion
Oral presentations
Demonstration
Role plays

Representative Text(s) and Other Materials

Elbaum, Sandra, and Judi P. Pemán. Grammar in Context: Basic, 6th ed.. 2016.

Pearson. Longman Dictionary of American English, 5th ed.. 2014.

Although the representative texts for this course are older than the suggested "5 years or newer" standard, they remain seminal in this area of study.

Other recommended instructional materials:

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

Suggested online sources:

1. ServSafe California Food Handler Guide: <https://www.servsafe.com/>
2. English for My Job: http://www.englishformyjob.com/ell_foodandbeverage.html

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

1. Readings in the text.
2. Work related readings.
3. Vocabulary exercises.

Discipline(s)

English as a Second Language (ESL): Noncredit