

<b>SCHOOL</b>	FACULTY OF ENVIRONMENT		
<b>ACADEMIC UNIT</b>	FOOD SCIENCE AND TECHNOLOGY		
<b>LEVEL OF STUDIES</b>	UNDERGRADUATE		
<b>COURSE CODE</b>	<b>FST911</b>	<b>SEMESTER</b>	5
<b>COURSE TITLE</b>	<b>ENGLISH TERMINOLOGY</b>		
<b>INDEPENDENT TEACHING ACTIVITIES</b> <i>if credits are awarded for separate components of the course, e.g. lectures, laboratory exercise, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits</i>	<b>WEEKLY TEACHING HOURS</b>	<b>CREDITS</b>	
Lectures	3		
<b>Total</b>	3	6	
<i>Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).</i>			
<b>COURSE TYPE</b> <i>General background, special background, specialised general knowledge, skills development</i>	Special Background/ Skills development		
<b>PREREQUISITE COURSES:</b>			
<b>LANGUAGE OF INSTRUCTION and EXAMINATIONS:</b>	Greek		
<b>IS THE COURSE OFFERED TO ERASMUS STUDENTS</b>	Yes (English/Greek)		
<b>COURSE WEBSITE (URL)</b>			

## LEARNING OUTCOMES

### Learning Outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.

Consult Appendix A

- Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area
- Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B
- Guidelines for writing Learning Outcomes

**Upon successful completion of the course the student will be able to:**

- Interpret/translate foreign language (English-language) scientific texts
- Recognize and become familiar with the scientific terminology used in scientific papers and food science books written in English
- Use English scientific terms and write scientific texts in English
- Explain and communicate orally in English scientific topics in the field of food science

## General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and information, with the use of the necessary technology  
Adapting to new situations  
Decision-making  
Working independently  
Team work  
Working in an international environment  
Working in an interdisciplinary environment  
Production of new research ideas

Project planning and management  
Respect for difference and multiculturalism  
Respect for the natural environment  
Showing social, professional and ethical responsibility and sensitivity to gender issues  
Criticism and self-criticism  
Production of free, creative and inductive thinking  
.....  
Others...  
.....

- Adapting to new situations
- Decision-making
- Working independently
- Team work
- Criticism and self-criticism
- Production of free, creative and inductive thinking
- Search for, analysis and synthesis of data and information, with the use of the necessary technology

## SYLLABUS

Foreign language grammar. Vocabulary, use of words. Effective oral communication. Develop the ability to read, write and understand foreign language text at a high level. Systematic training and practice in the use of language on texts referring to food technology.

## TEACHING and LEARNING METHODS - EVALUATION

<b>DELIVERY</b> <i>Face-to-face, Distance learning, etc.</i>	Face-to-face		
<b>USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY</b> <i>Use of ICT in teaching, laboratory education, communication with students</i>	Use of information technology on data collection and information, in teaching and communication. Communication with students via web, e-mail, e-class and online folder sharing options etc.		
<b>TEACHING METHODS</b> <i>The manner and methods of teaching are described in detail. Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational</i>	<b>Activity</b>	<b>Semester workload</b>	
	Lectures	117	
	Total contact hours and training	<b>117</b>	

visits, project, essay writing, artistic creativity, etc. The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS	<table border="1"> <tr><td></td><td></td></tr> <tr><td></td><td></td></tr> <tr><td></td><td></td></tr> <tr><td></td><td></td></tr> <tr><td></td><td></td></tr> </table>											
<b>STUDENT PERFORMANCE EVALUATION</b>  Description of the evaluation procedure  Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short- answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other  Specifically-defined evaluation criteria are given, and if and where they are accessible to students.	Written Evaluation											

#### ATTACHED BIBLIOGRAPHY

- Suggested bibliography:

1. Dorland's Ιατρικό Λεξικό Αγγλοελληνικό και Ελληνοαγγλικό, Κατούλης Α.
2. Αγγλοελληνικό & Ελληνοαγγλικό λεξικό βιολογικών και ιατρικών όρων, Θ. Παταργιάς, Κ. Σέκερης, Κ. Σέκερη, Λ. Μαργαρίτη.
3. ΕΛΛΗΝΟ-ΑΓΓΛΙΚΟ & ΑΓΓΛΟ-ΕΛΛΗΝΙΚΟ ΛΕΞΙΚΟ ΙΑΤΡ.ΚΑΙ ΒΙΟΛ.ΟΡΩΝ ΜΕ CD, ΦΟΥΝΤΑΣ Γ.ΒΓΕΝΟΠΟΥΛΟΥ Σ
4. Αγγλοελληνικό - Ελληνοαγγλικό Λεξικό Βιολογίας και Μοριακής Βιολογίας, Lackie - Dow.

Performance Statistics of the last 2years			
Grade (descending order)	absolute frequency	relative frequency %	sum of success rates per class
ENGLISH TERMINOLOGY			
10	1	1%	1%
9	7	5%	6%
8	24	18%	24%
7	27	20%	44%
6	74	56%	100%
	133	100%	