



GENERAL INFORMATION									
Course coordinator	Sun Mengtong								
Course title	Third Foreign Language - Chinese 1								
Study programme	Undergraduate study: Business Economics in Tourism and Hospitality								
Course status	Elective								
Year	3.								
ECTS credits and form of	ECTS credits 3								
instruction	Number of hours (L+P+S) 15+15+0								
COURSE DESCRIPTION									
1.1. Course objectives									
for future professional activities of current students in international tourism and hotel management. The emphasis is on the socio-rhetorical aspects of communication in tourism and hotel management. Depending on the (known) future professional needs of students, defined on the basis of their professional intentions, wishes and aspirations, prior analysis of labor market needs, analysis of available teaching materials, and the results of relevant scientific research, the necessary competencies are defined, as well as knowledge / skills at the macro (reading, listening, speaking, writing) and micro (e.g. text connectors, discourse labels) level. Since language skills are interrelated and the use/development of one skill inevitably requires the use (and influences the development) of another skill, the approach to acquiring these skills is integrated.									
1.2. Course enrolment requirements									
No Chinese background, b	out maintain a passion for learning Chines	se.							
1.3. Expected course learn	ing outcomes								
After passing the exam, students will be able to:  1. tell basic information from the field of personal life  2. use simple terms from the field of tourism in oral interaction  3. use a certain number of Chinese characters  4. compare certain aspects of his/her own and Chinese culture  1.4. Course content									
Language communication: Greetings; Self-introduction; Numbers; Dates; Times; Shopping; Dining The Chinese culture: China's national conditions; Chinese festivals; Chinese diet; Places of interest in China; China science and technology; The history of China Cultural experience: Paper cutting; Peking Opera facial makeup; Clay sculpture									
1.5. Types of teaching (add an 'X')  1.6. Students' obligations	<ul> <li>☑ lectures</li> <li>☐ seminars and workshops</li> <li>☑ practicals</li> <li>☑ distance learning</li> <li>☐ field-based learning</li> </ul>	independent tasks     multimedia and network     laboratory     mentoring work     other							





Speak up actively in class; Do more language exercises with the teacher; Finish homework on time after class

1.7. Monitoring students' work (indicate the relevant form of monitoring by adding an 'X')

Course	1	Activity /		Seminar	Experimental work	
attendance		Participation		paper	'	
Written exam		Oral exam	0,5	Essay	Research	
Project	0,7	Continuous assessment	0,8	Report	Practice	
Portfolio						

## 1.8. Assessment and evaluation of student work during classes and at the final exam

Assessment and evaluation of students in classes and at the final exam is conducted under the Rulebook on students' evaluation at the Faculty of Tourism and Hospitality Management. For each course it is made a detailed course syllabus which coordinates activities, student load, learning outcomes and evaluation methods.

1.9. Essential reading and the number of copies provided in relation to the current number of course participants

Title	Number of copies	Number of students
1. Liu, Yuehua et al. (2016) Integrated Chinese, Cheng and Tsui Company Boston	5	
2. Yue, Mao et al. (2017) 360 Standard Sentences in Chinese Conversations, Beijing Language and Culture University Press	5	

## 1.10. Additional reading

- 1. Developing Chinese (2011) Beijing Language and Culture University Press
- 2. Ma, Yamin (2006) Easy Steps to Chinese, Beijing Language and Culture University Press

## 1.11. Quality monitoring methods ensuring the acquisition of expected knowledge, skills and competencies

The quality of the program, the teaching process, the teaching skills and the level of the material acceptance will be established by means of a written evaluation of the extensive questionnaires and in other ways envisaged by the accepted standards, in accordance with the Rulebook on Quality Assurance and Improvement of the University of Rijeka and the Quality Assurance and Improvement of the Faculty of Tourism and Hospitality Management.