



SUBJECT DATASHEET

Hungarian Language and Culture for SH Students 2.

BMEGT60Z9H2

I. SUBJECT DESCRIPTION

1. SUBJECT DATA

Subject name

Hungarian Language and Culture for SH Students 2.

ID (subject code)

BMEGT60Z9H2

Type of subject

online and contact hours (blended)

Course types and lessons

<i>Type</i>	<i>Lessons</i>
Lecture	0
Practice	4
Laboratory	0

Type of assessment

Exam

Number of credits

2

Subject Coordinator

<i>Name</i>	<i>Position</i>	<i>Contact details</i>
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Educational organisational unit for the subject

Centre of Modern Languages

Subject website

www.inyk.bme.hu

Language of the subject

magyar (angol közvetítő nyelvvél) - HU (along with English as mediation language)

Curricular role of the subject, recommended number of terms

Direct prerequisites

Strong BMEGT609H01 teljesítése - completion of BMEGT609H01

Weak None

Parallel None

Exclusion None

Validity of the Subject Description

Approved by the Faculty Board of Faculty of Economic and Social Sciences, Decree No: 580884/8/2023 registration number. Valid from: 29.11.2023.

2. OBJECTIVES AND LEARNING OUTCOMES

Objectives

The aim of the course is to provide students with basic skills and knowledge so that they reach A1.2 level (CEFR) in Hungarian by the end of their two-semester studies. By the end of the second semester, students will be able to communicate in familiar, simple and well-practiced situations that require a direct exchange of information: primarily about themselves, their environment, place of residence and their studies. The course also aims to provide students with a basic knowledge of Hungarian culture and society.

Academic results

Knowledge

1. - The student is familiar with the grammatical system of the Hungarian language. He/she is familiar with the concept of objectivity, knows the types of objects, the basic functions of verbs, the regular forms of the past and the pronouns.
2. - He/she has an ever-widening body of knowledge about the material elements of Hungarian culture and the well-known figures of Hungarian culture (writers, artists, inventors, historical figures, etc.).

Skills

1. - The student understands the everyday communication twists and words at A1.2 level in topics related to his / her person, environment, place of residence. He/she understands short, clear and simple messages, can read and understand very short and simple texts. He/she is able to find the necessary pieces of information in short ordinary texts (eg brochures, timetables).

Attitude

1. - He/she fits into Hungarian society more integrated as being familiar with the intercultural peculiarities manifested in the culture of Hungarian everyday life.

Independence and responsibility

1. - He/she is an active participant in his/her own learning process and is able to sustain it in the long run.

Teaching methodology

The course is based on blended learning: with two contact hours per week (2*45 min) and two hours of autonomous learning (2*45min), where students rely on materials provided by their teacher. In order to increase talking time during contact hours, team and group work methods are applied.

Materials supporting learning

- Kurzuskönyv: Szita Szilvia – Pelcz Katalin, MagyarOK Kompakt, Pécsi Tudományegyetem, 2020 (5.-8. fejezet)
- A kurzuskönyvhöz tartozó, tanulást támogató anyagok / textbook materials supporting autonomous learning: <http://magyar-ok.hu/hu/home.html>
- Az önálló tanulást támogató interaktív tananyagok / interactive materials supporting autonomous learning: aktiv-magyar-ok.hu

II. SUBJECT REQUIREMENTS

TESTING AND ASSESSMENT OF LEARNING PERFORMANCE

General Rules

Learning outcomes (as indicated in 2.2.) are evaluated on the basis of participation/class work in contact-hour classes, completion of written assignments, a mid-term test and an oral and written exam in the end of the course. Written assignments must be completed week by week.

Performance assessment methods

A. Evaluation methods during the study period The competence elements ability and knowledge are evaluated in the 5th week in the form

of a mid-term test. The test is designed to evaluate the acquired knowledge and the ability to apply it. The evaluation is based on the learning materials provided by the teacher of the course. At least 50% of the total score must be achieved in the mid-term test.

B. Evaluation methods during the exam period The final exam comprises an oral and a written part. At least 50-50% of the total score must be achieved in both exams. The results of both exams count in the final grade in a ratio of 50-50%.

Percentage of performance assessments, conducted during the study period, within the rating

Percentage of exam elements within the rating

- written exam: 50
- oral exam: 50

Conditions for obtaining a signature, validity of the signature

In order to obtain the signature and pass the exam, students are required to meet the following requirements: a minimum of 70% participation

in the contact-hour classes, the completion of written assignments and a minimum of 50-50% of the total score in the two mid-term tests.

The results of the two mid-term tests do not count in the final exam .

Issuing grades

Excellent	95
Very good	89-94
Good	76-88
Satisfactory	63-75
Pass	50-62
Fail	0-49

Retake and late completion

as laid down in the BME Code of Studies

Coursework required for the completion of the subject

participation in contact-hour classes	21
preparation for mid-term test	8
preparation for the final exam	10
autonomous learning based on material	21

Approval and validity of subject requirements

Consulted with the Faculty Student Representative Committee, approved by the Vice Dean for Education, valid from: 06.11.2023.

III. COURSE CURRICULUM

THEMATIC UNITS AND FURTHER DETAILS

Topics covered during the term

Thematic units Shopping, services Cultural events, holidays Leisure, hobby Weather Health, disease Learning, language learning Living environment Cultural content Hungarian food, drinks, ingredients Hungaricums Well-known Hungarians Hungarian holidays: presentation of the Easter holiday

Additional lecturers

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Approval and validity of subject requirements