



Федеральное агентство по рыболовству
БГАРФ ФГБОУ ВО «КГТУ»
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Фонд оценочных средств
(приложение к рабочей программе дисциплины)

ОГСЭ.03 ИНОСТРАННЫЙ ЯЗЫК В ПРОФЕССИОНАЛЬНОЙ ДЕЯТЕЛЬНОСТИ

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МО-35 02 10-ОГСЭ.04 ФОС

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1 Паспорт фонда оценочных средств

1.1 Область применения фонда оценочных средств

Фонд оценочных средств предназначен для оценки результатов освоения дисциплины ОГСЭ.03 «Иностранный язык в профессиональной деятельности».

1.2 Результаты освоения дисциплины

В результате контроля и оценки по дисциплине осуществляется комплексная проверка освоения следующих *общих компетенций*:

ОК 01. Выбирать способы решения задач профессиональной деятельности применительно к различным контекстам;

ОК 02. Использовать современные средства поиска, анализа и интерпретации информации и информационные технологии для выполнения задач профессиональной деятельности.

ОК 05. Осуществлять устную и письменную коммуникацию на государственном языке Российской Федерации с учетом особенностей социального и культурного контекста

2 Перечень оценочных средств и критерии оценивания

Код формируемых компетенций	Индикаторы достижения компетенции	Результат обучения
ОК 01	Выбирать способы решения задач профессиональной деятельности, применительно к различным контекстам	Уметь: распознавать задачу и/или проблему в профессиональном и/или социальном контексте; анализировать задачу и/или проблему и выделять её составные части; определять этапы решения задачи; выявлять и эффективно искать информацию, необходимую для решения задачи и/или проблемы; составлять план действия; определять необходимые ресурсы; владеть актуальными методами работы в профессиональной и смежных сферах; реализовать составленный план; оценивать

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		результат и последствия своих действий (самостоятельно или с помощью наставника).
		Знать: актуальный профессиональный и социальный контекст, в котором приходится работать и жить; основные источники информации и ресурсы для решения задач и проблем в профессиональном и/или социальном контексте; алгоритмы выполнения работ в профессиональной и смежных областях; методы работы в профессиональной и смежных сферах; структура плана для решения задач; порядок оценки результатов решения задач профессиональной деятельности.
ОК 02.	Использовать современные средства поиска, анализа и интерпретации информации и информационные технологии для выполнения задач профессиональной деятельности.	определять задачи для поиска информации определять необходимые источники информации; планировать процесс поиска; структурировать получаемую информацию; выделять наиболее значимое в перечне информации; оценивать практическую значимость результатов поиска; оформлять результаты поиска, применять средства информационных технологий для решения профессиональных задач; использовать современное программное обеспечение; использовать различные цифровые средства для решения профессиональных задач. номенклатура информационных источников, применяемых в профессиональной деятельности; приемы структурирования информации; формат оформления результатов поиска информации, современные средства и устройства информатизации; порядок их применения и программное обеспечение в профессиональной деятельности в том числе с использованием цифровых средств
ОК 05.	Осуществлять устную и	особенности социального и культурного контекста; правила оформления документов и построения

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	письменную коммуникацию на государственном языке Российской Федерации с учетом особенностей социального и культурного контекста	устных сообщений
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2.1 К оценочным средствам текущего контроля успеваемости относятся:

- Выполнение тестовых заданий;

2.2 К оценочным средствам для промежуточной аттестации относятся:

- вопросы для дифференцированного зачета;
- вопросы для экзамена.

2.3 Критерии оценки результатов освоения дисциплины

Критерии оценивания теоретических знаний:

«Отлично» - ставится, если обучающийся:

- а) точно формулирует ответы на поставленные в задании вопросы;
- б) дает правильные формулировки понятий и терминов по изученной дисциплине;
- в) демонстрирует понимание материала, что выражается в умении обосновать свой ответ;
- г) свободно обобщает и дифференцирует признаки и понятия;
- д) правильно отвечает на дополнительные вопросы;
- е) свободно владеет речью (демонстрирует связанность и последовательность в изложении) и т.п.

«Хорошо» - ставится, если обучающийся дает ответ, удовлетворяющий тем же требованиям, что и для отметки «отлично», но допускает единичные ошибки, которые сам же исправляет после замечания преподавателя.

*Документ управляется программными средствами 1С: Колледж
Проверь актуальность версии по оригиналу, хранящемуся в 1С: Колледж*

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«Удовлетворительно» - ставится, если обучающийся демонстрирует знание и понимание основных положений данной темы, но:

- а) неточно и неуверенно воспроизводит ответы на поставленные в задании вопросы;
- б) дает неточные формулировки понятий и терминов;
- в) затрудняется обосновать свой ответ;
- г) затрудняется обобщить или дифференцировать признаки и понятия;
- д) затрудняется при ответах на дополнительные вопросы;
- е) излагает материал недостаточно связно и последовательно с частыми заминками и перерывами и т.п.

«Неудовлетворительно» - ставится, если обучающийся демонстрирует незнание или непонимание большей части соответствующего раздела.

Критерии оценивания по дисциплине в форме тестирования:

- «Отлично» - 81-100 % правильных ответов;
- «Хорошо» - 61-80 % правильных ответов;
- «Удовлетворительно» - 41-60% правильных ответов;
- «Неудовлетворительно» - 0-40% правильных ответов.

3 Оценочные средства текущего контроля и промежуточной аттестации

Контрольно-оценочные материалы для текущего контроля

Дифференцированный зачет (3-ий семестр):

Выполнение тестовых заданий

Планируемые результаты: ОК 01, ОК 02, ОК 05.

Раздел 1. Профессиональные темы

Тема 1. Основные рыболовные районы мирового океана

1. Translate from English into Russian.

antipode **антипод, противоположность**

dry land **суша**

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aquatic cover	Водная поверхность
surface	поверхность
average	средний
tremendous	огромный
transparence	прозрачность
ambient temperature	температура окружающей среды
surrounding	окружающая среда
casual observer	случайный наблюдатель
barrel waste	бесплодная пустыня
abyss	впадина

2. Answer the questions.

1. What territory does water cover?

Water covers 3/4 of the Earth's surface.

2. How many oceans are there in the world?

There are 4 oceans in the world: the Pacific Ocean, the Atlantic Ocean, the Indian Ocean and the Arctic Ocean.

3. What is the largest ocean in the world?

The Pacific Ocean is the largest ocean in the world.

4. What is the smallest ocean on the Earth?

The Arctic Ocean is the smallest in the world.

5. What is the Indian Ocean famous for?

The Indian Ocean is famous for its transparence and dark-blue colour.

6. Is the ocean a barren waste or is it populated by animals and plants?

It is populated by animals and plants.

7. Why is the ocean considered to be a cradle of life on the Earth?

The first living organisms, as scientists assert, arose in the ocean depths.

8. How much pelagic fish is caught yearly?

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Almost 30 mln tons of pelagic are caught every year.

9. How much bottom fish is taken from the ocean every year?

Almost 20 ml tons of bottom fish are caught every year.

3. Match the two parts of the sentences:

- | | |
|--|--|
| 1. The ocean is a mobile ... | a) ... the largest and the deepest one. |
| 2. The world ocean is divided ... | b) ... the smallest one. |
| 3. The Pacific Ocean is .. | c) ... fish in different parts of the world ocean. |
| 4. The Indian Ocean is famous ... | d) ... a barren waste. |
| 5. The Arctic Ocean is.... | e) ... aquatic cover of the globe. |
| 6. The ocean is considered to be ... | f) ... in the ocean depths. |
| 7. The first living organisms arose... | h) ... for its water transparency. |
| 8. 200 countries of the world | g) ... into four parts. |

Ответы: 1e, 2g, 3a, 4h, 5b, 6d, 7f, 8c.

4. Give English equivalents to the following sentences:

1. Океан покрывает 3/4 поверхности Земли.

The ocean covers ¾ of the Earth 's surface.

2. Поверхность мирового океана составляет 361 600 000 кв. км.

The surface of the world ocean is equal to 361,600,000 square kilometers.

3. На Земле существует четыре океана.

There are 4 oceans on the Earth.

4. Тихий океан называют Великим, т.к. он самый большой.

The Pacific Ocean is called the Great one as it is the largest.

5. Тихий океан - самый глубокий.

The Pacific Ocean is the deepest one.

6. Площадь Атлантического океана составляет 92 млн. кв. км.

The Atlantic Ocean has the surface of 92 min sq.km.

7. Индийский океан не такой большой, как Тихий.

The Indian Ocean is not so big as the Pacific Ocean.

8. Воды Индийского океана темно-голубого цвета, но прозрачные.

The waters of the Indian Ocean are dark-blue but transparent.

9. Северный Ледовитый океан - самый маленький.

The Arctic Ocean is the smallest one.

10. Океан - не бесплодная пустыня, а живой организм.

The Ocean is not a barren waste but a living organism.

11. Океан - колыбель жизни на Земле.

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The Ocean is the cradle of life.

12. Самые большие животные живут в океане.

The biggest animals live in the Ocean.

13. Самые большие растения растут в океане.

The biggest plants grow in the Ocean.

5. Answer the questions.

1. What are the main areas of the commercial fishing?

The North, the Baltic, the Norwegian, the Barents and the White Seas the main areas of the commercial fishing.

2. What sections of the Atlantic are widely used for commercial fishing?

The northwestern Atlantic and the central Atlantic are widely used for commercial fishing

3. What part of the Atlantic Ocean do the North, Barents, Norwegian and Baltic Seas belong to?

They belong to the northeastern section of the Atlantic.

4. What species are caught in the northeastern part of the Atlantic?

Cod, herring, red fish, haddock, silver and red hake, halibut and squids are caught in the northeastern part of the Atlantic.

5. What species are fished in the southern Atlantic?

Tuna, swordfish, pilchard, anchovy are fished in the southern Atlantic.

6. Why are only 15 % of the Pacific Ocean used for fishing?

15% of the territory of the Pacific Ocean are shallow waters fit for fishing of the pelagic species.

7. What countries engage in fishing in the northern Pacific?

Russia, Japan, the USA and Canada engage in fishing in the northern Pacific.

8. What do they catch?

They catch Pacific herring, some species of halibut, plaice.

9. Where are octopuses, crabs and sea-urchins taken?

They are taken in the western section of the Pacific.

10. Are these sea objects popular in Russia?

Yes, they are.

11. Where is the larger part of the Indian Ocean situated?

The larger part of the Indian Ocean is situated in the southern hemisphere.

12. Is the fauna of the Indian Ocean various?

Yes, it is.

13. What species are usually taken in the Indian Ocean?

Tuna, mackerel, sharks and some bottom species are taken in the Indian Ocean.

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2. Устный опрос (монологическое высказывание).

Планируемые результаты: ОК 01, ОК 02, ОК 05.

Подготовить монологическое высказывание на одну из пройденных устных тем.

1. Океан.
2. Ресурсы Атлантического океана.
3. Ресурсы Тихого Океана.
4. Ресурсы Индийского Океана.

Эталон выполнения

Ориентировочная основа действий:

1. Начать монолог со вступительной фразы, которая отражает тему:

Let me give a talk about...

Now I would like to speak about ..

Today I am going to tell you about...

2. Раскрыть аспекты-пункты плана сообщения (соответствующая лексика, грамматика)

3. Завершить высказывание заключительной фразой.

That's all I wanted to tell you.

Для связи пунктов плана использовать вводные слова:

- для выражения своего мнения: I think, I believe, in my view, in my opinion, to my mind, I am absolutely sure... etc.

- для построения логики высказывания: however, on the one hand... on the other hand, at the same time, besides, finally.

Для заключения: in general, to sum up, in conclusion.

Эталонные ответы к устным темам.

1. Океан / The Ocean

The ocean is a mobile aquatic cover of the globe. Water covers 3/4 of the Earth's surface. The world ocean is divided into four parts, namely: the Pacific Ocean, the Atlantic Ocean, the Indian Ocean and the Arctic Ocean.

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The Pacific Ocean is the largest and the oldest one. Sometimes it is called «the Great Ocean», as it covers 1/3 of the earth's surface and 1/2 of the world ocean's surface. The Pacific Ocean is the deepest one.

The average depth of the Atlantic Ocean is less than that of the Pacific and Indian.

The Indian Ocean is not so tremendous as the Pacific one. Waters of the Pacific Ocean are blue; waters of the Indian Ocean are famous for its transparence and dark-blue colour.

The Arctic Ocean is the smallest in the world. It is situated in the Arctic where the average ambient temperature is 30 C below zero. However, waters of the Arctic Ocean are much warmer and they heat the surroundings, especially in summer.

To a casual observer the ocean is a barren waste chiefly used for transportation. Actually it is not so. The ocean is the cradle of life on the Earth. The first living organisms, as scientists assert, arose in the ocean depths. The largest animals and the tallest plants grow in the ocean, and nowhere else such a large quantity of food may be obtained. The ocean gives over 80% of the whole catch of fish from all water reservoirs. 200 countries of the world catch fish in different parts of the world ocean. Almost 30 mln tons of pelagic and 20 ml tons of bottom fish are caught every year by them.

2. The Resources of the Atlantic Ocean

The territory of the ocean is about 93 million square kilometers. The northeastern section of the Atlantic is considered to be a traditional and very productive fishing area. This part of the ocean includes the North, the Baltic, the Norwegian, the Barents and the White Seas.

The North Sea is rather shallow; the average depth is only 96 metres. A lot of herring, cod, haddock, and mackerel are taken here.

The Baltic Sea is smaller than the North Sea, and not so rich in fish as the North Sea. Mostly sprat is caught in the Baltic Sea.

The Barents Sea is a part of the Arctic Ocean. On the banks of the world ocean of the Barents Sea, there are large stocks of cod, haddock, and red fish. More than 120 species inhabit this sea.

The northwestern Atlantic is a very important fishing region of the world ocean. The warm waters of the Gulf Stream meet the cold Labrador Current and this mixture of water creates favourable conditions for fish. For centuries fishermen were catching cod in the area of Newfoundland shores, and now herring, red fish, haddock, silver and red hake, halibut and even squids are taken here.

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The central Atlantic is not so widely used for fishing as its northern and southern parts. The southern Atlantic is employed for fishing such species as tuna, swordfish, pilchard, anchovy which are not popular in our country.

3. Resources of the Pacific Ocean

15% of the territory of the Pacific Ocean are shallow waters fit for fishing of the pelagic species.

In the northern part of the Pacific Ocean mostly fishing ships of Russia, Japan, the USA and Canada operate. They fish for Pacific herring, some species of halibut, plaice.

The western section of the Pacific is widely employed by the Japanese, Korean, and Philippine fishermen. Their catches include large and small anchovy, mackerel, tuna, pilchard, sharks, as well as squids, octopuses, shrimps, crabs and sea urchins.

The southern part of the Pacific is smaller than the central one and it is employed by the fishermen of Australia and New Zealand. Large stocks of the Peruan anchovy, pilchard, and tuna are found here. The resources of this area are being constantly investigated and the commercial fishing here is constantly growing.

4. Resources of the Indian Ocean

The larger part of this ocean is situated in the southern hemisphere. The Indian Ocean is one of the smallest oceans in the world, and the fauna of the ocean is very poor.

The fishermen of all countries catch here less than 4 mln tons of different sea objects annually. Such commercial fishes as large and small tuna, mackerel, sharks and some bottom species are taken here. There are many squids and spiny lobsters at the African coasts, shrimps in the Persian Gulf.

Контрольно-оценочные материалы для текущего контроля

Дифференцированный зачет (4-ый семестр):

Выполнение тестовых заданий

Планируемые результаты: ОК 01, ОК 02, ОК 05.

Тема 1. Рыбная промышленность России.

Тема 2. Промысловая рыба.

1. Translate from English into Russian.

resources

запасы, богатства

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expanding	расширение
branch	отрасль
inshore fishing	промысел во внутренних водах
ground	район
hunting	зверобойный промысел
whale-fishing	китобойный промысел
purse fleet	кошельковый флот
trawl fleet	траловый флот
unlimited range of operation	неограниченный район лова
research work	научная работа
prospecting	перспективная разведка
life boat	спасательное судно
auxiliary	вспомогательное судно
renewal	обновление

2. Give answers to the questions.

1. What industry plays a significant role in Russian economy?

Fishing industry plays a significant role in Russian economy.

2. Does fishing industry provide employment for many people?

Yes, fishing industry provides employment for many people.

3. What is Russia's fishing industry known for?

Russia's fishing industry is known for its production of various fish species.

4. What kind of fish is Russian fishing industry famous for?

Russian fishing industry is famous for cod, haddock, pollock, salmon, and herring.

5. What crustaceans are harvested in the Russian industry?

Crustaceans such as crab and shrimp are harvested in the Russian industry.

6. What is the fishing industry of Russia involved in?

The fishing industry of Russia is involved in aquaculture.

7. What challenges does the fishing industry face?

The fishing industry faces challenges such as overfishing, illegal fishing, and environmental concerns.

8. Who plays the key role in regulating the fishing industry?

The Russian government plays a key role in regulating the fishing industry.

9. Does the industry export a significant portion of its catch to other countries?

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Yes, the industry exports a significant portion of its catch to other countries.

3. Translate from English into Russian

American plaice	камбала, ёрш
Arctic cod	сайка
Arctic flounder	полярная камбала
Atlantic salmon	сёмга, лосось
Blue sea-cat	зубатка синяя
Broad whitefish	чир
Capelin	мойва
Cod	треска
Dab	лиманда, ершоватка
Greenland halibut	черный палтус
Ground shark	полярная акула
Haddock	пикша
Lumpfish (henfish)	пинагор
Mackerel	скумбрия
Mud Flounder	речная камбала
Navaga	навага
Ocean perch	морской окунь
Plaice	камбала
Pollack (green cod)	сайда
Rainbow trout	радужная форель
Sand eel	песчанка
Sea herring	сельдь атлантическая
Spotted wolffish	пятнистая зубатка
Starry ray	скат звездчатый
Vendace	ряпушка, сиг
Wolffish	полосатая зубатка

4. Answer the questions.

1. What commercial fishing of Russia focuses on?

Commercial fishing in Russia focuses both domestic consumption and export.

2. What fish species does the commercial fishing industry of Russia target?

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The commercial fishing industry in Russia targets a wide range of fish species, including cod, herring, salmon, pollock, and others.

3. What fishing methods are used in Russian commercial fishing to harvest fish from the country's vast oceanic waters ?

Trawling, longlining, and netting are used in Russian commercial fishing to harvest fish from the country's vast oceanic waters.

4. In what ways does the Russian government regulate the commercial fishing industry?

The Russian government regulates the commercial fishing industry through quotas on fish catches, licensing requirements, and monitoring of fishing activities.

5. What related sectors does the commercial fishing support?

Commercial fishing supports related sectors such as processing and distribution of seafood products.

6. What is cod known for?

Cod is known for its mild flavor and versatility in cooking.

7. Where is cod commonly caught?

Cod is commonly caught in the waters of the Barents Sea and the White Sea.

2. Устный опрос (монологическое высказывание).

Планируемые результаты: ОК 01, ОК 02, ОК 05.

Подготовить монологическое высказывание на одну из пройденных устных тем.

1. Рыбная промышленность России.
2. промысловая рыба

Эталон выполнения

Ориентировочная основа действий:

1. Начать монолог со вступительной фразы, которая отражает тему:

Let me give a talk about...

Now I would like to speak about ..

Today I am going to tell you about...

2. Раскрыть аспекты-пункты плана сообщения (соответствующая лексика, грамматика)

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3. Завершить высказывание заключительной фразой.

That's all I wanted to tell you.

Для связи пунктов плана использовать вводные слова:

- для выражения своего мнения: I think, I believe, in my view, in my opinion, to my mind, I am absolutely sure... etc.
- для построения логики высказывания: however, on the one hand... on the other hand, at the same time, besides, finally.

Для заключения: in general, to sum up, in conclusion.

Эталонные ответы к устным темам.

1. Fishing Industry of Russia

The fishing industry in Russia is one of the largest in the world, due to the country's extensive coastline and numerous rivers and lakes. It plays a significant role in the country's economy and provides employment for many people.

Russia's fishing industry is known for its production of various fish species, including cod, haddock, pollock, salmon, and herring. The industry also includes the harvesting of crustaceans such as crab and shrimp. The fishing industry is also involved in aquaculture, with the farming of fish and other aquatic organisms becoming increasingly important.

The industry faces challenges such as overfishing, illegal fishing, and environmental concerns, but efforts are being made to address these issues through sustainable fishing practices and conservation measures.

The Russian government plays a key role in regulating the fishing industry, setting quotas and regulations to ensure the sustainability of fish stocks and protect the marine environment. The industry also exports a significant portion of its catch to other countries, making it an important player in the global seafood market.

2. Commercial Fish

There are various kinds of commercial fish that are targeted by the fishing industry in Russia. Some of the most common species are cod, herring, salmon, pollock, halibut and flounder.

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Cod is a popular commercial fish in Russia, known for its mild flavor and versatility in cooking. It is commonly caught in the waters of the Barents Sea and the White Sea.

Herring is another important commercial fish in Russia, valued for its rich flavor and high omega-3 fatty acid content. It is caught in the Baltic Sea, the Barents Sea, and other coastal waters.

Salmon is a prized commercial fish in Russia, particularly the wild Pacific salmon species such as sockeye, coho, and chinook. These fish is caught in the waters of the Russian Far East, including the Kamchatka Peninsula.

Pollock is a widely harvested commercial fish in Russia, known for its mild taste and flaky texture. It is caught in the Bering Sea and the Sea of Okhotsk.

Halibut is a valuable commercial fish in Russia, prized for its firm white flesh. It is caught in the waters of the Bering Sea and the Sea of Okhotsk.

Flounder is another commercially important fish species in Russia, known for its delicate flavor and flat shape. It is caught in various coastal areas, including the Black Sea and the Sea of Azov.

These are just a few examples of the many kinds of commercial fish targeted by the fishing industry in Russia. The country's vast coastline and rich marine resources support a diverse range of fish species that contribute to both domestic consumption and export markets.

Контрольно-оценочные материалы для текущего контроля

Дифференцированный зачет (5-ый семестр):

1. Выполнение тестовых заданий

Планируемые результаты: ОК 01, ОК 02, ОК 05..

Тема 1. Пищевая ценность рыбы.

Тема 1.1. Рыба как продукт питания.

Тема 2. Ценностно-пищевой состав рыбы.

1. Answer the questions.

1. What acids is fish rich in?

Fish is rich in omega-3 fatty acids.

2. What acids are important for heart health and brain function?

Omega-3 fatty acids are important for heart health and brain function.

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3. What are the ways of cooking fish?

Grilling, baking, frying and steaming are the ways of cooking fish.

4. Why is fish considered to be a healthier alternative to red meat?

Fish is considered a healthier alternative to red meat due to its lower levels of saturated fats.

5. What makes fish an important part of a balanced diet?

Numerous health benefits make fish an important part of a balanced diet.

6. What chemicals does the body of fish contain?

The body of fish contains many different chemicals, mainly proteins, fat, water and certain minerals.

7. What does the chemical composition of fish depend on?

The chemical composition of fish depends on the species and the environment in which they live.

8. What is fish rich in?

In general, fish is rich in protein, healthy fats, vitamins and minerals.

9. What healthy fats is fish rich in?

Fish is rich in healthy fats such as omega-3 fatty acids.

10. What vitamins is fish rich in?

Fish is rich in such vitamins as vitamin D and B vitamins.

11. What minerals is fish rich in?

Fish is rich in such minerals as iodine, selenium, and zinc.

12. What is the exact composition of fish depend on?

The exact composition of fish depends on the age of the fish, its diet, and how it is prepared.

13. What are the three groups fish is divided according to the criteria of fat?

According to the criteria of fat fish is divided into three groups: lean, medium fatty, and fatty.

14. What kinds of fish are considered to be lean?

Cod, pike-perch, and pike are considered to be lean.

15. What kinds of fish are considered to be medium fatty?

Carp, sheatfish, perch and whitefish are considered to be medium fatty.

16. What kinds of fish are considered to be fatty?

Sturgeon, salmon, herring are considered to be fatty.

17. What is the content of fat in lean fish?

In lean fish the content of fat does not exceed 4 per cent.

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18. What is the content of fat in medium fatty fish?

In medium fatty fish the content of fat is between 4 and 8 per cent.

19. What is the content of fat in fatty fish?

In fatty fish the content of fat exceeds 8 per cent.

20. Why is the knowledge of molecular composition so essential?

Knowledge of molecular composition is essential for estimating the fish value.

2. Translate the words from English into Russian.

Abundant	обильный, богатый
Distinct	отдельный, различный
To market	поступать на рынок
Anadromous	анадромный (морские рыбы, нерестящиеся в реках)
Source	источник
Albumen	белок
Intake	поступление

3. Fill in the gaps with the prepositions.

1. The seas and rivers ... Russia are populated ... huge stocks ... fish. (**of, with, of**)
2. None exceed the herring family ... productiveness. (**in**)
3. The species ... the herring family are distributed ... the greater part ... the world. (**of, across, of**)
4. Herring and cod are marketed ... the fresh and salted state. (**in**)
5. Mackerels are highly praised ... food ... fresh, salted and canned state. (**in, in**)
6. Vitamins are vital ... development ... the brain and nervous system. (**for, of**)
7. The animal albumen is very necessary ... the whole mankind (**for**)

2. Устный опрос (монологическое высказывание).

Планируемые результаты: ОК 01, ОК 02, ОК 09.

Подготовить монологическое высказывание на одну из пройденных устных тем.

1. Рыба как продукт питания.
2. Ценностные компоненты рыбы.

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3. Ценностно-пищевой состав рыбы.

Эталон выполнения

Ориентировочная основа действий:

1. Начать монолог со вступительной фразы, которая отражает тему:

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Now I would like to speak about ..

Today I am going to tell you about...

2. Раскрыть аспекты-пункты плана сообщения (соответствующая лексика, грамматика)

3. Завершить высказывание заключительной фразой.

That's all I wanted to tell you.

Для связи пунктов плана использовать вводные слова:

- для выражения своего мнения: I think, I believe, in my view, in my opinion, to my mind, I am absolutely sure... etc.

- для построения логики высказывания: however, on the one hand... on the other hand, at the same time, besides, finally.

Для заключения: in general, to sum up, in conclusion.

Эталонные ответы к устным темам.

1. Fish as a Food Product

Fish is a highly nutritious food product that is consumed worldwide. It is a good source of high-quality protein, essential vitamins, and minerals. Fish is also rich in omega-3 fatty acids, which are important for heart health and brain function.

Fish can be prepared in a variety of ways, including grilling, baking, frying, steaming, or even eaten raw in dishes like sushi and sashimi. Different cultures have their own unique ways of preparing and consuming fish, leading to a diverse range of culinary traditions.

Fish is often considered a healthier alternative to red meat due to its lower levels of saturated fats. It is also a versatile ingredient that can be used in a wide range of dishes, from simple grilled fillets to elaborate seafood stews and curries.

Overall, fish is not only delicious but also provides numerous health benefits, making it an important part of a balanced diet.

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2. Chemical Composition of Fish

The body of fish contains many different chemicals, mainly proteins, fat, water and certain minerals. The chemical composition of fish can vary depending on the species and the environment in which they live. However, in general, fish are rich in protein, healthy fats (such as omega-3 fatty acids), vitamins (such as vitamin D and B vitamins), and minerals (such as iodine, selenium, and zinc). The exact composition of fish can also vary based on factors such as the age of the fish, its diet, and how it is prepared.

Fat content is one of the criteria for judging the value of any fish species. On this basis fish are usually divided into three groups: lean, with fat content not exceeding 4 per cent (cod, pike-perch, and pike, for example); medium fatty, with fat content averaging between 4 per cent and 8 per cent (carp, sheatfish, perch and whitefish); and fatty, with fat content exceeding 8 per cent (sturgeon, salmon, herring, etc.). It often happens that fish of the same species but caught in different seasons or in different waters, and therefore varying in fatness, are regarded in different groups.

The molecular chemical composition gives the content of the different compounds that are of commercial value or may help to gauge the freshness of fish. Knowledge of molecular composition is absolutely essential for estimating the and for planning how they may be used and processed to the best advantage.

3. The Food Value of Fish

The food value of fish depends on whether it contains a large proportion of high grade proteins essential for health. The other nutrients in fish such as fat, vitamins, and minerals are likewise important. When proteins are digested, they break up giving amino acids, which eventually serve to build up the specific protein substances, enzymes, and hormones peculiar to a human.

Proteins play the dual role of building and heat generating material. The end products of their breakdown in the body are urea, creatine, ammonia, carbon dioxide and water.

The small amount of non-protein (extractive) nitrogenous substances in fish plays an important part in the digestive process, stimulating gastric juices and appetite.

The role of fat is mainly to produce heat. Being transformed into carbon dioxide and water, fat becomes the main source of the body heat essential for physical and mental work.

The vitamins in fish are assimilated by people and serve to regulate metabolism.

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Vitamins A and D are particularly valuable.

Minerals help to build up the bones, brain, nervous system, muscles, and covering tissues of people. If a person is deprived of an adequate supply of vitamins and minerals, his metabolism suffers considerably, and it causes serious illnesses.

The whole fish is not usually used for food, but only such edible parts as the body muscles. To make a proper assessment of fish as food it is necessary to know its relative content of edible material, as well as proportion and quality of the nitrogenous compounds, fat, vitamins and mineral salts.

Контрольно-оценочные материалы для итоговой аттестации

Экзамен (6-ой семестр):

1. Выполнение тестовых заданий

Планируемые результаты: ОК 01, ОК 02, ОК 05.

Тема 1. Способы хранения рыбы.

Тема 1.1. Охлаждение рыбы.

Тема 1.2. Заморозка рыбы.

Тема 1.3. Посол рыбы.

1. Answer the questions.

1. What is chilling of fish? Give the definition.

The chilling of fish is a process by which the temperature of fish is reduced close to freezing point.

2. What gives the chilling process of fish?

It delays the biochemical and bacteriological processes in fish and consequently prolongs the storage life of fish products.

3. What is called "chilled fish"?

Fresh fish or fish products that have been exposed to cold until they are near freezing point are called chilled.

4. Are the biochemical and bacteriological processes in fish delayed, or stopped during chilling?

The biochemical and bacteriological processes in fish are delayed during chilling.

5. Can the chilling prolong the storage life of fish?

The chilling of fish can prolong its storage life.

6. What does the storage life of chilled product depend on?

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The storage life of a chilled product depends mainly on the quality of the raw fish, on the method and duration of chilling, and the conditions of storage.

7. What equipment is used in the freezing process?

The fish is frozen using specialized equipment such as blast freezers or spiral freezers.

8. What is a traditional method of preserving fish that has been used for centuries?

It is salting.

9. What does the process of salting involves?

The process involves coating the fish with salt.

10. What are the most common methods of salting fish?

They are dry salting, wet salting, brining, curing and smoking.

2. Устный опрос (монологическое высказывание).

Планируемые результаты: ОК 01, ОК 02, ОК 05.

Подготовить монологическое высказывание на одну из пройденных устных тем.

1. Охлаждение рыбы.
2. Заморозка рыбы.
3. Посол рыбы.

Эталон выполнения

Ориентировочная основа действий:

1. Начать монолог со вступительной фразы, которая отражает тему:

Let me give a talk about...

Now I would like to speak about ..

Today I am going to tell you about...

2. Раскрыть аспекты-пункты плана сообщения (соответствующая лексика, грамматика)

3. Завершить высказывание заключительной фразой.

That's all I wanted to tell you.

Для связи пунктов плана использовать вводные слова:

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- для выражения своего мнения: I think, I believe, in my view, in my opinion, to my mind, I am absolutely sure... etc.

- для построения логики высказывания: however, on the one hand... on the other hand, at the same time, besides, finally.

Для заключения: in general, to sum up, in conclusion.

Эталонные ответы к устным темам.

1. Chilled Fish

The chilling of fish is a process by which the temperature of fish is reduced close to freezing point. It delays the biochemical and bacteriological processes in fish and prolongs the storage life of fish products.

The freezing point for fish is between -0.6°C and -2°C . It is usually taken as -1°C . The important considerations in preparing good quality chilled fish products are the biochemical and physical changes in the fish during chilling time, the temperature conditions, the chilling time, and the equipment and technology used.

Before chilling the fish is graded for species and size, their quality must conform to the technical requirements and is determined both by organoleptic signs and by physical and chemical information derived from laboratory analysis of specimens or by other means. Fish to be processed into frozen fillets or to be delivered in ice to the consumer may be live or dead, but must be absolutely fresh.

2. Production of Frozen Fish

The production of frozen fish involves several steps:

1. Catching or farming the fish: Fish can be caught in the wild or farmed in aquaculture facilities.
2. Processing: Once the fish is caught or harvested, it is immediately processed to preserve its freshness. This may involve cleaning, gutting, and filleting the fish.
3. Freezing: The fish is frozen using specialized equipment such as blast freezers or spiral freezers. Freezing helps to preserve the fish for an extended period of time without compromising its quality.
4. Packaging: The frozen fish is packaged in appropriate packaging materials to protect it from freezer burn and contamination.
5. Storage and distribution: The frozen fish is stored in cold storage facilities until they are ready to be distributed to retailers or consumers.

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6. Thawing and cooking: When ready to eat, the frozen fish can be thawed and cooked according to the desired recipe.

Overall, the production of frozen fish requires careful handling and processing to ensure the quality and safety of the final product.

3. Salting

Salting fish is a traditional method of preserving fish that has been used for centuries.

The process involves coating the fish with salt, which helps to draw out moisture, inhibit bacterial growth, and preserve the fish. Here are some common methods of salting fish:

1. Dry Salting: In this method, the fish is coated with a layer of salt, both inside and outside, and then stacked in layers with salt in between. The fish is left to cure for a period of time, typically several days to a few weeks, depending on the size and type of fish.

2. Wet Salting: Wet salting involves submerging the fish in a brine solution made of water and salt. The fish is left to soak in the brine for a certain amount of time to allow the salt to penetrate the flesh and preserve the fish.

3. Brining: Brining is a similar method to wet salting but involves soaking the fish in a solution that may also contain sugar, herbs, spices, and other flavorings in addition to salt. This can add extra flavor to the preserved fish.

Salting is both a method of preserving fish and a preliminary operation to curing, smoking, drying, and marinating.

4. Curing: Curing is a more controlled method of salting fish that involves using a precise mixture of salt, sugar, and sometimes other ingredients to preserve the fish. The fish is coated with the curing mixture and left to cure for a specific amount of time before being rinsed and dried.

5. Smoking: Smoking is often combined with salting to preserve fish. The fish is first salted or brined, then smoked over low heat to further preserve and flavor the fish.

When salting fish, it's important to use high-quality salt, follow proper hygiene practices, and store the preserved fish in a cool, dry place. Additionally, be sure to follow specific recipes and guidelines for salting different types of fish to ensure safe and effective preservation.

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4 Сведения о фонде оценочных средств и его согласование

Фонд оценочных средств для аттестации по учебной дисциплине ОГСЭ.03 «Иностранный язык в профессиональной деятельности» представляет собой компонент основной образовательной программы среднего профессионального образования по специальности 35.02.10 ОБРАБОТКА ВОДНЫХ БИОРЕСУРСОВ.

Фонд оценочных средств рассмотрен и одобрен на заседании методической комиссии «Иностранного языка»

Протокол № 9 от «14» мая 2024 г.

Председатель методической комиссии _____/С.А.Лысенко/.