

# ERASMUS+ French Language : Cuisine et Gastronomie

**Course Ref: EPFR 8**

**Entry Level:**

Minimum Level CEFR B1

**Daily Teaching Sessions**

Language of tuition : French

**Intensive French Language**

**Morning:** 2 x 90 minutes (3 hours)

**Afternoon:** 1 x 120 minutes  
(2 hours)

Total course contact hours:

1 week: 25 hours

2 weeks: 50 Hours

Optional extra language workshops available

**Maximum class size 12**

**Course Provider:**

**French In Normandy  
PIC 932062428**

26 bis rue Valmont de Bomare  
76100 Rouen  
FRANCE

Tel: +33 2 35 72 08 63

Fax: +33 2 35 72 08 64

<info@frenchinnormandy.com>

www.frenchinnormandy.com

**in association with:**

**Shadows Professional  
Development Ltd  
PIC 949086219**

This course is of significant benefit to teachers who are non-native speakers of French who wish to :

- Develop their language skills to improve their ability to teach French
- Promote French culture & gastronomy through topic-based learning and project-based learning
- Intend to teach their subject(s) - especially cooking and catering through the medium of French or are planning to start teaching French at primary or secondary level
- Learn about an essential area of French culture to enhance their teaching of French and promote awareness of French history and Culture
- Enhance communication in French between teachers and students
- Promote awareness of French history and culture

## Objectives

- To equip those working with French with general language and communication skills valid for use in educational, social and vocational contexts
- To gain additional cultural knowledge and skill which could be used to enhance language teaching
- To develop all aspects of the language and improve student motivation
- To help increase participants' abilities to teach and communicate in French efficiently and successfully
- To learn to create a French menu and also gain the vocabulary and expressions from the world of cookery to export practical experience to put into practice on return to work

## Preparation

### Pre-course Preparative Modalities:

- Needs Analysis
- Online resources for pre-course, arrival and cultural information
- Online language level assessment

## Practical Arrangements

### Intra-Course Modalities offered by the Course Provider

- Course tutor
- Pedagogic learning materials included
- Setting of learning objectives
- Ongoing assessment and evaluation including feedback on progress
- Guidance and advice on homework exercises
- Accommodation service and pastoral care: 24hr emergency contact
- Optional additional language workshop every day
- City orientation tour and welcome activity
- Access to school study and media centre

## Follow up provided

### Post-Course Modalities

- A certificate of attendance and achievement
- Europass Mobility

# EPFR8 – French

## Language : Cuisine et Gastronomie

### Language

The 4 skills of reading, writing speaking and listening are all developed systematically through activities (individually, in pairs or in a group), games, roleplays and more. This approach integrates both receptive and productive skills practice which can then be re-used in the participants' teaching in their own class.

### French Language : cuisine et gastronomie

**Integrate cooking in the class;** cooking motivates learners to participate more in class – (making them better learners). In addition to helping your students develop better eating habits and life skills, cooking also addresses all of the different learning styles or multiple intelligences in your pupils. Additionally, it reinforces Common Core standards that are already incorporated in the teaching.

**Practice & testing;** trainees will have the opportunity to discover one side of the French culture through gastronomie, through meeting local producers and artisans and have an active participation.

**Recipe of vocabulary...or how to learn specific vocabulary with fun;** this session will introduce a range of activities to help students learn and practise the key vocabulary they need to know for communication or examinations. We will discover how to teach vocabulary with fun and help memorisation for learning

**L'art de la Table in French culture & history;** we will see in this session how French gastronomie evolved through the centuries, influenced by kings' reigns, by culinary and socio-political revolution. We will food Management and its influence on present-day "Art de la Table en France".

**Learning motivation by awakening the senses;** how to motivate a topic & to whet curiosity for favourable learning in using sight, hearing, touch, smell and taste during the class, and as part of an exercise... we will see how to bring new and diversified support from everyday life in the classroom.

**The French way of life;** to provide crucial insights into regional cultures, everyday-life habits...By teaching French traditions, you'll help your students gain a broader understanding of French society and the native speakers they'll one day be interacting with.

**The role of literature in sensitizing the senses;** we will see how to use literature at the service of learning : there is a huge variety of resources.

**Extra fluency practice;** additional sessions in small groups. These thematic workshops focus on communication skills and phonetics.

- End of course test and programme evaluation
- Post-course forum

### Course Content and Strategies

The overall approach in the language development classes is communicative with students encouraged and facilitated to use the language learned on the course. This covers all aspects of French language skills. Class work includes individual and group work, discussions, debates, roleplays, presentations, written tasks... Participants are actively encouraged to share their own ideas and experience in a supportive atmosphere while developing networks with other international students.

The afternoon classes provide cookery sessions in which the participants learn how to create a complete menu. The knowledge of recipes, cooking techniques, specialist vocabulary and associated cultural items not only improves student motivation, but is directly relevant to the language classroom. Indeed, participants will learn how to diversify their pedagogical material and use it as well for topic-based and project-based learning.

### Sample Programme

**This is a sample of a schedule which can be adapted to suit the participants' needs. Two-Week Course - Total minimum number of course contact hours: 50 hours.**

First day 08.00-09.00 : welcome, oral testing, orientation and briefing before class begins					
WEEK 1	Day One	Day Two	Day Three	Day Four	Day Five
09.30-11.00	French language (project)	French language (project)	French language (project)	French language (project)	Final project preparation
11.30-13.00	French language (project)	French language (project)	French language (project)	French language (project)	Final project presentation
Lunch Break					
14.00-16.00	Integrate cooking in the class	Cooking in practice with a French chef French traditional dish	The role of literature in sensibilisation of the senses	Cheese & wine tasting	L'art de la table in French culture & history
16.15-17.15	City orientation (16.15-18.30)	Optional theatre workshop	Optional literature workshop	Optional French Cinema Workshop	Optional personal tutorial

Sat	<b>CULTURAL TRIP: One Full Day Excursion included in Two-Week Course (optional for 1-wk course)</b>				
Sun	<b>INFORMAL LEARNING: Personal research, cultural visits and activities, practising language skills</b>				

WEEK 2	Day One	Day Two	Day Three	Day Four	Day Five
09.30-11.00	French language (project)	French language (project)	French language (project)	French language (project)	French language (project)
11.30-13.00	French language (project)	French language (project)	French language (project)	French language (project)	French language (project)
Lunch Break					
14.00-16.00	Recipe of vocabulary...or how to learn specific vocabulary with fun	Pâtisserie in practice with a French chef French traditionnel pâtisserie	The French way of life	Boulangerie in practice	Learning motivation by awakening the senses
16.15-17.15	Optional grammar workshop OR City orientation	Optional theatre workshop	Optional literature workshop	Optional French Cinema Workshop	Optional personal tutorial

### Outcomes

- Enhanced French language skills: reading, writing, listening, speaking, fluency and accuracy
- Greater awareness and knowledge of French culture and history
- Improved confidence in using a foreign language in the class and for cooking
- Exposure to different classroom methodological practices
- Teamwork, interpersonal attributes
- Knowledge of other European systems of education
- Use of technology in the classroom
- Better understanding of students' needs and behaviours in class
- A range of ideas to explore cooking subject in the class
- Knowledge of Erasmus+ potential for professional development