

ERASMUS+

Spanish and Cookery 1 or 2 Weeks

Course Ref: **EPS 8**

Entry Levels

Spanish: CEF A1 to C1

Daily Class Sessions

General Spanish

08.30 – 12.30: 4 x 50 minutes
(3 hours 20 minutes)
Monday to Friday

Cookery

13.00 – 16.00: 3 hrs (approx)
Twice per week

Total course contact hours:

21 hours, 40 minutes (26 lessons) per week

Maximum class size 10 in General Spanish classes and 15 in Cookery

Course Provider:

Malaca Instituto

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in association with:

Shadows Professional Development Ltd

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This course is suitable for teachers who are non-native speakers of Spanish and

- intend to teach their subject(s)- especially cooking and catering through the medium of Spanish **or**
- are planning to start teaching Spanish at primary or secondary level **or**
- want to develop their language skills to improve their ability to teach Spanish
- learn about an essential area of Spanish culture (Cookery) to enhance their teaching of Spanish

Objectives

The intention is to equip those working with Spanish with general language and communication skills valid for use in educational, social and vocational contexts and gain additional cultural knowledge and skill which could be used to enhance language teaching.

This course involves small group teaching, allowing concentrated, thorough study of Spanish, and develops all aspects of the language - listening, speaking, reading and writing. The course will develop the participants' language skills to help increase their abilities to teach and communicate in Spanish efficiently and successfully.

In addition, by participating in 2 cookery sessions per week, the participants will learn to create a 3-course Spanish menu in each session and also gain the vocabulary and expressions from the world of cookery – skills of direct relevance and exportability to the language classroom.

Preparation

Pre-course:

- Level Test
- Linguistic questionnaire/needs analysis
- Revision: if you have studied Spanish before try to revise everything you studied before arrival so you can be placed in the highest possible level to achieve the maximum benefit from your stay

Practical Arrangements

Services provided during the course

- Course Tutor and cookery Teacher
- Malaca Instituto course books and supplementary materials
- Cookery apron and Spanish recipes
- Free access to school study centre/library
- Free wifi throughout the campus
- Participants' Evaluation Feedback
- Pastoral Care, 24 hr Emergency Number
- On-site accommodation or host families
- Restaurant, bar, swimming pool, dance studio, sun terraces – on-site
- Free of charge activities: 1 full-day excursion (only on 2 week programmes), 2 flamenco and 1 salsa class per week, 1 film session and 1 cultural talk per week, welcome aperitif
- A full optional programme of other cultural/social activities – prices vary

Follow-up provided

End/post course

- Malaca Instituto test and certificate with reference to the CEFR
- A Certificate of Attendance
- Europass Mobility

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Spanish and Cookery

Course Areas

4 skills

The 4 skills of reading, writing, speaking and listening are all developed systematically through activities, games, role plays etc. Sometimes the approach is more traditional and direct, and sometimes it is more intuitive.

Grammar

We believe that a firm grasp of language structures and grammar is essential and that it also helps as a “signpost” to the student of their progress through their learning of the language.

Vocabulary

Our syllabus details the vocabulary items and areas which we teach at each level, integrated with the development of the 4 skills and grammatical knowledge.

Cookery Classes

Twice a week the participants will take part in cookery sessions in which they will learn to create a 3-course menu in each session. They will then eat the meal together, accompanied with wine. Throughout they will be learning food vocabulary and cookery expressions and talking about Spanish food in general with the other participants and teacher.

Culture

Our teaching materials draw on aspects of Spanish life and culture from the very beginning. You will learn about Spain and the Spanish way of life as you progress in your knowledge of Spanish.

Cultural Activities

In addition to aspects of Spanish culture included in the Spanish classes, the teacher-participants can also participate in the following free of charge cultural activities, as well as others which may have a small charge:

- 2 flamenco classes per week
- 1 salsa class per week
- 1 film presentation per week
- 1 cultural talk per week

During the Spanish & Cookery programme the films and cultural talks focus on gastronomic themes. These all provide excellent extra potential classroom material.

Spanish Course Content and Strategies

All our students are tested on the first day and then placed in international classes at the appropriate level. All areas of the Spanish language are covered at each level. Most of the course books used in our teaching are published by Malaca instituto and created and up-dated by our teachers. There are a maximum of 10 students per class.

We have developed an eclectic teaching philosophy combining many aspects of the communicative approach with structured learning of grammar and syntax. Aspects of Spanish culture are introduced as appropriate.

Homework is set each day to practise and consolidate the day’s work and to enable all the students to progress as effectively as possible.

The Class Tutor is responsible for each class and for monitoring each student’s progress.

Cookery Classes

2 cookery sessions per week in which the participants learn how to create a complete 3-course menu in each session. The knowledge acquired of recipes, cooking techniques, specialist vocabulary and associated cultural items not only improves student motivation, but is directly relevant to the language classroom.

Sample Programme

Course Duration 1 or 2 Weeks - course contact hours: 21 hours, 40 mins PER WEEK

This is a sample schedule which may change according to a student’s level or needs or other circumstances that may arise.

Two-Week Course – 52 lessons: 43 hours, 20 mins.

WEEK 1	Day One	Day Two	Day Three	Day Four	Day Five
08.30 08.45 10.00 10.30	<ul style="list-style-type: none">• Welcome• Testing and Evaluation• Tour of Malaca Instituto• Tour of Malaga	08.30 to 12.30	Lessons will follow our syllabus for your level as elaborated in our textbooks. Structural themes are introduced and practiced each day through a combination of traditional and communicative-approach activities. There will also be systematic development of vocabulary, pronunciation and communicative fluency.		
13.00- 16.00	Cookery sessions: twice a week. Participants learn a complete 3-course menu in each session. The actively participate in the cookery and through this learn techniques and vocabulary which are directly transferrable to the language classroom. All the participants and cookery teacher then enjoy a meal with wine together.				
Homework is set every day to consolidate progress made and extra work can be done in the Study Centre					

Sat or Sun CULTURAL VISIT: One Full Day Excursion included in Two-Week Course (optional for 1-wk course)

WEEK 2	Day One	Day Two	Day Three	Day Four	Day Five
08.30- 12.30	Lessons will follow our syllabus for your level as elaborated in our textbooks. Structural themes are introduced and practiced each day through a combination of traditional and communicative-approach activities. There will also be systematic development of vocabulary, pronunciation and communicative fluency. A level test for those continuing or end of level exam for those finishing, is held in class on Friday.				
16.00- 18.00	Cookery sessions: as detailed above				

This course can be extended for **1 or 2 weeks** - 60 or 120 class hours: 25 or 50 hrs

Outcomes

Due to the intensity of this course and the experience of our key teachers, motivated learners can make substantial progress that at times surprises even the student!