

Course Ref: EPSC 7
Spanish Language & Spanish
Cooking / Gastronomy

Entry Level:
Minimum Level Spanish CEFR B1

Language of tuition:
Spanish

Daily Teaching Sessions

Morning: 4 x 50 minutes (3 hrs. 20)

Afternoon: 1 x 50 minutes

Total course contact hours:
1 week: 21 hours
2 weeks: 42 hours

Optional extra language workshops
available

Maximum class size: 10

Course Provider:
CLIC International House
Sevilla
PIC 947110523
OID E10152672

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in association with:
Shadows Professional
Development Ltd
PIC 949086219
OID - E10070815

This course is of significant benefit to:

Teachers who are non-native speakers of Spanish who are required or intend to teach Spanish or a subject through Spanish (CLIL) as well as those planning to start teaching Spanish.

Those who seek to develop their teaching skills with inspiration, knowledge and techniques to be able to teach Spanish through Spanish Cooking / Gastronomy
Other school educational staff needing to work on projects/exchange programmes/committees with an international dimension.

Those who need to develop their language Spanish skills to study relevant literature or publications about gastronomy, in general, and Spanish cooking, in particular.

Those who need to liaise with Spanish-speaking colleagues, counterparts or parents.

Objectives

- To Improve Spanish fluency for teaching and to provide participants working with Spanish the key language and communication skills necessary in personal, academic and professional contexts.
- To enhance individual competency, language skills and fluency in Spanish language in a multi-national environment
- To promote communication in Spanish between teachers, educational staff and students.
- To improve staff ability to read and understand professional articles and journals published in Spanish related to Spanish Cooking and Gastronomy.
- To promote knowledge and activities for teachers and learners to better enable them to use Spanish confidently and efficiently in an intercultural context.

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 & pastoral care: 24hr weekend emergency contact
- Optional additional language workshops
- 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
- End of course test and programme evaluation
- Post-course Facebook forum

Spanish Language & Spanish Cooking / Gastronomy

Reading Skills...

Effective reading is achieved by encouraging students to develop the necessary reading skills in a variety of texts.

Writing Skills...

Writing will be utilised to develop accuracy, cohesion, coherence and appropriacy. Writing activities may be set for homework.

Listening Skills...

A variety of listening activities and tasks will be practised to achieve accurate processing of information and differentiation of various accents.

Speaking Skills...

A range of activities to encourage communication is an integral part of our teaching to improve accuracy and fluency in authentic contexts.

Mediation Skills...

Using the international composition of the class to create the ability to facilitate intercultural communication and understanding

Linguistic Structure...

Grammatical structure for effective communication is presented by textual study to elicit meaning, use and form.

Vocabulary...

Active and passive vocabulary are key elements in learning a foreign language. Our lexical approach encourages the linking of words to meaning, avoiding problems of translation and interference.

Culture...

Our teaching materials present multiple aspects of Spanish life and culture. Learning Spain and the Spanish way of life avoids cultural misunderstanding and discrimination.

Spanish Language & Spanish Cooking / Gastronomy

A variety of activities related to Spanish Cooking and Gastronomy will be presented to develop knowledge and teaching skills as an integral part of our professional and international context.

Course Content and Strategies

The overall approach in the language development classes is communicative using a task based learning approach. This covers all aspects of Spanish language skills - speaking, listening, reading, writing and mediation as well as pronunciation, vocabulary and grammar activities.

Class dynamics include individual, pair and group work, discussions, debates, roleplays, microteaching, presentations, written tasks and listening exercises. A friendly, supportive atmosphere encourages participants to share their own ideas and experience while sharing with other international students.

Specific training is developed for staff in Spanish cooking and Gastronomy. Teachers promote activities and intercultural contexts to better enable the participants to use Spanish confidently and efficiently in and out classroom.

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: 42 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
09.15-10.55	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language
11.20-13.00	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language
Lunch Break					
13:30-14:20	Spanish Cooking and Gastronomy	Spanish Cooking and Gastronomy	Spanish Cooking and Gastronomy	Spanish Cooking and Gastronomy	Spanish Cooking and Gastronomy
afternoons	Optional workshops and activities	Optional workshops and activities	Optional workshops and activities	Optional workshops and activities	Optional workshops and activities

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

WEEK 2	Day One	Day Two	Day Three	Day Four	Day Five
09.15-10.55	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language
11.20-13.00	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language	Intensive Spanish Language
Lunch Break					
13:30-14:20	Spanish Cooking and Gastronomy	Spanish Cooking and Gastronomy	Spanish Cooking and Gastronomy	Spanish Cooking and Gastronomy	Spanish Cooking and Gastronomy
afternoons	Optional workshops and activities	Optional workshops and activities	Optional workshops and activities	Optional workshops and activities	Optional workshops and activities

Outcomes

- Enhanced Spanish language skills: reading, writing, listening, speaking, mediation, fluency and accuracy
- Enhanced teaching skills to be able to teach Spanish through Spanish Cooking / Gastronomy
- Improved confidence in using a foreign language
- Teamwork, interpersonal and intercultural competences
- Better understanding of students' needs and behaviour in class
- Exposure to different methodological and classroom practices
- Better knowledge of Spanish Cooking and Gastronomy.
- Better understanding to read professional articles and journals published in Spanish related to Gastronomy, in general, and Spanish Cooking, in particular.
- Knowledge of Erasmus+ potential for professional development