

# ERASMUS+

## Language & German Cuisine for Teaching

Course Ref: EPG 8

### Entry Levels

Minimum Level CEF B2

### Daily Teaching Sessions

**Morning:** 4 x 45 minutes (3 h)

Monday - Friday  
Intensive German Language

**Afternoon:** 2.5 x 45 minutes  
(1 h 55 minutes)  
Tuesday & Thursday

German Cuisine for Teaching

Total course contact hours:  
2 weeks: 37.5 hours

**Maximum class size 12**

### Course Provider:

**Dialogue – Bodensee Sprachschule  
GmbH**  
OID – E10110041  
Bahnhof 1b  
88131 Lindau | Germany  
E-mail: [info@dialoge.com](mailto:info@dialoge.com)  
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in association with:

**Shadows Professional**

Development Ltd  
OID – E10070815

This course is aimed at non-native speakers of German teaching GFL to students of all age groups, in various types of schools and for different purposes to:

- Improve ability to teach German by developing German language skills
- Raise awareness of German culture
- Support communication between teachers and students in German
- Promote German culture & cuisine through topic-based learning and project-based learning
- Intend to incorporate cooking through the medium of German into subjects

### Objectives

- To develop the participants' personal German language and communication skills for the use in educational, social and vocational contexts
- To gain additional cultural knowledge and skills in order to enhance language teaching
- To develop all aspects of the language and improve student motivation
- To increase participants' abilities to teach and communicate in German efficiently and successfully
- To gain new vocabulary and expressions in the field of cookery for use in class

### Preparation

#### Pre-course Preparative Modalities

- On-line Language Level Assessment
- Needs Analysis
- Pre-Course Reading List
- On-Line Participants' Forum (Dialogue Erasmus+ on Facebook)
- Pre-Course Cultural Counselling
- Pre-Course German Practical Arrangements

### Practical Arrangements

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

- Course Tutor
- Pedagogic Learning Materials Included
- Exchange of Best Practice
- Participants' Evaluation Feedback
- Pastoral Care
- Accommodation Service
- 24 h Emergency Number
- Optional Cultural Activities and Visits

### Follow up provided

#### Post-Course Modalities

- Linguistic Profile based on Common European Framework of Reference
- Europass Mobility
- Post-Course Forum (Dialogue Erasmus+ on Facebook)
- Applicant Dissemination and Exploitation Advice

### Outcomes

- Improving confidence in teaching German and cooking.
- Increase in fluency in German.
- A range of new ideas, strategies, skills and activities to deliver cooking subject in class.
- Better understanding of students' needs and behavior in the classroom.
- An innovative approach to enhance learning.

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## Course Content and Strategies

### German as a Foreign Language in Practice

For the **morning** sessions, the course tutors will place each teacher in an international live German as a Foreign Language class in which they will refresh and develop their personal language skills. Simultaneously, the participant may observe in practice many of the general teaching methods applied by the teacher.

In addition to the consequent increase in personal fluency and confidence in lesson delivery, sessions will refresh the experience of being a student again. Teachers may lose sensitivity to the real situation of the student. Here they become more acutely aware of learning difficulties from a student's point of view.

### Weekends

**Weekend days** (on arrival or between two course weeks) are devoted to informal learning through self-study, personal research, cultural visits and activities, exchange of ideas and experience as well as practicing language skills in everyday situations.

### Sample Programme

This is a sample schedule which can be adapted to suit the participants' needs.

**Two-Week Course** - Total number of course contact hours: 37.5 hrs

**One-Week Course - WEEK 1 or WEEK 2** - Total number of course contact hours: 18.75 hrs

| Week 1               | Day 1  | Day 2   | Day 3                           | Day 4  | Day 5                           |
|----------------------|--|---|---------------------------------|--|---------------------------------|
| 8:30<br>9:00 – 12:30 | Welcome testing & Evaluation<br>Active participation in a live GFL class | Active participation in a live Intensive German class |                                 |  |                                 |
| Lunch break          |  |   |                                 |  |                                 |
| 13.30 – 15:25        | Free afternoon for self studies  | Cooking vocabulary<br>And how to learn it with fun    | Free afternoon for self studies | Cooking in practice<br>German traditional dishes | Free afternoon for self studies |

Saturday & Sunday      INFORMAL LEARNING: Personal research, cultural visits and activities, practising language skills

Saturday or Sunday      CULTURAL TRIP: One Full Day Excursion included in Two-Week Course (optional for 1-wk course)

| Week 2        | Day 1   | Day 2  | Day 3                           | Day 4                                   | Day 5                           |
|---------------|---|--|---------------------------------|---|---------------------------------|
| 9:00 – 12:30  | Active participation in a live Intensive German class |  |                                 |   |                                 |
| Lunch break   |   |  |                                 |   |                                 |
| 13.30 – 15:25 | Free afternoon for self studies                       | Cooking in practice<br>German traditional pastries | Free afternoon for self studies | Integration of cookery in the classroom | Free afternoon for self studies |

## Course Content

### Intensive German

Small group teaching, allowing concentrated, thorough study of German, developing all aspects of German - listening, speaking, reading and writing. Language skills learned enable participants to teach and communicate in German efficiently and successfully.

### Cooking vocabulary and testing your senses:

The participants will learn vocabulary related to cooking (ingredients, recipes, cooking techniques etc.). Interactive activities will help students to learn and practice vocabulary.

Teaching vocabulary in a fun way, so that the students memorize it during class is the key to a successful learning progress.

Activating the 4 senses and getting to know the basic German dishes/ingredients will widen and deepen the participants' knowledge of German cuisine.

### Cooking in class:

Cooking motivates students to participate actively in class. In addition, participants will learn about German safety and hygiene standards in the kitchen.

### German culture:

The participants will have the opportunity to learn more about German food and drink culture and traditions in different regions of Germany while visiting local restaurants, cafes and bars.