

ERASMUS+ Intensive French and French & Cuisine

Course Ref: EPFR 4.2

Entry Level:

Minimum Level CEFR B1

Daily Teaching Sessions

Language of tuition : French

30 lessons per week

Total course contact hours:
2 weeks: 50 hours

Optional extra language activities
available

Maximum class size 15

Course Provider:

**French In Normandy
OID E10007715**

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in association with:

**Shadows Professional
Development Ltd
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ERASMUS+

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 & cuisine 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

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

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TOPICS

Intensive French 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 Cuisine

Promoting a broader understanding of French society and the native speakers they'll one day be interacting with.

The afternoon sessions are cooking, an explanation of the recipe and where to find everything in the kitchen as the course is 100% hands on.

Participants have to assemble the ingredients and start - the chef is there to help each one personally - all in French ! We often make macarons, Normandy apple tart, fraiser, baguette. No fixed menu of recipes as we try to work with participants' interests - there is a notion of seasonality- December sessions are often Buche de Noel, January galette des rois etc

Integrating cooking in the class

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.

Recipe of vocabulary...or how to learn

specific vocabulary with fun. In these sessions you will hear and learn vocabulary needed for communication in the context of French cuisine. We will discover how to teach specific vocabulary with fun and help memorisation for learning.

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... giving you ideas of how to bring new and diversified support from everyday life in the classroom.

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Course Format

One week 30 lessons Intensive French Language which may precede or follow....

...One week French & French Cuisine (timetable below)

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. French in Normandy IH Rouen has a series of films about basic cooking that can be used for comprehension exercises on the blog, web site and on our podcasts

Sample Programme French & French Cuisine					
WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday
09.30-11.00	French language	French language	French language	French language	French language
11.30-13.00	French language	French language	French language	French language	French language
Lunch Break					
14.00-16.00	Rouen City orientation				
14.30-17.00		French Cuisine	French Cuisine	French Cuisine	

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

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