

Course Title	French for Hospitality I									
Course Code	TFRE-110									
Course Type	This course serves as both Elective and Requirement, according to the program.									
	<table border="1"> <tr> <td>Hospitality Diploma</td> <td>Foreign Language Elective</td> </tr> <tr> <td>Hospitality/Business Bachelor</td> <td>Liberal Arts Elective</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Hospitality Diploma	Foreign Language Elective	Hospitality/Business Bachelor	Liberal Arts Elective	All Programs	General Elective		
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Level	Bachelor (1 st Cycle)									
Year / Semester	Year 1, A' Semester									
Teacher's Name	Katerina Hadjiantoni									
ECTS	4	Lectures / week	3	Laboratories / week						
Course Purpose and Objectives	<p>This course enables students to develop and practice specialist vocabulary and structures needed for the Hospitality Industry</p> <p>Students are expected to:</p> <ul style="list-style-type: none"> • Be able to interact and communicate with a French-speaking person in a professional context related to the hotel and tourism Industry. 									
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Develop skills in reading, writing and interpreting French text required in the filling of forms 2. Deal orally in predictable day-to-day activities in both formal and informal registers. 3. Obtain information about familiar topics through listening. 4. Conceptualized basic French language for daily life exchanges 5. List and explain French dishes and their meaning 6. Develop a French vocabulary and grammar. 									
Prerequisites	None		Required							
Course Content	<p>Understand the French and Francophone clients and get to know:</p> <ol style="list-style-type: none"> 1. Basic French greetings, 2. How to contact a client 3. Give or receive personal information 									

	<ol style="list-style-type: none"> 4. Understand or give opening time 5. How to shop from the market 6. Order in a restaurant or cafeteria 7. French dishes and meals 								
Teaching Methodology	The course is delivered through lectures, demonstrations, and group discussions.								
Mode of delivery	Face to face.								
Bibliography	Required								
	EDITO Méthode de Français Niveau A1, Didier 2016								
	Recommended								
	Rue Mouffetard, Le français de l'alimentation et de la restauration, CIDEB 2005 A TABLE, Destiné aux cuisiniers et aux serveurs des Ecoles Hôtelières, Ministère de l'éducation, Première édition 1993								
Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td>30 – 50 %</td> <td>Final Exam</td> </tr> <tr> <td>20 – 40 %</td> <td>Mid –Term / Tests / Quizzes</td> </tr> <tr> <td>10 – 30 %</td> <td>Assignments / Projects</td> </tr> <tr> <td>0 – 10 %</td> <td>Class Attendance & Participation</td> </tr> </table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
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