

BCourse Title	French for Hospitality II									
Course Code	TFRE-120									
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		
Hospitality Diploma	Foreign Language Elective									
Hospitality/Business Bachelor	Liberal Arts Elective									
All Programs	General Elective									
Level	Bachelor (1 st Cycle)									
Year / Semester	Year 1, B' Semester									
Teacher's Name	Katerina Hadjiantoni									
ECTS	4	Lectures / week	3	Laboratories / week						
Course Purpose and Objectives	<p>To expand upon and improve the student's knowledge of French. To introduce new vocabulary and grammar. To enable the student to speak and read French at an advanced level.</p> <p>Students are expected to:</p> <ul style="list-style-type: none"> 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"> Develop skills in reading, writing and interpreting French text in an advanced level. Deal orally in predictable and unpredictable scenarios in both formal and informal registers. Obtain information about familiar and unfamiliar topics through listening Produce written reports with an appropriate degree of grammatical accuracy Develop a French vocabulary and grammar. 									
Prerequisites	TFRE-110	Required								
Course Content	<p>Understand the French and Francophone clients and get to know:</p> <ol style="list-style-type: none"> How to provide information on transportation and itinerary for a tour, Describe a city or a monument, Take a message on the phone or do a reservation, How to give time, 									

	<p>5. Book an appointment,</p> <p>6. Propose different activities in town</p>								
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" data-bbox="564 925 1417 1182"> <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
30 – 50 %	Final Exam								
20 – 40 %	Mid –Term / Tests / Quizzes								
10 – 30 %	Assignments / Projects								
0 – 10 %	Class Attendance & Participation								
Language	French								