**French for Hospitality I**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Course Title** | French for Hospitality I | | | | | | |
| **Course Code** | TFRE-110 | | | | | | |
| **Course Type** | This course serves as both Elective and Requirement, according to the program.   |  |  | | --- | --- | | Culinary Diploma/Higher Diploma | Requirement | | Hospitality Diploma/Bachelor | Foreign Language Elective | | Hospitality/Business Bachelor | Liberal Arts Elective | | All Programs | General Elective | | | | | | | |
| **Level** | Bachelor (1st Cycle) | | | | | | |
| **Year / Semester** | Year 1, A’ Semester | | | | | | |
| **Teacher’s Name** | Katerina Hadjiantoni | | | | | | |
| **ECTS** | 4 | **Lectures / week** | 3 | | **Laboratories / week** | |  |
| **Course Purpose and Objectives** | This course enables students to develop and practice specialist vocabulary and structures needed for the Hospitality Industry  Students are expected to:   * Be able to interact and communicate with a French-speaking person in a professional context related to the hotel and tourism Industry. | | | | | | |
| **Learning Outcomes** | Upon completion of this course students will be able to:   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 though 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** | Understand the French and Francophone clients and get to know:   1. Basic French greetings, 2. How to contact a client 3. Give or receive personal information 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** | The following assessment methods are employed to assess this course:   |  |  | | --- | --- | | 30 – 50 % | Final Exam | | 20 – 40 % | Mid –Term / Tests / Quizzes | | 10 – 30 % | Assignments / Projects | | 0 – 10 % | Class Attendance & Participation | | | | | | | |
| **Language** | French | | | | | | |