

<b>Course Title</b>	French for Hospitality II			
<b>Course Code</b>	TFRE-120			
<b>Course Type</b>	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	
<b>Level</b>	Bachelor (1 <sup>st</sup> Cycle)			
<b>Year / Semester</b>	Year 1, B' Semester			
<b>Teacher's Name</b>	Katerina Hadjiantoni			
<b>ECTS</b>	4	<b>Lectures / week</b>	3	<b>Laboratories / week</b>
<b>Course Purpose and Objectives</b>	<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"> <li>Interact and communicate with a French-speaking person in a professional context related to the hotel and tourism industry.</li> </ul>			
<b>Learning Outcomes</b>	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> <li>Develop skills in reading, writing and interpreting French text in an advanced level.</li> <li>Deal orally in predictable and unpredictable scenarios in both formal and informal registers.</li> <li>Obtain information about familiar and unfamiliar topics through listening</li> <li>Produce written reports with an appropriate degree of grammatical accuracy</li> <li>Develop a French vocabulary and grammar.</li> </ol>			

<b>Prerequisites</b>	TFRE-110	<b>Required</b>									
<b>Course Content</b>	Understand the French and Francophone clients and get to know: <ol style="list-style-type: none"> <li>1. How to provide information on transportation and itinerary for a tour,</li> <li>2. Describe a city or a monument,</li> <li>3. Take a message on the phone or do a reservation,</li> <li>4. How to give time,</li> <li>5. Book an appointment,</li> <li>6. Propose different activities in town</li> </ol>										
<b>Teaching Methodology</b>	The course is delivered through lectures, demonstrations, and group discussions.										
<b>Mode of delivery</b>	Face to face.										
<b>Bibliography</b>	<b>Required</b>										
	EDITO Méthode de Français Niveau A1, Didier 2016										
	<b>Recommended</b>										
	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										
<b>Assessment</b>	The following assessment methods are employed to assess this course: <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 &amp; 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										
<b>Language</b>	French										