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| Course Title | French for Hospitality II | | | |
| Course Code | TFRE-120 | | | |
| Course Type | This course serves as both Elective and Requirement, according to the program. | | | |
| | All Programs | | General Elective | |
| Level | Diploma (Short 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> <ul 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 | <ul style="list-style-type: none"> Understand the French and Francophone clients and get to know: | | | |

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| | <ul 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, • Book an appointment, • Propose different activities in town | | | | | | | | |
| 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 2022 | | | | | | | | |
| | 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. | | | | | | | | |
| Assessment | <p>The following assessment methods are employed to assess this course:</p> <table border="1" data-bbox="512 1272 1366 1541"> <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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| Language | French | | | | | | | | |