**Intermediate French for Culinary Arts**

**Course Proposal**

Proposing Department: Education and Language Acquisition, LaGuardia Community College (Habiba Boumlik)

Second department for joint proposal: Humanities department, Citytech. (Khalid Lachheb)

Course title: Intermediate French for Culinary Arts

**Rationale**

This new joint-course proposal (City Tech and LaGuardia Community College) will benefit students enrolled in Hospitality Management programs with a minimum of two-semester study in the French language. The aim of such a course is to acquaint Culinary Arts students with basic concepts and principles and how these apply to Culinary Arts, so that they may learn a content using French.

**Course Description**:

This course is designed to help students who completed the second semester of French to enhance their four basic skills in French. While focusing on improving students' grammar, usage, and their critical reading and writing strategies in French, the course introduces students to the rich tradition of French culinary arts.

By adopting a communicative approach, students continue to be engaged in the expression and interpretation of meaning in French language and its topics related to food and culinary arts in general. Students will listen, read, understand, and interpret a wide variety of authentic French materials and resources and gain understanding of the cultures of the francophone world.

This course is taught mostly in French.

**Course Objectives:**

By the end of the semester, students will be able to:

* Identify basic concepts and principles of food preparation and serving in the French cuisine.
* Analyze news and web articles orally and in writing approaching food-related topics both concretely and abstractly, presenting and supporting opinions about the text.
* Describe key elements of the French cuisine using paragraph length discourse.
* Discuss the meanings of edited contemporary articles in French about food.
* Compose food-related narratives that incorporate present and past tenses and are several paragraphs long.
* Identify career options in the food business where knowledge of French is useful.
* Present orally research on aspects of French and Francophone cuisine.
* Write a recipe.
* Explain how food is served.
* Explain and reflect on the relationship between food products, culinary practices and perspectives of the French and Francophone cultures.
* Compare and contrast their own culinary practices with those of French and Francophone persons.

**Course Outcomes:**

Students are expected to:

• Acquire at least a rudimentary understanding of major culinary arts jargon and their applications in French.

•  Acquire good grounding in the Culinary Arts terminology in French. Although terminology  (the specialized vocabulary of the field) will be dealt with and definitions will be given in connection with the principles to which they refer, it is not intended to teach terminology as a discipline. Rather, students will be using their previous knowledge and practice knowledge transfer.

• In addition to acquiring and using specialized vocabulary related to food and Culinary Arts, students will be familiarized with the basic aspects of French culture in the preparation of meals, eating habits, and table manners.

**Textbooks:**

The following textbooks are required for this class:

1. Jerome Cholvy, *En cuisine. Français Professionnel*. CLE International, 2014. ISBN: 978-2-09-038673-8.
2. Vera Bencini, Monique Paola Cangioli, Francesca Naldini, Aurélie Paris, *En cuisine et en salle. Français Professionnel*. CLE International, 2015. ISBN: 978-209-038675-2.

**Grades:**

Students final grade will be determined based on the following evaluation points.

Midterm 20%

Final exam 20%

Quizzes (4 quizzes x 5) 20%

Homework 10%

Presentation 10%

Participation 20%

**Grade distributions:**

**A**: 95-100%, **A-**: 90-94%, **B+**: 86-89%, **B**: 83-85%, **B-**: 80-82%, **C**+: 76-79%, **C**: 73-75%, **C-**: 70-72%, **D+**: 66-69%, **D**: 63-65%, **D-**: 60-62%, **F**: -59\%, **WU**: Unofficial withdraw (≈F), **W**: Withdraw

**Weekly Schedule:**

|  |  |  |  |
| --- | --- | --- | --- |
| **Week** | **Discussion Topic** | **Vocabulary/Structure** | **Culture** |
| **1**  The curriculum from Week 1 to Week 5 is based on: *En cuisine: Français Professionnel* | **Chapter 1: Welcome!**  Greetings, general conversation, counting, Identifying the kitchen staff, discussing vegetables, completing a market sheet.  **Chapter 2: Kitchen and Restaurant**  Locating things in space, finding way in restaurant and in kitchen, discovering equipment, daily meals, understanding a planning. | Using the pronouns: Tu and Vous.  · Subject pronouns  · Verbs: s’appeler, être and avoir  · Definite/Indefinite articles  Preposition “à”  and combination, Partitive article.  ·Verbs: aller, prendre  · Conjugation: verbs ending with (-er) and (-yer) | Social customs and norms  Gastronomic culture: dining in and dining out. |
| **2** | **Chapter 3: Kitchen Rules**  Body parts, asking questions, talking about the professional cloths, understanding and giving orders, discovering fruits.  **Chapter 4: Hands on!**  Understanding the standards of use, discovering the dishes, make an inventory, using the basic ingredients. | ·Interrogative words  ·Adjectives: possessive and demonstrative  ·Imperative mode  ·Verb: pouvoir  ·Conjugation in present tense: verbs in (-ir) and (-re)  · The obligation and prohibition.  · Verb: avoir  · Plural noun, agreement in adjectives.  ·Adverbs of quantity | Seasons and fruits in France!  French and bread.  The benefits of bread |
| **3** | **Chapter 5: Setting up!**  Mastering the preparation of vegetables, expressing likes and dislikes, indicating the succession of actions, writing a commissary voucher.  **Chapter 6: At the stove!**  Cooking equipment, Mastering the cooking, understanding equipment technics, understanding and following a technical data sheet. | Chronological articulators, pronouns, simple future, near future, personal pronouns.  · Verb: cuire  · Infinitive and negation imperative  ·Ask and answer questions  · Expressing the duration: pendant, longtemps, jusqu'à | French “hors-d’oeuvre”, French Ratatouille.  France a country of cheese! |
| **4** | **Chapter 7 : Meat and Poultry** Discovering meal and poultry, using aromatic herb and spices.  Making sauces. Completing a manufacturing data sheet.  **Chapter 8: Seafood:** Fish preparation, fish dishes, shellfish. Expressing tastes. Writing a production sheet. | · Adverbs of frequency: souvent, toujours, quelquefois, parfois, jamais.  · Pronouns : le, la, l’, les.  ·       Pronoun (en)  ·       Progressive present  ·       Pronouns: lui, leur  ·       Negation  · Reflexive verbs: se laver  · Verbs: adorer, aimer, détester, préférer | French foie gras d’oie !  · Fish : regional specialities.  · French wine map. |
| **5** | **Chapter 9: For dessert!**  Discovering the creams, preparing a dish, expressing your opinion, preparing desserts for birthdays  **Chapter 10: A la carte!**  Understanding and elaborating the menu. Understanding dietetic notions. Expressing time. Communicating with restaurant staff. Place an order with a supplier. | ·       Pronouns: direct and indirect  ·       Past tense  ·       Relatives pronouns: qui, que  The conditional, imperative and pronouns | ·French gastronomic guide.  ·Portraits of great French chefs. |
| The curriculum from here to the end is based on: *En cuisine et en salle. Français Professionnel*. | **Chapters 1-2  Professional outfits and aperitif**  Theme: Instruments, utensils and food conservation | ·        Grammar: Negation and interrogation | Professional Practice: Kitchen chef  Culture: A history of French cuisine throughout centuries |
| **7** | **Chapter 3 Create different categories of menus**  Theme: Vegan, vegetarian and organic cuisines | ·       Grammar: Comparatives and superlatives. Demonstrative pronouns and adjectives. | ·Professional Practice: Pastry chef  Culture: Attracting clients using slates and logos |
| **8** | **Chapter 4 Francophone cuisine of Europe**  Theme: Cooking techniques and cooking utensils | ·    Grammar: Expressing the future and the conditional | ·Professional Practice: Becoming a Chef  Culture:  Cuisine and television |
| **9** | **Chapter 5 Talking about wine and wine tasting**  Theme: Describe a recipe and present a dessert | ·    Grammar: Expression of space: Il y a, c’est. | Professional Practice: The job of Maitre d’Hotel  Culture: French gastronomy and regional productions |
| **10** | **Chapter 6 Booking a Reservation and Welcoming Clients**  Theme: Taking orders for meals and drinks and understanding the rules of tipping in France. | ·     Grammar: Expression of quantity; Pronoun “en” | Professional Practice: the job of a “limonadier”  Culture: iconic restaurant “Chez Maxim’s” 100 years of life. |
| **11** | **Week 11 Chapter 7 Bistrot and Brasseries**  Theme: New tendencies in France. Home Chefs. | ·        Grammar: The passive voice, relative pronouns. | Professional Practice: Cuisine and graphic novels.  Culture: Advertising and culinary arts. |
| **12** | **Review for final exam**  **Presentations: 10%** |  |  |
| **13** | **Final Exam** |  |  |

**Sample Assignment**

Based on chapter 4 Cooking Techniques, Methods and Utensils

Writing Skills

Writing a recipe: A friend calls you because she/he has to prepare dinner for 4 people. Help her/him by sending a simple recipe via email. Invent a recipe with the following ingredients:

1 kg of spaghettis, 5 tomatoes, 4 slices of ham, 200 g of mushrooms, 3 onions, 1 l of milk, 1 kg of flour, 200 g of butter, 6 eggs, salt and pepper, olive oil.

Oral communication skills: Role play

1. Your British friend calls you to get a recipe of rabbit stew (civet de lapin). Play the dialog with your classmate.
2. You are with a friend from Marseilles. Ask him/her to explain to you a typical recipe from his/her region.

**Sample Assignment**

Based on chapter 6 At the stove!

Oral performance

Small group role playing exercises.

1. Preparing a pesto soup‘soupe au pistou’ for a guest. Explain to your classmate the ingredients you need, the utensils required for the preparation/cooking, and the preparation technics.
2. Listen to the recording and note the order

Writing exercises: (individually and with a group)

**Project:** You make a soup/mushroom egg recipe booklet with your classmate: (ingredients, equipment, cooking steps, etc.).

**Links for French culinary vocab:**

http://www.bngkolkata.com/web/french-terms/

https://www.talkinfrench.com/accommodations-hotels/

https://www.amazon.com/Hospitality-Leadership-Lessons-French-Gastronomy/dp/1468541080

Others:

https://www.pearson.com/us/higher-education/program/Cook-Tourism-The-Business-of-Hospitality-and-Travel-6th-Edition/PGM334514.html

<https://www.amazon.com/exec/obidos/ASIN/0132737442/ezvid02-20>

**Food-related French Films:**

Source: <http://frenchculture.org/events/8052-films-green-2018>

**THE RULES OF THE GAME (La règle du jeu)**   
**Directed by Jean Renoir, 1939, 1h50**  
At la Colinière, the deceptively idyllic country estate of a wealthy Parisian aristocrat, a selection of society’s finest gather for a rural sojourn and hunting party. While the masters are gathered around sumptuous banquets, the servants imitate and mock them during meals at the office. Over the course of the weekend the haute bourgeoisie acquaintances reveal themselves to be absurdly, almost primitively, cruel and vapid.

LE GRAND RESTAURANT  
Directed by Jacques Besnard, 1966, 1h35  
With Louis de Funès

During a dinner at the "Grand Restaurant,” a South American head of state mysteriously disappears. The boss, Mr. Septime (de Funès), is soon suspected. An organization of formidable terrorists, already on the track to find the disappeared, surrounds the restaurant where an incredible game of hide-and-seek between the police, journalists, and Septime’s staff begins.

**THE GROCER'S SON (Le Fils de l’épicier)**  
**Directed by Eric Guirado, 2007, 1h36**  
It is summer, and Antoine (Cazalé) is forced to leave the city to return to his family in Provence. His father is sick, so he must assume the lifestyle he thought he had shed—driving the family grocery cart from hamlet to hamlet, delivering supplies to the few remaining inhabitants. Accompanied by Claire (Hesme), a friend from Paris whom he secretly has a crush on, Antoine gradually warms up to his experience in the country and his encounters with the villagers, who initially seem stubborn and gruff, but ultimately prove to be funny and endearing.

LA BÛCHE  
Directed by Danièle Thompson, 1999, 1h46  
With Sabine Azéma, Charlotte Gainsbourg, Emmanuelle Béart

Will there be “une bûche,” a traditional French dessert, for Christmas dinner? By trying to answer this fundamental question, a family of three sisters with opposite characters, Louba the singer (Azéma), Sonia the bourgeois (Béart), Milla the young rebel (Gainsbourg), and their divorced parents, Yvette (Fabian), newly widowed of her second husband, and Stanislas (Rich), an eccentric Russian violinist, will try to settle their old accounts...

GARÇON!  
Directed by Claude Sautet, 1983, 1h32  
With Yves Montand, Jacques Villeret, Nicole Garcia

Alex (Montand) is a head waiter in a popular Parisian bistro. Between his incessant comings and goings from the restaurant’s kitchen to the dining room, and from his friends to his customers, Alex dreams of a near future in which he would open a small amusement park by the sea. Then, one day, he falls in love with the beautiful Claire (Garcia) whom he met 17 years ago. Will she give him the strength to turn an old dream into reality?

LE BOUCHER (The Butcher)   
Directed by Claude Chabrol, 1970, Rated R, 1h33  
With Stéphane Audran, Jean Yanne, Antonio Passalia

In a provincial French town, a sophisticated schoolmistress Hélène (Audran) befriends the charmingly passionate local butcher Popaul (Yann), a veteran of Algerian and Indochina wars.Shortly after Popaul’s return to his hometown, two bodies are discovered. As a serial killer spreads terror throughout the countryside, Hélène reluctantly suspects her new friend.

ROMANTICS ANONYMOUS (Les Émotifs anonymes)  
Directed by Jean-Pierre Améris, 2010, PG-13, 1h20  
With Benoît Poelvoorde, Isabelle Carré

Chocolate factory owner Jean-René (Poelvoorde) hires Angélique (Carré), a gifted chocolate maker. Although they are both incredibly shy and suffer from social anxiety, their passion for chocolate brings them together. They fall in love, but are too timid to admit their feelings. When they enter their chocolates in a prestigious competition, they must face their lack of confidence and risk revealing their feelings.

YOU WILL BE MY SON (Tu seras mon fils)  
Directed by Gilles LeGrand, 2013, Rated R, 1h42  
With Lorànt Deutsch, Neils Arestrup, Nicolas Bridet, Patrick Chesnais  
Paul de Marseul (Arestrup) is the passionate, demanding proprietor of his prestigious family wine estate in Saint-Émilion. But he has no faith in his son, Martin (Deutsch), who works at the vineyard. Paul dreams of a harder-working, successful son—a dream that one day seemingly materializes when he meets Philippe (Bridet), the son of his dying estate manager (Chesnais). Can Paul turn against his own blood and choose Philippe as the rightful heir to his family estate?

HAUTE CUISINE (Les Saveurs du palais)  
Directed by Christian Vincent, 2012, PG-13, 1h35

With Catherine Frot, Jean d’Ormesson, Arthur Dupont

Hortense Laborie (Frot), a renowned chef from Perigord, is astonished when the President of the Republic (d’Ormesson) appoints her as his personal cook, responsible for creating all his meals at the Elysée Palace. Despite jealous resentment from the other kitchen staff, Hortense quickly establishes herself, thanks to her indomitable spirit. The authenticity of her cooking soon seduces the President, but the corridors of power are littered with traps…

**DONKEY SKIN (Peau d’âne )**  
**Directed by Jacques Demy, 1970, PG, 1h30**  
**With Catherine Deneuve, Jean Marais, Jacques Perrin, Delphine Seyrig**

The King (Marais) seeks the hand of his own daughter (Deneuve) in marriage after promising his dying wife to only wed a woman more beautiful than herself. Listening to her fairy godmother (Seyrig), the frightened Princess flees and hides, disguised as a scullery maid, while wearing the skin of a donkey. As a visiting prince (Perrin) passes by, he asks Donkey Skin to bake him a cake. She decides to bake him a Love Cake, in which she hides a ring…