

# **MODULE DOCUMENTATION**

## **French for Foodies 1**

### **FREN06010**

Elective

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<b>Full Title</b>	French for Foodies		
<b>Status</b>	Uploaded to Banner	<b>Start Term</b>	2015
<b>NFQ Level</b>	06	<b>ECTS Credits</b>	05
<b>Module Code</b>	FREN06010	<b>Duration</b>	Semester - (13 Weeks)
<b>Grading Mode</b>	Numeric	<b>Department</b>	Languages & Humanities
<b>Module Author</b>	Anne Brindley		
<b>Co Authors</b>	Magali BerbeyAnderson, Sarah Berthaud, Eimear OTuathaigh		

### Module Description

French for Foodies is designed for beginners but offers specialised terminology to those who may have studied general French before. The focus is on communication skills, understanding of specialised terminology and dialogues in French which is the classical language of the international kitchen, restaurant service, reception/accommodation. (CEFR A1, Language for Specific Purposes)

### Learning Outcomes

**On completion of this module the learner will/should be able to:**

1. Understand familiar words, basic phrases pertinent to contextual situations
2. Read, comprehend familiar words, notices, simple sentences
3. Speak and interact in a simple way, ask and answer questions in areas of immediate need and on familiar topics
4. Appreciate and identify elements of European culture, in particular those pertaining to food and food service, reception/accommodation

### Indicative Syllabus

Oral/Listening/Reading Skills: Scenes from the kitchen and restaurant will provide the basis for oral and aural acquisition of specific language terminology and for testing. Delivery Area, Cold Room, Stores, Vegetable Preparation, Fruit Preparation, Centre of the Kitchen, Hors d'oeuvre, Fish Preparation, Larder, Pastry, Hygiene & Safety, Sauces, At the Pass, Numbers, Uniforms, Linen Room, Cutlery, Glass room, Table setting, Greeting & Seating, Menus, Taking the Order, Table Service, Wine Service, Bar Service, Billing, Compliments at the Table, Complaints, Cleaning Equipment, Still room, Tasting, Wash-up & Waste, trainee information, numbers, how to check in, how to check out, maintenance check, servicing the room, checking the room, telephone/email/internet, making a reservation, room description, hotel facilities, special requirements, cancellations, checking in the guest, concierge general information, problems, checking out the guest, billing, checking out services, goodbyes

Cultural Studies: A portfolio based on food related topics, reception/accommodation

### Teaching and Learning Strategy

Lectures, group activities, lab activities, projects

### Assessment Strategy

Continuous assessment orals 80%  
 Orals, projects, food experiences 20%

### Repeat Assessment Strategies

Examination

<b>Indicative Coursework and Continuous Assessment:</b>		<b>100 %</b>		
<b>Form</b>	<b>Title</b>	<b>Percent</b>	<b>Week (Indicative)</b>	<b>Learning Outcomes</b>
Oral Exam	Oral assessments	80 %	OnGoing	1,2,3,4
Practical Evaluation	Practical	20 %	OnGoing	1,3,4

<b>Full Time Delivery Mode Average Weekly Workload:</b>			<b>3.00 Hours</b>		
<b>Type</b>	<b>Description</b>	<b>Location</b>	<b>Hours</b>	<b>Frequency</b>	<b>Weekly Avg</b>
Practical	lab	Laboratory	2	Weekly	2.00
Tutorial	Tutorial	Flat Classroom	1	Weekly	1.00

#### Literary Resources

[www.eurocatering.org](http://www.eurocatering.org)

#### Online Resources

<http://www.discoverfrance.net>  
<http://discover-france.info/regions.htm>                      <http://phonetique.free.fr/alpha.htm>  
<http://int.rendezvousfrance.com>  
<http://www.cuisine-france.com/recettes.htm>  
<http://vins-france.com/en/>

Food in Painting, Kenneth Bendiner ISBN- 1-86189-213-6

#### Other Resources

None

#### Additional Information

None

#### Programme Membership

GA\_OCULG\_B07 201500 Bachelor of Business in Culinary Arts  
 GA\_OFIEG\_H08 201800 Bachelor of Business (Honours) in Food Innovation and Enterprise  
 GA\_OFIEG\_B07 201800 Bachelor of Business in Food Innovation and Enterprise  
 GA\_OHOPG\_C06 201900 Higher Certificate in Arts in Hotel and Hospitality Operations  
 GA\_OCPCG\_C06 202000 Higher Certificate in Arts in Culinary Arts - Professional Chef Programme  
 GA\_OCGSG\_B07 202000 Bachelor of Arts in Culinary and Gastronomic Sciences  
 GA\_OCGSG\_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences  
 GA\_OCGSG\_C06 202000 Higher Certificate in Arts in Culinary Arts (Exit)