



French and Gourmet Cuisine



Course designed for:

Future students of the major schools of cuisine,
Future restaurant managers, future chefs and head-chefs, restauranteurs, individual amateurs.

Level of French required

A2

Of the Commun European Framework of Reference

Minimum age

18 years

Duration

2 weeks

Schedule

FROM MONDAY TO FRIDAY
09.00 - 13.00

General French lessons



MONDAY
From 14.00

Week 1 : CUISINE workshops, with private demonstration or practical class

Week 2 : OENOLOGY workshop



TUESDAY, WEDNESDAY,
FRIDAY

14.15 - 17.15

SPECIALISED WORKSHOP:

1. Professions in the culinary industry
2. Professions in the hotel industry
3. Regional flavours: specialities and recipes
4. Oenology: different wines and their tastes
5. The professional environment
6. Food critics

Course fees

520 euros

Add : €50 for the private demonstration or
€100 for the practical class

Objectives

Understanding others and expressing yourself in the culinary sector

- Using vocabulary and structures specific to the culinary domain (oenology and cuisine).
- Accomplishing professional tasks.
- Knowing the standards of the hotel and restaurant industries in France.
- Working with French hotels and restaurants
- Recruiting for and applying for positions in the sector.

Discover French cuisine and plunge into the world of French wines



DATES

- 6 - 17 February 2006
- 3 - 14 April 2006
- 4 - 15 September 2006

CONTACT

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