

CATALOG INFORMATION

Dept and Nbr: FREN 120

Title: FRENCH THROUGH CUISINE

Full Title: French Through Cuisine

Last Reviewed: 3/25/2002

| Units | | Course Hours per Week | | Nbr of Weeks | Course Hours Total | |
|---------|------|-----------------------|------|--------------|--------------------|-------|
| Maximum | 3.00 | Lecture Scheduled | 3.00 | 17.5 | Lecture Scheduled | 52.50 |
| Minimum | 3.00 | Lab Scheduled | 0 | 12 | Lab Scheduled | 0 |
| | | Contact DHR | 0 | | Contact DHR | 0 |
| | | Contact Total | 3.00 | | Contact Total | 52.50 |
| | | Non-contact DHR | 0 | | Non-contact DHR | 0 |

Total Out of Class Hours: 105.00

Total Student Learning Hours: 157.50

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 39 - Total 2 Times

Also Listed As:

Formerly:

Catalog Description:
This class will enhance the students' knowledge of the French language utilizing lessons in the techniques of French Cuisine. Students will be exposed to French grammar and vocabulary in the process of learning to prepare traditional French recipes.

Prerequisites/Corequisites:
Completion of French 50A or equivalent.

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: This class will enhance the students' knowledge of the French language utilizing lessons in the techniques of French Cuisine. Students will be exposed to French grammar and vocabulary in the process of learning to prepare traditional French recipes. (Grade or P/NP)
Prerequisites/Corequisites: Completion of French 50A or equivalent.
Recommended:
Limits on Enrollment:

Transfer Credit:
Repeatability: Total 2 Times

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

| | | | |
|----------------------|----------------------|------------|-----------|
| AS Degree: | Area | Effective: | Inactive: |
| CSU GE: | Transfer Area | Effective: | Inactive: |
| IGETC: | Transfer Area | Effective: | Inactive: |
| CSU Transfer: | | Effective: | Inactive: |
| UC Transfer: | | Effective: | Inactive: |

CID:

Certificate/Major Applicable:
Not Certificate/Major Applicable

COURSE CONTENT

Outcomes and Objectives:

1. Demonstrate the usage and forms of the most common French verbs, adjectives, and nouns in classroom conversation relating to food preparation, consumption and appreciation.
2. Demonstrate the ability to use verbs in the past, present and imperative tense during group-preparation of food.
3. Use vocabulary related to cooking, shopping, dining, and household activities.
4. Demonstrate ability to converse about everyday topics relating to food preparation, consumption and appreciation.

Topics and Scope:

1. Beginning communication skills
2. Speaking in social situations
 - a. Introductions
 - b. Greetings
 - c. Restaurants and foods
 - d. Instructions
 - e. Hobbies
 - f. Numbers
 - g. Family
 - h. Every day activities
 - i. Grocery shopping
 - j. Expression of feelings
 - k. Furniture and appliances
 - l. Telling time
3. Listening tasks
 - a. Listen for the gist
 - b. Listen with visuals

- c. Selective listening
- d. Clue searching
- 4. Speaking tasks
 - a. Sentence building
 - b. Personalized questions
 - c. Conversations
 - d. Problem solving
 - e. Asking relevant questions

Assignment:

Assignments and activities will include individual, pair and small group work. Students will receive recipes in French, 1 week in advance. After studying the recipe each week, the students will prepare it collaboratively, while discussing the process amongst themselves and with the instructors. Using French grammar, vocabulary, and culinary terminology. Students will be given some grammar and vocabulary worksheets to study at home and others to complete in class as the cooking proceeds.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Written homework

Writing
10 - 30%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None

Problem solving
0 - 0%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances, Performance exams

Skill Demonstrations
20 - 60%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion

Exams
20 - 50%

Other: Includes any assessment tools that do not logically fit into the above categories.

Comprehending & following recipes presented in French/both written & oral

Other Category
10 - 30%

Representative Textbooks and Materials:

