



“French and Gastronomy” Programme of French Language and Culinary Arts O.I.S.E. Paris (dates upon inquiry)

O.I.S.E. Paris and a renowned French academy of haute cuisine have joined forces to offer a course aimed at those desiring to develop and enhance both their oral and written French skills as well as their passion for gastronomy. During this week participants will deepen their knowledge of French gastronomy and improve their command of French in areas such as the kitchen, patisserie, baking, art of chocolate, wine tasting, study and food pairings as well as the art of French fine table dining.

Complete immersion into French language and gastronomy is a truly authentic way to experience the joys of fine Parisian life. Mornings are reserved for French language tuition in small groups of 4 participants; the Quatorial Programme at l’Institut de Français O.I.S.E. The afternoon is devoted to a gastronomic patisserie workshop held courtesy of the French School of Culinary Arts with wine-tasting, and visits to gastronomic places of interest in groups of 8 participants - Octorial.

In terms of accommodation, three options are available, a choice of hotel, homestay or individual apartment arranged by l’Institut de Français O.I.S.E. An O.I.S.E. representative can welcome participants at the airport on request.





French Tuition

Needs Analysis:

An initial assessment of each student is made before their arrival with a needs analysis sent by email. This assessment is then refined by an oral test by telephone in May 2014. Groups are formed depending on the test results of each student.

End-of-course evaluation:

At the end of tuition every student is evaluated according to the Common European Framework and given a certificate confirming the level of French language attained. Comments on performance and progress are detailed as well as advice on how to continue progress in the months that follow.

Programme:

Both Quatorial Programme in the morning with 4 participants and the Octorial Programme in the afternoon with 8 participants encourage interaction amongst participants and allows the tutor to identify and eliminate the main obstacles and overcome inhibitions in speaking French eloquently with grammar structures, idioms, vocabulary and useful expressions.

Preparation through autonomous learning:

Intensive preparation sessions introduce and strengthen the effectiveness of the Quatorial lessons that follow.

Written communication:

Quatorial lessons of 90 minutes combine study of the structure of the French language and the grammar rules that form it. Students will focus on enriching vocabulary, improving comprehension of a text through reading exercises on varied documents and writing formal letters, presentations and emails in French.

Oral communication:

Focus on oral comprehension and expression during the second Quatorial session includes pronunciation, listening exercises, fluency practice and workshops, which follow one another according to a dynamic rhythm. Simulation of authentic communication is constantly nourished, corrected and encouraged by the tutor in informal conversation, presentations and reports. By evolving throughout the day in a francophone environment, participants are consistently tested on listening comprehension.

Performance practice:

Afternoon Gastronomic Workshops give students the opportunity to apply French language in real-life situations corresponding to the French grammar and specific gastronomic vocabulary learnt in class each morning.

Individual Study

The programme includes individual study time, reinforced by tutors responding to questions and offering suggestions for further study.

Typical day and after-classes gastronomic workshops

Monday	Tuesday	Wednesday	Thursday	Friday
8h45-9h15 Grammar preparation	8h45-9h15 Grammar preparation	8h45-9h15 Grammar preparation	8h45-9h15 Grammar preparation	8h45-10h15 Trip to RUNGIS market
9h15-10h15 Grammar lesson	9h15-10h15 Grammar lesson	9h15-10h15 Grammar lesson	9h15-10h15 Grammar lesson	
10h15-10h45 <u>Project</u> Preparation work towards an oral presentation on Friday	10h15-10h45 <u>Project</u> Preparation work towards an oral presentation on Friday	10h15-10h45 <u>Project</u> Preparation work towards an oral presentation on Friday	10h15-10h45 <u>Project</u> Preparation work towards an oral presentation on Friday	10h15-11h00 Collation Oral feedback on RUNGIS market visit
10h45-11h00 BREAK	10h45-11h00 BREAK	10h45-11h00 BREAK	10h45-11h00 BREAK	
11h00-11h30 Preparation excersises for oral class	11h00-11h30 Preparation excersises for oral class	11h00-11h30 Preparation excersises for oral class	11h00-11h30 Preparation excersises for oral class	11h00-11h30 Preparation <u>Project</u> Simulation
11h30-13h00 Oral comprehension and expression	11h30-13h00 Oral comprehension and expression	11h30-13h00 Oral comprehension and expression	11h30-13h00 Oral comprehension and expression	11h30-13h00 Folmed presentation of Quatorial project
13h00-14h15 LUNCH	13h00-14h15 LUNCH	13h00-14h15 LUNCH	13h00-14h15 LUNCH	13h00-14h15 LUNCH
14h15-17h00 Wine tasting at Joël Robuchon Wine Cellar	14h15-17h00 Guided tour « Le Paris Gastronomique » in la Madeleine area	14h15-17h00 Visit to Poilâne bakery	14h15-17h00 Pâtisserie workshop FERRANDI School	14h15-17h00 End of course Presentation of certificates





Prices

Prices are upon request depending on the date.

The price does not include the accommodation nor the flight to Paris. It is subject to the terms and conditions set forth in our brochure. OISE Formation is a member of UNOSEL, recognized by ARELS and approved by the Prefecture of Paris-Ile-de-France. The declaration of existence number: 1175-35089-75

Course includes :

- The personal language audit
- Level evaluation
- 5 gastronomic workshops
- Cultural activities
- Transport in Paris

We guarantee:

- Individual approach
- Intensive OISE course
- Experienced teachers
- Complete immersion
- Environment conducive to study

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