

Intermediate French: La France et ses terroirs

Start date	8 th July 2016	End date	10 th July 2016
Venue	Madingley Hall Madingley Cambridge		
Tutor	Francine Rouanet-Démocrate	Course code	1516NRX124

Director of Programmes Emma Jennings
For further information on this course, please contact Public Programme Co-ordinator, Clare Kerr
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To book See: www.ice.cam.ac.uk or telephone 01223 746262

Tutor biography

Francine has over 35 years' experience of teaching languages, using cultural references to bring life and meaning to the learning process. Francine, was until 2008, the Director of the local world renowned non-profit organisation, the *Alliance Française de Cambridge*, consisting of over 30 language and cultural professionals reporting to a committee of trustees.

Francine's life work was recognised in the 1999 by the French Government. She received the award of '*Chevalier dans l'Ordre des Palmes Académiques*' (similar to MBE) in acknowledgement of her efforts to forge links between France and the United Kingdom.

Course programme

Friday

Please plan to arrive between 16:30 and 18:30. You can meet other course members in the bar which opens at 18:15. Tea and coffee making facilities are available in the study bedrooms.

19:00	Dinner
20:30 – 22:00	Présentation des participants. Présentation du sujet : La France et ses terroirs. Remue-méninges et évaluation des connaissances : la diversité de la France. Définition du mot « terroir ». Parallèle avec le Royaume Uni. Brise-glace. Remise du dossier. (compréhension et expression orales)
22:00	Terrace bar open for informal discussion

Saturday

07:30	Breakfast
09:00 – 10:30	Connaissance de la France (1) un peu de géographie : présentation de l'Hexagone / sols et climats / espace agricole / un peu d'histoire : langues régionales et traditions culturelles / produits régionaux et spécialités gastronomiques/ le concept de « terroir » / Appellation d'origine contrôlée (présentation de documents audio & visuels / textes / compréhension écrite et orale / expression orale)
10:30	Coffee
11:00 – 12:30	Connaissance de la France (2) Présentation de différentes régions et de leurs spécificités: le Nord / la Bretagne / les Pays de la Loire / le Massif central / les Alpes / le Languedoc / la Provence/ Maisons des régions / Salons et marchés (présentation de documents audio & visuels / compréhension écrite et orale / expression orale)
13:00	Lunch
14:00 – 16:00	Free
16:00	Tea
16:30 – 18:00	Présentation de la Provence: un petit coin de paradis entre mer et montagne / richesse historique / traditions séculaires / renommée internationale / artistes et artisans/ produits de la terre d'exception : le miel, les olives, la lavande et le vin / dégustation de produits régionaux avec l'aimable contribution de Christine Vidal de « Made in Provence » (présentation de documents audio & visuels / compréhension écrite et orale / expression orale)

18:00 – 18:30	Free
18:30	Dinner
20:00 – 21:30	Film: « Les saveurs du palais » de avec Catherine Frot et Jean d'Ormesson (2012)
21:30	Terrace bar open for informal discussion

Sunday

07:30	Breakfast
09:00 – 10:30	Travail écrit à partir de recettes / les verbes de la cuisine / expressions idiomatiques issues de termes culinaires / expressions pour exprimer le goût et l'appréciation de la nourriture et du vin (Documents audio & visuels / compréhension écrite et orale / expression orale)
10:30	Coffee
11:00 – 12:30	Bilan du cours / production personnelle (facultative) / discussion autour du thème / goûts et préférences / comparaisons (expression orale)
12:45	Lunch

The course will disperse after lunch

Course syllabus

Aims:

- Expand the general knowledge of the participants in France and French culture
- Present France's regional diversity
- Discover a few regions in depth and get an insight into the mentality and the life of the people who live there, some for generations.

Content:

- Assessment of what the participants already know about the topic
- Insight into the history and geography of France.
- Presentation of several French regions but especially Provence
- Appreciation of the importance of local produce and gastronomy in France

Presentation of the course:

The aim of the course is to create a balance between the presentation of the course material and the participants' comprehension followed by verbal contribution (analysis / questions / comments / discussion etc.....

Based on a selection of varied documents (printed / audio/ visual) the course will involve all skills. There will be elements of creative writing / linguistic activities / quiz game / team work

Outcomes:

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(*)

- Development of knowledge and understanding of the academic content of the course
- Development of academic skills : analysis, synthesis, evaluation of the material
- Development of subject specific skills (reading, listening, writing)
- Development both intellectual and personal

As a result of the course, within the constraints of the time available, students should be able to:

SEE ABOVE (*) Know more about the topic / understand better an aspect of French culture / be able to describe, appreciate and discuss the topic.

Reading and resources list

Listed below are a number of texts that might be of interest for future reference, but do not need to be bought (or consulted) for the course.

Author	Title	Publisher and date
Graham Robb	<i>The Discovery of France: a Historical Geography</i>	Amazon / Kindle

+

Any book on any region / photos / brochures from past holidays to share with the group

Website addresses

<https://en.wikipedia.org/wiki/Terroir>

<https://www.lonelyplanet.com/france/provence>

or any other information available on the web in French or in English

Note Students of the Institute of Continuing Education are entitled to 20% discount on books published by Cambridge University Press (CUP) which are purchased at the Press bookshop, 1 Trinity Street, Cambridge (Mon-Sat 9am – 5:30pm, Sun 11am – 5pm). A letter or email confirming acceptance on to a current Institute course should be taken as evidence of enrolment.

Information correct as of: 06 July 2016