

Title: “Let them eat bread!”

Start date	25 / 11 / 2018	End date	26 / 11 / 2018
Venue	Madingley Hall Madingley Cambridge		
Tutor	Francine Rouanet- Démocrate	Course code	1819NTX007

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course, please contact** Zara Kuckelhaus, HoACA Lifelong Learning
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Tutor biography

Francine Rouanet-Démocrate has over 35 years' experience of teaching languages, using cultural references to bring life and meaning to the learning process. As well as teaching at ICE, she has worked with the Council of Europe as a main contributor to language projects, been involved in Language Teachers' Training in Cambridge and in experimental language workshops. In 1982 Francine founded the local world renowned non-profit organisation, the Alliance Française de Cambridge (counterpart of the British Council for English) consisting of over 30 language and cultural professionals reporting to a committee of trustees. She was the Director of the association until 2008. In 2009 she started The Way to France to teach French language through culture, cuisine and history.

Overall, Francine has candidly and genuinely promoted throughout the past 35 years, a better mutual understanding between people of different nations. Her life's work was recognised in the year 1998 by the French Government. She was awarded the coveted award of “*Chevalier dans l'Ordre des Palmes Académiques*” (equivalent to an MBE) in acknowledgment of her work to forge links between France and the United Kingdom.

Course programme

Sunday

Please plan to arrive between 10:00 and 12:00. You can meet other course members in the bar. Tea and coffee making facilities are available in the study bedrooms.

13:00 Lunch

14:30 – 16:00 **In the beginning was bread**

Introduction / presentation of the participants / presentation of the course / icebreakers / brainstorming about the topic / exchange of personal experiences / assessment of participants' knowledge of French culture in general and of that aspect in particular.

16:00 Tea

16:30 – 18:00 **Bread on the table please!**

What is it about French bread? The daily occurrence of making and buying bread/ Going to a boulangerie in France, such a simple thing and yet one of the most enduring experiences / The smell of freshly cooked bread in French streets first thing in the morning / Ritual queuing to buy bread / Understanding why so many people visit famous or specialist bakeries in Paris and elsewhere in the country / History & legends (observation and discussion based on audio-visual material & printed documents)

18:30 Dinner

20:00 – 21:30 **Film screening – Gemma Bovary**

English subtitles if in French

Monday

07:30 Breakfast

09:00 – 10:30 **Food and the language**

Bread as a symbol of France / The importance of bread in French History (impact in 1789 on the French Revolution) / The representation of "bread" in French language and culture (art and literature) / Famous names and places (observation and discussion based on audio-visual material & printed documents)

10:30 Coffee

11:00 – 12:30 **The art of bread making**

The art of making bread / Pride and expertise of the "artisan boulanger" / The official application for the *baguette* to be classified as a worldwide cultural treasure by UNESCO / Types of bread and recipes (observation and discussion based on audio-visual material & printed documents)

12:45

Lunch

14:00 – 15:30

Bread in the arts and Conclusion

Quiz on the topic of “bread” / Participants’ personal views on myths, archetypes and clichés about France (the baguette, snails and frog eaters / beret wearing with onion wreath and striped shirts / stylish women / obsession with love / French plumbing / French manners / French rudeness / a nation of revolutionaries etc...) / Personal presentations / Conclusion.

Course syllabus

Aims:

- Study the topic of “bread” through French eyes: a very basic and simple thing which has profound and unexpected ramifications in the French psyche and culture.
- Learn about the important cultural part played by “bread” in France not only through its daily consumption but also in History, Art and society at large.
- See that “bread making” is a proud art in itself in France, well appreciated by the population who buys it daily. A talented “boulangier pâtissier” is as valued as a Michelin chef.

Content:

Based on the existing knowledge of the participants there will be a presentation or an expansion of the elements already known on the topic of bread and bread-making tradition in France today and in the course of French History. There will be a comparison and discussion on the similarities and differences between France and Britain regarding the relationship of people to “bread”. We will try to appreciate the importance of “bread” and “bread making” in France, the ritual daily act of buying and eating bread. We’ll explore areas in History, Art or Society where bread plays an important part. We will also learn about the proud status of French bakers and pastry makers and the names of the most famous ones.

This should lead the group into understanding French culture and French people better and reflect upon the clichés and stereotypes they may know about other aspects of the culture or unusual traits of their next door neighbours.

Presentation of the course:

The course will aim at creating a balance between the presentation of informative materials about the topic and the verbal contribution of the participants. Their views and opinions on the subject will allow for an amount of discussion and debate. This interacting with students, tailored to their interests may lead to changes and digressions but will at all times illustrate the topic of “bread” embedded in the cultural background, supported by various texts, films and recordings. The idea is to entertain as well as inform.

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

Assess the students’ knowledge of the topic

Explore an aspect of French life and culture they may know little about

Discover more about the importance of such an apparently simple activity as the consumption of daily bread.

Understand why “bread” is so important to the French.

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
Piu Marie Eatwell	"They Eat Horses Don't They" (The Truth about the French)	The Head of Zeus (2013)

Website addresses

http://gourmet.lovetoknow.com/History_of_French_Bread (a succinct approach)

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

<https://www.thegoodlifeFrance.com/history-baguette/>

or any other magazine or website you may find through Google on the topic of French bread

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: 08 November 2018