

Du pain, du vin et du Boursin: the essentials of French life

Start date	12 Jul 2019	End date	14 Jul 2019
Venue	Madingley Hall Madingley Cambridge		
Tutor	Francine Rouanet- Démocrate	Course code	1819NRX064

Director of Academic Centres Sarah Ormrod

For further information on this course, please contact Head of Academic Centre Administration, Zara Kuckelhaus
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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. As well as teaching at ICE, she has worked with the Council of Europe as a main contributor to the Language Behind Bars project, been involved in Language Teachers' Training in Cambridge and in experimental language workshops within Cambridge adult mental health services. 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.

For people with limited or non-existent knowledge of the French language, the teaching method is based on an innovative approach enabling adult learners to rapidly communicate in a foreign language. Communication is entirely in French and aims at establishing oral comprehension using skills such as visual analogy, deduction, logic, body language interpretation, intonation and mimic. Upon this basic comprehension of the situation or material, rather than knowledge of mere words, language learning is soon established. This approach- totally different from other more 'bookish' methods- is less threatening and more entertaining, thus more conducive to accelerated language learning.

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. Francine was awarded the coveted award of "Chevalier dans l'Ordre des Palmes Académiques" (counterpart of an MBE) in acknowledgment 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 Session 1: 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.

22:00 Terrace bar open for informal discussion

Saturday

07:30 Breakfast

09:00 – 10:30 Session 2: What is it about the French and their obsession with food? Why do they make such a fuss about their bread? Why such an incredibly variety of cheeses? As to wine why is the concept of "origin contrôlée" and "terroir" so important? (observation and discussion based on audio-visual material & printed documents)

10:30 Coffee

11:00 – 12:30 Session 3: Bread as a symbol of France / The importance of bread in French History (impact on the French Revolution) / regions producing wine and cheese/ Famous names and places (observation and discussion based on audio-visual material & printed documents)

13:00 Lunch

14:00 – 16:00 Free

16:00 Tea

16:30 – 18:00 Session 4: Tour de France of the country's gastronomy/ regional diversity / local specialties / the art of making bread, cheese, wine / the good life / celebrating local produce / environmental issues (observation and discussion based on audio-visual material & printed documents)

18:00 – 18:30 Free

18:30 Dinner

20:00 – 21:30 Session 5: French film on the topic : Les Saveurs du Palais by Christian Clément with Catherine Frot and Jean d'Ormesson. (2012) Based on a true story. English subtitles.

21:30 Terrace bar open for informal discussion

Sunday

07:30 Breakfast

09:00 – 10:30 Session 6: A little bit of linguistics around the topic / the representation of "bread", "wine" and "cheese" in the French language (French idiomatic expressions) / essential vocabulary about wine tasting / how to

	express one's appreciation of food / the importance of verbs in recipes (creative writing and discussion based printed documents)
10:30	Coffee
11:00 – 12:30	Session 7: Quiz on the topic of “bread, wine and cheese” / Participants' personal views archetypes and clichés about France (the baguette, snails and frog eaters / beret wearing with onion wreath and striped shirts / French manners , etc. Personal presentations / Conclusion
12:45	Lunch

The course will disperse after lunch

Course syllabus

Aims:

Study the topic of “bread”, “wine” and “cheese” through French eyes and in the French language as these basic food items have profound and unexpected ramifications in the French psyche and culture.

Learn especially about the important cultural part played by “bread” in France in History and how this is reflected in the language and literature.

Learn about the proud art of wine growing and wine making in various part of France,

Find out a little more about French cheeses and appreciate the truth in General de Gaulle’s remark about the difficulty of ruling a country with some 300 different sorts.

Improve the standard of French of students, through the study of the culture

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 French food.

There will be a comparison and discussion on the similarities and differences between France and Britain regarding people’s relationship to their own favourite foods.

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 get an insight into the specificity of French wines and cheeses (A.O.C. / A.O.P. / terroir etc.) and their amazing variety throughout the country.

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, wine and cheese” embedded in the cultural background, supported by various texts, films and recordings. The idea is to entertain as well as inform.

The course will be conducted in French, based upon the level of the students but roughly at the CEFR standard B1-B2.

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

Expand their knowledge about an aspect of French life and culture they may know and surprise them.

Discover more about the importance of such an apparently simple activity as the consumption of daily bread, local wine and cheese in France.

Improve the students’ confidence in discussing aspects of French culture in French.

Reading and resources list

Listed below are texts that might be of interest should you wish to supplement your learning on the course. Any essential reading is marked with an asterisk *

Author	Title	Publisher and date
	NO PARTICULAR BOOK (see below)	

Website addresses

<https://en.wikipedia.org/wiki/Baguette>
<https://www.thegoodlifeFrance.com/history-baguette/>
https://french.lovetoknow.com/History_of_French_Wine_and_Cheese
https://en.wikipedia.org/wiki/French_wine
<https://about-france.com/cheese.htm>

or any

magazine or website you may find through Google on the topic

Additional information

Venue

Details of how to find Madingley Hall can be found on our website:

<http://www.ice.cam.ac.uk/who-we-are/how-to-find-the-institute>

Refreshments

Tea and coffee and lunch will be provided. If you have any specific dietary requirements or allergies and have not already advised us, please inform our Admissions Team on ice.admissions@ice.cam.ac.uk or +44 (0)1223 746262.

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 June 2019