



Table 2

Course description

COURSE DESCRIPTION		
Course instructor	Alenka Šuljić Petrc, PhD	
Name of the course	FRANCAIS GASTRONOMIQUE	
Study programme	ERASMUS	
Status of the course	optional	
Year of study	3 <sup>rd</sup>	
ECTS credits and manner of instruction	ECTS credits	3 ECTS
	Number of class hours (L+E+S)	30 (15+15+0)
<b>1. Course objectives</b>		
Developing basic linguistic and cultural competences for the purposes of communicating in gastronomy. Developing linguistic skills (reading comprehension, speaking and writing skills) at a basic level, adapted for the gastronomy industry.		
<b>2. Course enrolment requirements</b>		
No needed.		
<b>3. Expected learning outcomes</b>		
After passing the exam it is expected that the student will be able to:		
<ol style="list-style-type: none"> <li>Orally introduce themselves, another person and describe their job.</li> <li>Orally and in writing describe groceries and different ways of preparing food.</li> <li>Understand simple recipes and reproduce them orally and in writing.</li> <li>Put together a breakfast menu.</li> <li>In writing, put together a meat and fish menu for their choice for lunch and dinner.</li> <li>Have a simple conversation about Croatian gastronomy and well-known Croatian wines.</li> <li>Have a simple conversation about simple menus, healthy diet and sports nutrition</li> </ol>		
<b>4. Course content</b>		
First contacts: introduce yourself, say hello, introduce a third person, and describe the work place. Kitchen: equipment, culinary Brigade. Types of foods: vegetables, meats, fish, shellfish, fruit and their preparation. Daily meals: breakfast (types), lunch, dinner (choice of meat and fish menus. Bakery products. Sweets. Wine. Menus, healthy diet and sports nutrition. A short cross-section of Croatian cuisine.		
<b>5. Manner of instruction</b>	<input checked="" type="checkbox"/> lectures <input type="checkbox"/> seminars and workshops <input checked="" type="checkbox"/> exercises <input type="checkbox"/> distance learning <input type="checkbox"/> fieldwork	<input type="checkbox"/> individual assignments <input checked="" type="checkbox"/> multimedia and network <input type="checkbox"/> laboratories <input type="checkbox"/> mentorship <input type="checkbox"/> other
<b>6. Comments</b>	This course is performed in the French language and is adapted to the beginner's level.	
<b>7. Student responsibilities</b>		
Students are expected to regularly attend classes, active participation and to perform teaching duties.		



8. Monitoring of student work <sup>1</sup>							
Class attendance	1,2	Class participation		Seminar paper		Experimental work	
Written exam	0,5	Oral exam		Essay		Research	
Project	0,4	Continuous assessment	0,9	Report		Practical work	
Portfolio							
9. Assessment of learning outcomes in class and at the final exam (procedure and examples)							
Assessment and evaluation of students in classes and at the final exam is conducted under the Rulebook on students' evaluation at the Faculty of Tourism and Hospitality Management. For each course it is made a detailed course syllabus which coordinates activities, student load, learning outcomes and evaluation methods.							
10. Mandatory literature (at the time of submission of study programme proposal)							
Cholvy, J., En cuisine !, CLE International, 2017							
11. Optional/additional literature (at the time of submission of the study programme proposal)							
Corbeau, S., Dubois, Ch., Perforinis, J.-L., Semichon, L., Hôtellerie-restauration.com, CLE International/SEJER, Paris, 2006							
12. Number of assigned reading copies in relation to the number of students currently attending the course							
<i>Title</i>						<i>Number of copies</i>	<i>Number of students</i>
13. Quality monitoring methods that ensure the acquisition of exit knowledge, skills and competences							
The quality of the program, the teaching process, the teaching skills and the level of the material acceptance will be established by means of a written evaluation of the extensive questionnaires and in other ways envisaged by the accepted standards, in accordance with the Rulebook on Quality Assurance and Improvement of the University of Rijeka and the Quality Assurance and Improvement of the Faculty of Tourism and Hospitality Management.							

<sup>1</sup> IMPORTANT: Enter the appropriate proportion of ECTS credits for each activity so that the total number of credits equals the ECTS value of the course. Use empty fields for additional activities.