

General information		
Course instructor	Alenka Šuljić Petrc, PhD, lecturer	
Name of the course	French in Gastronomy	
Study programme	Undergraduate study: Business Economics in Tourism and Hospitality Module: Hospitality Management	
Status of the course	elective	
Year of study	3rd	
ECTS credits and manner of instruction	ECTS credits	3 ECTS
	Number of class hours (L+E+S)	30 (15+15+0)
1. COURSE DESCRIPTION		
1.1. Course objectives		
<p>Developing basic linguistic and cultural competences for the purposes of communicating in gastronomy.</p> <p>Developing linguistic skills (reading comprehension, speaking and writing skills) at a basic level, adapted for the gastronomy industry.</p>		
1.2. Course enrolment requirements		
No needed.		
1.3. Expected learning outcomes		
<p>After passing the exam it is expected that the student will be able to:</p> <ol style="list-style-type: none"> Orally introduce themselves, another person and describe their job. Orally and in writing describe groceries and different ways of preparing food. Understand simple recipes and reproduce them orally and in writing. Put together a breakfast menu. In writing, put together a meat and fish menu for their choice for lunch and dinner. Have a simple conversation about Croatian gastronomy and well-known Croatian wines. Have a simple conversation about simple menus, healthy diet and sports nutrition 		
1.4. Course content		
<p>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.</p>		
1.5. Manner of instruction	<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

1.6. Comments		This course is performed in the French language and is adapted to the beginner's level.					
1.7. Student responsibilities							
Students are expected to regularly attend classes, actively participate and perform teaching duties.							
1.8. Monitoring of student work ¹							
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							
1.9. Assessment of learning outcomes in class and at the final exam (procedure and examples)							
The assessment and the evaluation of the students' work during class and at the final exam is carried out according to Student Assessment Regulations at the Faculty of Tourism and Hospitality Management.							
1.10. Mandatory literature (at the time of submission of study programme proposal)							
Cholvy, J., <i>En cuisine !</i> , CLE International, 2017							
1.11. Optional/additional literature (at the time of submission of the study programme proposal)							
Corbeau, S., Dubois, Ch., Perforinis, J.-L., Semichon, L., <i>Hôtellerie-restauration.com</i> , CLE International/SEJER, Paris, 2006							
1.12. Number of assigned reading copies in relation to the number of students currently attending the course							
Title						Number of copies	Number of students
Cholvy, J., <i>En cuisine !</i> , CLE International, 2017						5	
1.13. Quality monitoring methods that ensure the acquisition of exit knowledge, skills and competences							
The quality of class is monitored according to the acts of the University in Rijeka. In the last weeks of class of the current semester, an anonymous survey will be carried out in order to let the students evaluate the quality of the classes held in this course.							

¹ 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.