

AC – 04/12/2024
Item No. – 5.17 (N)

As Per NEP 2020

University of Mumbai



Syllabus for Basket of AEC	
Board of Studies in French	
UG First Year Programme	
Semester	II
Title of Paper	Credits
French language and culture for Hospitality	2
From the Academic Year	2024- 2025

Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	French language and culture for Hospitality This course has been curated to equip future culinary professionals with the linguistic tools necessary to excel in their careers. Through an exploration of culinary terms, preparation techniques, and French gastronomic culture, students will develop a deep understanding that will enhance their practical and theoretical skills. Knowledge of French will open doors to opportunities in the most prestigious kitchens and enable students to immerse themselves in the French culinary tradition with confidence and ease.
2	Vertical :	Ability Enhancement Course
3	Type :	Theory
4	Credit:	2 credits
5	Hours Allotted :	30 Hours
6	Marks Allotted:	50 Marks
7	Course Objectives: (List some of the course objectives) - Accurately read, interpret, and apply French culinary terms commonly found in recipes, menus, and kitchen settings. To train cultural facilitators competent in intercultural studies and dialogue. - Acquire basic conversational skills in order to interact with french clients. - Develop an understanding of the french gastronomy and culture. - Build confidence in using French as a tool for professional development and international networking within the culinary industry.	

8	Course Outcomes: (List some of the course outcomes) -Understand basic french grammar and vocabulary -Learn and use vocabulary related to french cuisine and gastronomy -Acquire basic conversational skills and be able to greet french clients -Explore french culture and gastronomy
9	Modules:- Per credit One module can be created
	Module 1: Foundations of French for Hospitality
	1. Introduction to French Importance of French in hospitality. Greetings: <i>Bonjour, Bienvenue, Comment-allez-vous?</i> Formal vs. informal communication (<i>Tu</i> vs. <i>Vous</i>). Addressing guests (e.g., <i>Madame/Monsieur, Mesdames/Messieurs</i>). 2. French Alphabets and Self-Introduction Pronunciation and spelling names. Role-play activity for guest interactions. Grammar: <i>S'appeler</i> verb. Numbers (1-20). 3. Articles and Numbers Definite/indefinite articles (<i>le, la, un, une</i>). Numbers (21-100). 4. Simple Sentences Grammar: <i>Être</i> (to be). Introducing oneself (name, profession, nationality). Vocabulary: Cutlery and tableware (<i>une fourchette, une tasse</i>).

5. Accents and Listening Activities

Understanding French accents through food-related vocabulary.

Listening exercises for comprehension.

6. Verb Avoir and Food-Related Vocabulary

Customer dialogues using *avoir*.

Vocabulary: Fruits and vegetables (*pomme, carotte, raisin*).

7. Introduction to French Gastronomy

French food culture and table etiquette.

Vocabulary: Meals and beverages (*vin, pain, fromage*).

8. Prepositions and Places

Grammar: Prepositions (*devant, avec, sans*).

Vocabulary: Rooms and spaces in hospitality (*restaurant, piscine*).

9. Describing Origins

Grammar: *Venir* (to come).

Talking about dishes and their origins.

10. Essential Verbs and Daily Language

Grammar: Regular *ER* verbs.

Days of the week and months.

Module 2: Advanced french for hospitality

1. Modal Verbs in Hospitality

Grammar: *Pouvoir, Vouloir*.

Phrases for guest interactions (*Puis-je vous aider?*).

2. French Wines and Beverages

Vocabulary: Types of wine (*vin rouge, vin blanc*).

Grammar: *IR* verbs.

3. Describing and Recommending

Role-play for wine and dish recommendations.

Vocabulary for taste and texture (*sucré, croustillant*).

4. Cultural Significance of Cheese and Bread

Discussion on French cheese and bread (*baguette, croissant*).

Proper pronunciation.

5. Menu Reading and Recipe Writing

Reading French menus and describing dishes.

Grammar: Partitive articles (*du, de la, des*).

Vocabulary: Measures and weights (*une pincée de, une cuillère de*).

6. Politeness and Apologies

Expressing regret or politely refusing (*Je suis désolé, Je vais vérifier*).

Grammar: *Futur proche*.

7. Cooking and Kitchen Vocabulary

Group activity: Writing recipes.

Grammar: Imperative form (*mélangez, coupez, grillez*).

8. Spices and Indian Cuisine

Vocabulary: Indian spices (*curcuma, ail, piment rouge*).

9. Professional Interactions

Role-play: Client interactions.

Grammar: Conditional tense (*Je recommanderais*).

10. Revision and Mock Test

Comprehensive grammar and vocabulary review.

	Practice papers and group discussions.	
	Module 3:	
	1. 2. 3. 4.	
	Module 4:	
	1. 2. 3. 4.	
10	Text Books: Study material will be provided by the teacher.	
11	Reference Books: Study material will be provided by the teacher.	
12	Internal Continuous Assessment: 40%	External, Semester End Examination : 60% Individual Passing in Internal and External Examination
13	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc.(at least 3)	Exposé (5 marks) Cooking demonstration (10 marks- speaking) Project (10 marks)
14	Format of Question Paper: Objectives (vocabulary and grammar)	

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Name of the Faculty

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