

# European school "The Art of entertaining"

(TRAINING IN 1 YEAR)

## FCIL



*Lycée des Métiers  
François Mitterrand*



## **Referent School**

### **LYCEE DES METIERS François MITTERRAND**

**Rue Pierre Mendès-France  
58120 Château-Chinon  
Tél : 03.86.79.48.00 - Fax : 03.86.79.48.01  
Email : lyceeprofessionnelf.mitterand@wanadoo.fr**

**Head of the catering  
Mrs ADRIEN F.**

### **The Partner Countries**

**ENGLAND**

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**GERMANY**

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**SPAIN**

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**ITALY**

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**FRANCE**

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**POLAND**

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**BULGARIA**

# **GENERAL PLAN OF THE TRAINING**

*Total duration: 52 weeks*

*6 weeks in schools: language learning  
46 weeks training period in 4 European countries' restaurants*

*Training period: PROJECT SCHOOL YEAR 2013-2014*

**6 WEEKS IN FRANCE, FRANÇOIS MITTERRAND SCHOOL**

## **4 TRAINING PERIOD**

ENGLAND

FRANCE

SPAIN

GERMANY

ITALY

## **2 DAYS : ASSESSMENT AND EXAM**

CERTIFICATION EUROPRO, EUROPEAN CERTIFICATION

### **PEOPLE CONCERNED:**

This training concerns every student who possesses a hotel diploma (cook or waiter) minimum HIGH SCHOOL DIPLOMA (VOCATIONAL HIGH SCHOOL DIPLOMA, VOCATIONAL HIGH SCHOOL DIPLOMA or BTS(TWO-YEAR TECHNICAL DEGREE))

" THE SCHOOL OF the TASTE, THE ART OF ENTERTAINING" "

LESSON OF FOREIGN LANGUAGES

**THE LESSONS ARE BASED ON 4 WORK AXIS :**

**1. LEARNING OF PROFESSIONAL LANGUAGE :**

THE STUDENTS WILL BE ABLE TO COMMUNICATE WITHIN THE FRAMEWORK OF THEIR WORK.

**FINALLY,**

*\* GO AND WORK IN A FOREIGN LANGUAGE COUNTRY WITHOUT TOO MUCH APPREHENSION*

*\* Be as successful as possible*

*\* Offer a better welcome of European tourism in France*

*\* Improve the commercial argumentation*

THIS LEARNING WILL STICK TO WORK FIELD AS CLOSE AS POSSIBLE (IN SITUATION, IN COOKING , IN THE EDUCATIONAL RESTAURANT, ETC.)

**2. LESSONS AND REVISIONS OF GRAMMAR AND VOCABULARY**

*Necessities to allow them to structure their experience and to build a coherent system of language*

*These lesson will be fast reminders of grammatical or lexical structures followed by longer and more sentences of transfer.*

*The content of the lesson depends on lacks and needs felt by the students (for example: construction of the sentences, conjugation )*

### **3. TRAINING IN THE CONVERSATIONS**

*ON SUBJECTS OF LIFE (WEATHER REPORT, COUNTRIES, EXCURSIONS, ETC.)*

*ROLE PLAYS ( PROFESSIONAL SITUATIONS)*

### **4. KNOWLEDGE OF THE CULTURE, TRADITIONS AND COOKING OF FOUR COUNTRIES PROVIDED IN THE TRAINING**

**FOR EACH OFF THE OUR COMMITTED COUNTRIES, THE STUDENTS WORK ON :**

**→Geographical Presentation** : Provinces, cities, number of inhabitants,

**→Economic Presentation** : Agriculture, industry,

**→Tourist Presentation** : Sea, mountain, cultural tourism,

**→Notice** : According to the country: famous people, events in the history of the European construction etc.....

#### **OF THE COOKING AND THE SERVICE**

→National products

→Typical Dishes

→ Cheeses

→ marriage of food

of

→Typical menu and cost

→ Gastronomic Specialities

→ Wines

→Alcohols

→Some top-class tables  
the country

#### **Lifestyles**

→ Round the table

→Food

EUROPEAN SCHOOL

" THE SCHOOL OF TASTE, THE ART OF ENTERTAINING"

# EUROPE

## **1) EUROPEAN COMMUNITY**

- History
- EVOLUTION

- Geography
- EXCHANGE CURRENCIES

- Composition
- The power

- The function and mission

## THEMES DEVELOPED FOR THE TRAINING ON THE TASTE

### A/ THE PEDAGOGY OF the TASTE

- Reminder of five senses → Functioning of papillae → Four flavors
- The olfaction → The sight → The touch

### B/ DISCOVERY OF LOCAL PRODUCTS IN FRANCE, DISCOVERY OF LOCAL PRODUCTS IN GERMANY

- How to choose characteristic local products?
- The regional culture, the expression of a lifestyle
- The taste shaped by our culture
- Local products and quality
- French, German and European Legislation

### C/ THE "GASTRONOMIC" CULTURE

- The Art of entertaining → History

### D) PRACTICAL WORK

- PRESENTATION OF EVERY COUNTRY,
- The gastronomic and cultural Tradition