

Polytechnic Institute of Viseu

School of Technology and Management of Viseu

Course title	French III - French for Hospitality		
Scientific area	Languages		
Teaching method	During the course many different teaching methods will be used.		
Lecturers:		Language of instruction	French
ECTS	5	Semester	Fall
Hours per week	3	Hours per semester	TP: 39
Objectives of the course	<p>It is intended that the trainee masters the French language with the necessary fluency and correction so that he can interact in his daily life and integrate himself into the world of work, effectively performing his function (knowing, knowing-being / -being, knowing- do). The trainee, to develop their oral and written communication (comprehension and expression) skills, must:</p> <p>Improve linguistic, sociolinguistic, and pragmatic performances, Develop and improve comprehension, interpretation, and communication skills of specific terminology in the areas of Tourism, Hospitality, and Catering, Develop linguistic fluency Use grammatical structures accurately, Identify, understand, analyze and produce varied oral and written statements in current and formal French, Demonstrate knowledge of French culture and the francophone world, Strengthen cultural, socio-cultural, and intercultural skills.</p>		
Entry requirements	There aren't any.		
Course contents	<p>A - Lexical contents: Enhancement of the areas of tourism, hotels and restaurants, in conjunction with different tourist types.</p> <p>B - Communicative content Tourism: - Create a tourist itinerary, prepare a guided tour, welcome a group, explain rules and etiquette; - Giving advice and suggestions on tourist attractions; manage unforeseen events, take notes on a tourist location, classify and rank information; - Describe a historical work/building/place, event or character; enhance a tourist offer.</p> <p>- Hospitality: welcoming a customer and responding to specific requests; present a culinary speciality.</p> <p>C - Morphology and Syntax Discours direct / indirect, Voix active / passive, subjonctif présent. D - Cultural and civilizational contents France (theme and creative parks, heritage interpretation centres), the francophone world.</p>		
Assessment methods	The chosen approach aims to provide a learning progression, with a view to empowering students. Oral communication in the classroom is privileged, supported by authentic and audiovisual and diverse multimedia documents, allowing trainees a closer contact with the reality of active life. Such methodology allows the application of different elements of evaluation: written and oral tests, tasks and research work.		

Recommended readings	<p>Cholvy, J. (2014) En Cuisine! Français Professionnel, Paris: Clé International.811.133.1CHO</p> <p>Corbeau, S. Dubois, C, Penfornis, J.L. (2013). Tourisme.com, 2ème édition, Paris: Clé International. 811.133.1COR</p> <p>Corbeau, S. et all (2014). Hôtellerie-Restauration.com, 2ème édition, Paris: Clé International.811.133.PT</p> <p>Dussec, E. (2017). Bon Voyage! Français du Tourisme. Paris: Clé International.811.133.1 DUS</p> <p>Penfornis, J.L; Habert, L.(2918) Affaires.com, Cahier d'activités, niveau avancé B2-C1. Paris, Clé International.911.133.1PEN</p> <p>Poisson-Quiton, S; Mimran, R.; Mahéo-Le Coadic, M. (2002). Grammaire Expliquée du Français, Paris: Clé International. Cota 81'36 POI</p> <p>Siréjols, É; Claude, P. (2002). Le Nouvel entraînez-vous: Grammaire. Niveau avancé. 450 nouveaux exercices. Paris: Clé International. Cota 81'36 SIR</p>
Additional information	