



French & Gastronomy

Improve your French and learn tips of culinary art during the cooking lessons with a chef!

Discover new tastes and new recipes based on local and typical products, while practicing French in a relaxed atmosphere, easing spontaneous conversation.



CONTACT

sales@france-langue.fr

PRACTICAL INFORMATION

All levels accepted.

Minimum age: 18 years old

Starting dates: every Monday, all year round, except for beginners (refer to 2018 price list)

Organisation

Depending on the level of the student, the general French classes are held either in the morning or in the afternoon.

Cooking & Baking workshops are organised according to the French class schedules, from Monday to Friday **

Location for the cooking and baking workshops

Paris Bastille – 11^{ème} (metro Bastille)

Paris Beaubourg – 3^{ème} (metro Etienne Marcel)

Paris Haussmann – 9^{ème} (metro Havre-Caumartin)

Programme

- 20 general French lessons/week
- 4 hours of gastronomy workshops* (cooking and/or baking) over 2 sessions: possibility to choose 2 cooking workshops or 2 baking workshops or 1 cooking workshop and 1 baking workshop

Cooking / Baking workshops: 4 hours/week

Sample menus

- **Cooking workshop - 2h**
 - « Gougère au beaufort »
 - Crab cake with Granny Smith apples and coriander
 - Sautéed Golden St. Jacques, cauliflower emulsion
- **Cooking workshop - 2h**
 - Shrimp soup with coconut milk
 - Chicken Pad Thai and shrimp
 - « Tapioca au pandan », coconut cream and passion fruits
- **Baking workshop - 2h**
 - Making and baking the famous choux pastry
 - French custard (vanilla and chocolate)
 - Assembly and decoration of choux pastries and making of mini-choux « Chouquettes »
- **Baking workshop - 2h**
 - The 100% chocolate cake
 - The macaroon cream rose, raspberries and lychees
 - Mille-feuille (French vanilla slices)

The sooner you book the better: you will have a wider choice of workshops and we will be able to accommodate specific requests: French or world cuisine, allergies, dietary requirements, etc.

* French cooking workshops and/or world food

** For stays longer than 1 week, it is possible to schedule the workshops on Saturdays and Sundays.



PRICES

- 1 to 3 weeks: 525 €
- 4 to 11 weeks: 510 €

+

Registration fee
(valid for 1 year from the start of the course)

80 €



French & Gastronomy (continued)



Sample schedules

Example 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Morning	8.30 am to 10 am Orientation meeting, level test 10 am to 12 pm General French course	8.30 am to 12 pm General French course	8.30 am to 12 pm General French course	8.30 am to 12 pm General French course	8.30 am to 12 pm General French course
Afternoon	3 pm to 5 pm Baking workshop				
Evening			8 pm to 10 pm Cooking workshop		

Example 2

	Monday	Tuesday	Wednesday	Thursday	Friday
Morning	2 pm to 2.45 pm Orientation meeting, level test		10 am to 12 pm Cooking workshop		10 am to 12 pm Cooking workshop
Evening	2.45 pm to 6 pm General French course	2.45 pm to 6 pm General French course	2.45 pm to 6 pm General French course	2.45 pm to 6 pm General French course	2.45 pm to 6 pm General French course