



Apprendre le français à iLP, Montpellier

FRENCH + COOKING COURSE

N° of lessons :	20 lessons of 45 minutes + 8 lessons of 45 minutes cooking courses
Type of course :	<ul style="list-style-type: none">• 20 lessons standard course in the morning• + 8 lessons of 45 minutes cooking courses and tasting at the end. Two afternoons per week
Levels :	A1 to C2
Course starting :	French course : Every Monday. Beginners on first Monday of the month under request. Holidays at the Cooking school : <ul style="list-style-type: none">- 23/04/2018 to 29/04/2018- 30/07/2018 to 19/08/2018- 24/12/2018 to 01/01/2019
N° participants :	French courses : 12 Cooking courses : maximum 12
Objectives :	French courses : Use the four language skills for understanding and communicating having at the same time some spare time With the Chef Armand Layachi : share the pleasure of cooking. Taste of cooked recipes after the course.
First day of course organization :	Students take a written and spoken test prior to beginning their training so that they may follow the course that is best suited to their proficiency. Information meeting on the first morning either.
Teaching method:	Studied skills : <ul style="list-style-type: none">• Grammar structures and vocabulary• Written and spoken comprehension• Written and spoken production• French culture and civilisations Grammar and phrase structure are addressed through role-plays, games, talks and other practical exercises requiring an active participation on behalf of the learners. Due to the small number of participants in each course, students are given plenty encouragement to practice their communication skills and share their views. Various materials are used including audio equipment, TV, Internet, songs, literature excerpts, advertisements, press articles, cartoons... Cooking courses with the Chef Armand Layachi in his restaurant: share the pleasure of cooking recipes according to market and season.
Certification	At the end of your stay at the school, ILP will issue a course certificate indicating the type and duration of the course you followed, as well as the CEF (Common European Framework) level reached. The cooking school gives a diploma with the studied recipes at the end of the course