



Price per person:

Including lodging with host family including breakfast and evening meal, lessons taught by experienced teachers, cooking workshops, presentations on the art of entertaining and visits scheduled in the programme.

2050 Euros for 3 weeks

Option:

Personal welcome at CDG, Orly or Beauvais airport: **100€**

Registration Conditions:

Pre-requisites: Level A2

Each participant doit must have public liability insurance for the period of the programme. Insurance for repatriation, cancellation of trip and refunds is also recommended. Minimum age of participants is 18 years.

Students are fully taken care of by the Alliance française de Rouen.

Course Organisation:

Practice your French while learning about our culinary heritage, in small groups according to level. Learn the basics of French cuisine with a professional chef in specially equipped kitchens.

In the family home in Rouen on Sunday night, start of programme at 8.00am on Monday with an assessment test.

- 3 hours of general French each weekday morning
- 5 hours of thematic presentations in the afternoon during the first week
- 10 cooking workshops of 2 1/2 hours in the afternoon during the following 2 weeks

French Cooking: The Art and Practice

28 February -
18 March

**Three
weeks in
2011!!**



*One hour from Paris, the Alliance française de Rouen—
Normandy offers a language course with: Initiation to French
cuisine, learning culinary terminology, presentations on the Art
of Entertainment and Life in a French family.*

*The gourmet meal of the French is listed by
UNESCO to the intangible cultural heritage of
Humanity*



ALLIANCE FRANÇAISE DE ROUEN - NORMANDIE
Association under the 1901 Act
Private establishment of higher education
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ALLIANCE FRANÇAISE
ROUEN NORMANDIE

PROGRAMME

SUNDAY:

Accueil dans les familles. Dîner et nuit.

MONDAY - FRIDAY (WEEK 1):

9.00am -12.00pm: General French lessons at the Alliance française de Rouen.

MONDAY AFTERNOON:

Presentation: The Art of Entertaining: Service French style

Tour of Rouen

TUESDAY AFTERNOON:

Presentation: Bread, Wine and Cheese

French wine tasting

WEDNESDAY AFTERNOON:

Presentation: Traditional recipes from French regions

Visit to a Rouen market

THURSDAY AFTERNOON:

Presentation: Les Artistes à table

Visit to I.N.B.P.: Institut National de la Boulangerie Pâtisserie

FRIDAY AFTERNOON:

Visit to a cider works and cheese-making farm



SATURDAY AND SUNDAY:

- Saturday: Day at Mont Saint Michel
- Sunday with family



MONDAY - FRIDAY (WEEKS 2 & 3):

9.00am -12.00pm: General French lessons

AFTERNOONS:

3.00pm—5.30pm: Cooking workshops on the following themes:

- Meat cooked in sauce
- Vegetable garnishes
- Pastries
- Fruit tarts
- Choux pastries
- Chocolate
- Escalope vallée d'Auge
- Fish with Dieppoise sauce
- Crispy Neufchatel with salted butter caramel sauce
- Normandy tart



WEEK-END WEEK 2:

- Saturday with family
- Sunday in the country: Local products

WEEK-END WEEK 3:

- Friday evening: Dinner at a gourmet restaurant
- Saturday: Departure

