



UNIVERSITI TEKNOLOGI MARA

BFR202: FRENCH LANGUAGE I

Course Name (English)	FRENCH LANGUAGE I APPROVED
Course Code	BFR202
MQF Credit	2
Course Description	This is the first of a two-semester French language course designed specifically for students pursuing the Diploma in Culinary Arts of the Faculty of Hotel and Tourism Management, UiTM. This course includes an integration of the four language skills which will enable students to develop a satisfactory level of fluency and confidence in using French as a functional tool for social interaction and communication. Students are required to pass this course as part of the university requirement.
Transferable Skills	-Demonstrate ability to communicate clearly and confidently, and listen critically -Demonstrate ability to socialize with people from different walks of life
Teaching Methodologies	Lectures, Language Games, Reading Activity, Listening Activity, Discussion
CLO	CLO1 Acquire basic communicative skills, knowledge of simple culinary terms and recipes at foundation level 1. CLO2 Acquire basic listening at foundation level 1. CLO3 Read and comprehend texts related to daily conversation and cuisine at foundation level 1. CLO4 Write simple sentences and dialogues at foundation level 1. CLO5 Acquire some elements of French culture and civilization at foundation level 1.
Pre-Requisite Courses	No course recommendations
Topics	
1. Bienvenue 1.1) Greetings 1.2) Bonjour / Bonsoir / Salut 1.3) Comment allez-vous ? 1.4) Je vais bien 1.5) Au revoir / Bonne journée 1.6) Etc. 1.7) Useful phrases or expressions in class:- 1.8) Regardez / Répétez / Écoutez 1.9) Je ne comprends pas 1.10) Je ne sais pas 1.11) Etc. 1.12) Alphabets and how to spell one's name. 1.13) Numbers (0-30) 1.14) Culture (French way of greeting people, titles, etc.)	
2. Bonjour 2.1) To introduce oneself. 2.2) Je m'appelle / Je suis / J'ai 2.3) Dialogue: Voilà! Je suis Maria 2.4) To be able to thank a person. 2.5) Je vous remercie / Merci 2.6) Je vous en prie / De rien 2.7) Subject pronouns 2.8) Numbers (31-100) 2.9) French calendar - days, months and seasons.	

<p>3. Bonjour Part 2</p> <p>3.1) To ask and give information about others. 3.2) Comment vous appelez-vous? 3.3) Qu'est-ce que vous faites dans la vie? 3.4) Introduction of regular verbs:- 3.5) aimer, parler, finir 3.6) Introduction of irregular verbs:- 3.7) avoir, être, aller 3.8) Numbers (101-5000)</p>
<p>4. Qui êtes-vous?</p> <p>4.1) Dialogue: C'est moi! 4.2) Definite articles: le, la, l', les 4.3) Countries and nationalities (in masculine and feminine form) 4.4) Professions (in masculine and feminine form)</p>
<p>5. On fait la fête!</p> <p>5.1) Dialogue: C'est chouette! 5.2) Indefinite articles: un, une, des 5.3) To tell the time and the different expressions of time 5.4) Quelle heure est-il? 5.5) Il est une heure et quart.</p>
<p>6. Comme il est beau!</p> <p>6.1) Dialogue: Mon ami, Hector. 6.2) Adjectives: 6.3) petit, petite, beau, belle 6.4) Adjectives of colours: 6.5) noir, noire, jaune, rouge 6.6) Possessive adjectives: 6.7) mon / ma /mes, 6.8) votre / vos</p>
<p>7. Bon app!</p> <p>7.1) Dialogue: À table ! 7.2) Partitive articles: 7.3) du, de la, de l', des 7.4) To introduce the expressions of quantity:- 7.5) un kilo de 7.6) un litre de 7.7) beaucoup de</p>
<p>8. Tu fais quoi ?</p> <p>8.1) Introduction of interrogative expressions:- 8.2) comment, où, qu'est-ce que, combine de, quand, quel, quelle, 8.3) etc.</p>
<p>9. Les recettes Part 1</p> <p>9.1) a. Introduction of a simple recipe (1 sauce and 1 salad) 9.2) Mayonnaise 9.3) Salade Niçoise 9.4) b. Culinary verbs:- 9.5) mélanger, ajouter, mettre, laisser reposer, couper, couvrir, 9.6) etc.</p>
<p>10. Les recettes Part 2</p> <p>10.1) a. Introduction of a simple recipe (1 main dish) 10.2) Poulet à l'ail 10.3) b. Culinary verbs:- 10.4) saler, allumer, hacher, peler, enlever, laisser reposer, etc.</p>
<p>11. Les recettes Part 3</p> <p>11.1) Les recettes 11.2) a. Introduction of a simple recipe (1 dessert) 11.3) Tôt-fait 11.4) b. Culinary verbs:- 11.5) beurrer, casser, verser, etc.</p>
<p>12. Les recettes Part 4</p> <p>12.1) Discussion on the language project's topics for script writing.</p>
<p>13. Les recettes Part 5</p> <p>13.1) Culinary verbs:- 13.2) beurrer, casser, verser, etc. 13.3) Finalizing the language project and submitting the report and the CD.</p>

Assessment Breakdown	%
Continuous Assessment	40.00%
Final Assessment	60.00%

Details of Continuous Assessment	Assessment Type	Assessment Description	% of Total Mark	CLO
	Online Quiz	Online Quiz 1	5%	CLO1 , CLO3 , CLO4 , CLO5
	Online Quiz	Online Quiz 2	5%	CLO1 , CLO3 , CLO5
	Oral Test	Oral Test 1	10%	CLO1 , CLO2 , CLO3 , CLO5
	Test	Listening Test 1	10%	CLO1 , CLO2 , CLO5
	Test	Writing Test	10%	CLO1 , CLO3 , CLO4 , CLO5

Reading List	This Course does not have any book resources
Article/Paper List	This Course does not have any article/paper resources
Other References	This Course does not have any other resources