



## UNIVERSITI TEKNOLOGI MARA

### BFR252: FRENCH LANGUAGE II

<b>Course Name (English)</b>	FRENCH LANGUAGE II <b>APPROVED</b>
<b>Course Code</b>	BFR252
<b>MQF Credit</b>	2
<b>Course Description</b>	This is the second 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.
<b>Transferable Skills</b>	1. Responsive-Demonstrate ability to socialize with people from different walks of life. 2. Creative and innovative-Demonstrate the ability to dream, imagine and visualize. 3. Effective Communicator- Demonstrate ability to communicate clearly and confidently, and listen critically.
<b>Teaching Methodologies</b>	Lectures
<b>CLO</b>	CLO1 Demonstrate the ability to communicate ideas related to the field of culinary arts at functional level II. CLO2 Give appropriate response to listening texts related to the field of culinary arts at functional level II. CLO3 Demonstrate the ability to read and comprehend texts related to the field of culinary arts at functional level II. CLO4 Write sentences, texts and dialogues related to the field of culinary arts at functional level II. CLO5 Apply the knowledge of French culture in communication activities related to the field of culinary arts at functional level II.
<b>Pre-Requisite Courses</b>	No course recommendations
<b>Topics</b>	
<b>1. Au marché</b> 1.1) To deal with situations at the market. 1.2) Conjugation of verbs:- 1.3) désirer, acheter, remercier, donner, vouloir, etc. 1.4) Vocabulary – professions, fish and seafood. 1.5) Revision of numbers, expressions of quantity and interrogative expressions. 1.6) Glossary of various fruits, vegetables, spices, kitchen utensils, etc. in French.	
<b>2. À la crèmerie</b> 2.1) To deal with situations at the creamery / dairy shop.	
<b>3. À la boulangerie - pâtisserie</b> 3.1) To deal with situations at the bakery / patisserie. 3.2) Vocabulary – professions, dairy products, names of cheeses, breads and cakes. 3.3) Expression chez. 3.4) Revision of numbers, expressions of quantity, partitive articles and interrogative expressions.	
<b>4. À la boucherie / charcuterie</b> 4.1) To deal with situations at the butcher's shop.	

**5. À l'épicerie**

- 5.1) To deal with situations at the grocery shop.
- 5.2) Vocabulary – professions, types and parts of meat, and provisions.
- 5.3) Expression chez.
- 5.4) Revision of numbers, expressions of quantity and interrogative expressions.

**6. Au restaurant**

- 6.1) To make reservations, to read a menu and to order food in a restaurant
- 6.2) Useful phrases or expressions in restaurant:-
- 6.3) Comme entrée, je voudrais...
- 6.4) L'addition, s'il vous plaît !
- 6.5) Etc.
- 6.6) Vocabulary – professions, beverage and food.
- 6.7) Revision of numbers, expressions of quantity, partitive articles and interrogative expressions.

**7. Dans la cuisine**

- 7.1) To interview someone.
- 7.2) Conjugation of verbs:-
- 7.3) Poser, travailler, commencer, visiter, penser, pouvoir, faire, etc.
- 7.4) Interrogative phrases and WH-questions.
- 7.5) Vocabulary – professions.
- 7.6) Numbers (to express years).

**8. Direction**

- 8.1) To ask and give direction.
- 8.2) Conjugation of verbs:-
- 8.3) aller, tourner, traverser, arriver, passer, longer, etc.
- 8.4) Prepositions:-
- 8.5) devant, entre, en face de, etc.
- 8.6) Vocabulary – professions, directions, shops and offices.
- 8.7) Introduction of verbs in the near future (futur proche):-
- 8.8) Je vais aller
- 8.9) Tu vas faire
- 8.10) Il va aller se promener
- 8.11) Etc.

**9. Les recettes**

- 9.1) Part 1:
- 9.2) To give orders in the kitchen and to understand the recipes (main course).
- 9.3) Poulet au sel
- 9.4) Glossary of culinary terms and methods of cooking in French.
- 9.5) Culinary verbs:-
- 9.6) allumer, verser, poser, mettre
- 9.7) Part 2:
- 9.8) To understand the recipes (main course).
- 9.9) Gratin de pommes de terre
- 9.10) Steak au poivre
- 9.11) Culinary verbs:-
- 9.12) peler, couper, saler, écraser, enfoncer, faire cuire, etc.
- 9.13) Part 3:
- 9.14) To understand the recipes (main course).
- 9.15) Tartare de poisson et salade de fèves
- 9.16) Riz Pilaf
- 9.17) Culinary verbs:-
- 9.18) assaisonner, ajouter, mélanger, remuer, laisser cuire, etc.

Assessment Breakdown	%
Continuous Assessment	40.00%
Final Assessment	60.00%

Details of Continuous Assessment	Assessment Type	Assessment Description	% of Total Mark	CLO
	Listening Test	Listening test 1 (week 6) Questions are divided into 2 parts (5 questions for each part):- I. Spelling (5 words) II. 5 MCQ	10%	CLO1 , CLO2 , CLO3 , CLO4 , CLO5
	Online Quiz	A. Two online quizzes will be given:- 1. Online quiz 1 (week 6) 2. Online quiz 2 (week 8) Each quiz consists of ten objective questions which are prepared using one or more following types of question:- – Multiple choice question (MCQ) – True / false – Choose the correct answers – Fill in the blanks – Translation – Pictures / colours	5%	CLO1 , CLO2 , CLO3 , CLO4 , CLO5
	Online Quiz	A. Two online quizzes will be given:- 1. Online quiz 1 (week 6) 2. Online quiz 2 (week 8) Each quiz consists of ten objective questions which are prepared using one or more following types of question:- – Multiple choice question (MCQ) – True / false – Choose the correct answers – Fill in the blanks – Translation – Pictures / colours	5%	CLO1 , CLO2 , CLO3 , CLO4 , CLO5
	Oral Test	Oral test 1/ Reading (week 8) Each student has to read a text / dialogue chosen by the lecturer (10 – 15 sentences).	10%	CLO1 , CLO2 , CLO3 , CLO4 , CLO5
	Writing Test	One written quiz (week 10) It consists of three questions. Each question corresponds to the following types of question respectively:- – Guided dialogue – Complete the sentences – Answer the questions	10%	CLO1 , CLO2 , CLO3 , CLO4 , CLO5

Reading List	Recommended Text	• Sylvie Poisson-Quinton, Marina Sala 2004, <i>Initial 1</i> , Clé International
	Reference Book Resources	• <i>Manual BFR252</i> , Universiti Teknologi MARA
Article/Paper List	This Course does not have any article/paper resources	
Other References	This Course does not have any other resources	