

FRENCH CULTURE AND GASTRONOMY (CC06)
2012/2013 Academic Year – First Semester
Tentative Syllabus

Professor : Jocelyne Lancien..... ILCF Level: E2/E3.....
Times : Thursdays, from 2pm to 5pm..... CECR Level: A2.....

1. General Objectives of the Course

The links between the history of France and the history of French cooking. Emphasis on the role of gastronomy in French culture and society

2. Teaching Outline

Analysis of various authentic documents (paintings, tapestries, television programs, films) leading to the discovery of culinary traditions and table manners of the French from the Middle Ages to today

Group work based on handouts containing the basic facts relating to each time period in French cooking

Outings based on the relevant theme or the time period studied

3. Materials

Handout provided by the teacher

Cooking program excerpts

Historical iconographic documents

Film excerpts

Outings to museums, stores, and gastronomic fairs

One taped recipe is shown in each class

4. Summarized Reading List

Cooking bookshop

Culinary revues

Literary texts on cooking

Cooking websites

5. Grading

Three graded assignments:

Grade 1: one (individual) test

Grade 2: one (group) presentation on the gastronomy of a region in France

Grade 3: one written report based on the presentation

One grade on participation: Attendance, initiative, reactivity, and relevance of interaction

Each grade will take into account knowledge and expression in French.

Attendance at tests is mandatory to be awarded the certificate.

6. Attendance and punctuality

MAXIMUM NUMBER OF UNEXCUSED ABSENCES: THREE

Beyond that, neither the Attendance Certificate nor the Results Certificat can be issued.

In the event of an absence or tardiness, please inform the teacher and the secretary. Hand in your written excuse when you return to class. It is your responsibility to find out (from the class delegate or from a classmate) the work done in class and the homework assigned.

TENTATIVE SYLLABUS: FRENCH CULTURE AND GASTRONOMY

| Date | Theme |
|-----------------------|--|
| 1. September 27, 2012 | Quiz on French gastronomy – 20 th Century table customs – screening of the program “Un Dîner Presque Parfait” |
| 2. October 4, 2012 | French cuisine in the Middle Ages – tapestry study |
| 3. October 11, 2012 | The Renaissance: Italian Influence |
| 4. October 18, 2012 | French cuisine in the 17 th century – screening of the film “Vatel” |
| 5. October 25, 2012 | The history of bread – outing to the historical Poilane bakery |
| 6. November 8, 2012 | Courtly feasts before the Revolution |
| 7. November 15, 2012 | The French Revolution – outing to the historical “Procope” café |
| 8. November 22, 2012 | The 19 th Century: main technical discoveries – extract of the book by Brillat-Savarin |
| 9. November 29, 2012 | Test – The evolution of tourism: discovery of regional gastronomy |
| 10. December 6, 2012 | The history of wine: outing to the Museum of Wine |
| 11. December 13, 2012 | Student presentations/regional product tasting – the History of Champagne (DVD) |

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| 12. December 20, 2012 | Student presentations/regional product tasting – Christmas culinary traditions |
| 13. January 10, 2013 | Student presentations/regional product tasting – New trends of contemporary cuisine – Contemporary chefs |
| 14. January 17, 2013 | The History of Chocolate – outing to the Museum of Chocolate |
| 15. January 24, 2013 | The History of Cheese – Tables arts – screening of the film “Babette’s Feast” |

Depending on the dates of culinary fairs and events, the syllabus is subject to change.