

French language and cooking

Intensive course + 2 cooking workshops per week at a professional school. Available year round.

In the **morning French Intensive course** of 20 lessons per week in group, students will deepen their competence in all four skill areas of French language. In the **French cooking workshops***, students will learn to how interpret French recipes in preparing classic and creative dishes à la Française, hands-on with a professional French chef. At the end of each cooking course, students will sample the meal they have prepared in a convivial setting.

Prices

+ Registration fee = **50 Euros**

2 weeks - 40 French lessons + 4 cooking workshops = **590 Euros**

3 weeks - 60 French lessons + 6 cooking workshops = **865 Euros**

4 weeks - 80 French lessons + 8 cooking workshops = **1 110 Euros**

Options:

3 weeks - 60 French lessons + 3 cooking workshops = **715 Euros**

4 weeks - 80 French lessons + 4 cooking workshops = **910 Euros**

** Each French cooking workshop lasts **from 40 minutes up to 2 hours**, depending on theme, ingredients & the chef/teacher. In most workshops, students have the option of staying to eat the meal they have prepared or taking their creation away with them.*

French language and oenology

A special one-week course offered three times per year, on the theme of wine appreciation and regional wines of France.

We will offer this course on the following dates:

Session 2: June 7th -11th 2010

Session 3: October 11th -15th 2010

Price

490 Euros + Registration fee = **50 Euros**

French Intensive course every morning from 9:15-13:00, 20 group lessons in total plus:

- 1 wine tasting evening at the school on the theme of techniques of tasting (4 wines)
- 1 evening course on the history and geography of French wines and the vocabulary of wine
- ½ day excursion to the local wine producing region of Fronton, including tour of one or more *domaines*, explanations and demonstrations of wine-making techniques and on-site tasting
- Toulouse City tour on the theme of wine followed by a full tasting in a local 'cave' (4 wines + local specialties: cheeses, sausages...)