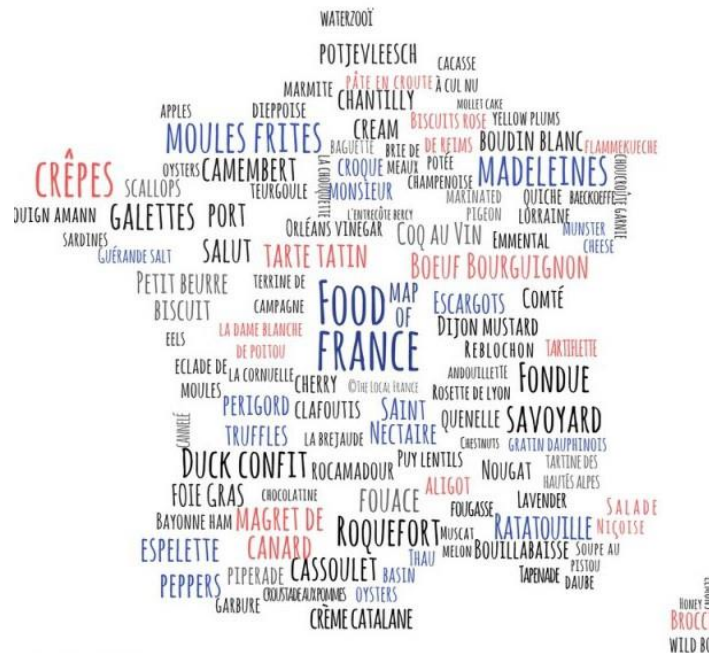


Bon Appétit !



Discovering French Gastronomy through conversation

In this class centered on conversation, you'll learn about the different gastronomical regions of France and the local specialties. You'll discuss French recipes and French customs involving the art of eating à la française.

(Includes weekly tasting treats)

Materials used in this class include videos, articles, cook books, and recipes all in French. Using these materials enables you to better understand the rich gastronomical culture of France while practicing your conversation skills. You will learn how to read recipes in French (with making the correct conversion) so that you can start to use

French cooking materials at home. You will also learn various customs about the French culture of eating, including how to order food in a French restaurant and how to properly cut cheese on a nice plateau de fromage so you never embarrass yourself at a French dinner.

This class includes weekly tastings so you can start to familiarize yourself with some of the delicacies of France including, but not limited to, chocolates, macarons, canelés, crêpes, wine, and cider.

This class is taught by Devon Fankhauser. Devon has a rich background in Food industry, including a culinary internship in Paris at a Michelin rated restaurant. This class brings together two of his passions, the French language and French food. Come join the conversation!