

## SARDAR PATEL UNIVERSITY Vallabh Vidyanagar, Gujarat (Reaccredited with 'A' Grade by NAAC (CGPA 3.25) Syllabus with effect from the Academic Year 2021-2022

## BBA (HONS') (Hospitality Management) (3 Years) (Under Choice Based Credit System Based on UGC Guidelines) Semester - I

Course Code	UM01CBBH74	Title of the Course	Basic French
Total Credits of the Course	03	Hours per Week	03
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Course	The objective of this course is to create awareness about the importance of	
Objectives:	Foreign Language specifically French in hotel and tourism operations and to	
	help learn common French terminologies and phrases used in Hotel and	
	Tourism Operations.	

Cours	Course Content		
Unit	Description	Weightage* (%)	
1.	<ul> <li>The Alphabets</li> <li>The Accents</li> <li>Colors ,Shapes, Animals ,Professions</li> <li>Verbs: Être, Avoir, Habiter, Parler (Présent Tense)</li> <li>10 sentences on Self-Introduction</li> <li>Numbers from (0 to 100)</li> <li>Greetings</li> <li>Simple dialogues related to Hotel Operations.</li> </ul>	25%	
2.	<ul> <li>Definite and Indefinite Articles;</li> <li>Verbs Venir, aller, faire, pouvoir, vouloir. (Present Tense)</li> <li>Days of week</li> <li>Months of year</li> <li>Parts of Body</li> <li>Time</li> <li>My family &amp; Relatives</li> <li>Talking on the Phone</li> </ul>	25%	
3.	<ul> <li>Common Adverbs, Adjectives</li> <li>Verbs Étudier, Apprendre, prendre, conduire. (Present Tense)</li> <li>Cardinal Points &amp; Directions</li> <li>Countries &amp;Nationalities</li> </ul>	25%	



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	<ul> <li>Cutlery and glassware</li> <li>Basic Cuts of Vegetable in French</li> <li>Fish, Dairy products, Poultry</li> <li>Basic Dialogues (English to French to English)</li> </ul>	
4.	<ul> <li>Common Prepositions; Common Conjunctions;</li> <li>Verbs Manger, Acheter, Boire, Préparer, Vendre. (Present tense)</li> <li>Seasons &amp; Weather</li> <li>Cloths</li> <li>Vegetables &amp; Fruits,</li> <li>Cereals, Herbs &amp; Spices</li> <li>French Cheeses</li> </ul>	25%

Teaching-Learning Methodology	Theory lecture, PPT, Dialogues
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	15%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, Attendance (As per CBCS R.6.8.3)	15%
3.	University Examination	70%

Sugg	Suggested References:	
Sr. No.	References	
1	On Course French – Janine Kopp	
2	Tempo (Book 1) – Didier/Hatier	
3	French for Hotel Management & Tourism Industry – S. Bhattacharya	



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4	Panorama (Book 1) – CLE International
5	Speak French – Collins `
6	French Vocabulary and Verbs – Webster's
7	Basic French Course for Hotel Industry- by Catherine lobo and SonaliJadhav

On-line resources to be used if available as reference material https://www.huffingtonpost.fr/

https://www.youtube.com/watch?v=eq--V9P4rmM

https://www.youtube.com/watch?v=UWOr6sB2Ew8

https://www.youtube.com/watch?v=cctA8tkRY3M

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