



**BHARATHIDASAN UNIVERSITY,
TIRUCHIRAPPALLI - 620 024**

UG Programme - Part-1 FRENCH

**FOR HOTEL MANAGEMENT STUDENTS –
Course Structure Under CBCS-LOCF**

(Applicable to the candidates admitted from the academic year 2026-2027 onwards)

**PART-I
FRENCH FOR
BSc. HOTEL MANAGEMENT**



BHARATHIDASANUNIVERSITYTIRUCHIRAPPALLI - 620 024

LANGUAGE COURSE PART-I FRENCH

**FOR B.SC. HOTEL MANAGEMENT STUDENTS
CHOICE BASED CREDIT SYSTEM –LEARNING OUTCOMES BASED
CURRICULUM FRAMEWORK (CBCS - LOCF)**

(Applicable to the candidates admitted from the academic year 2026-2027 onwards)

Sem.	Name of the Courses	Title of the Paper	Ins. Hrs.	Credits	Exam. Hours	Maximum Marks		
						Int.	Ext.	Total
I	Ability Enhancement Course – (AEC-I)	Communication in French -I	6	3	3	30	70	100
II	Ability Enhancement Course – (AEC-III)	Communication in French -II	6	3	3	30	70	100
III	Ability Enhancement Course – (AEC-V)	Communication in French- III	6	3	3	30	70	100
IV	Ability Enhancement Course – (AEC-VII)	Communication in French -IV	6	3	3	30	70	100

SPECIFIC COURSE OBJECTIVES:

- To enhance the learner's acquisition of language skills in French.
- To enable learners to understand the terminology pertinent to hotel industry.
- To enable the students grasp the grammatical structures in French.
- To enable the learners to communicate in simple French in different contexts related to the hotel domain.
- To expand the learners' knowledge of French gastronomy.
- To compare and appreciate Indian and French cultures.
- To facilitate employability in the hotel Industry.

SPECIFIC COURSE OUTCOMES:

Upon successful completion of this course, students will be able to

- read, comprehend and translate paragraphs and dialogues in French.
- understand terminology related to hotel and restaurant culture.
- express their writing skills in French.
- communicate in French in different contexts pertinent to the hotel industry: check-in, check-out, complaining, ordering food etc.
- discuss about the expanse of French gastronomy.
- appreciate the hotel and restaurant culture of the French.
- cultivate their employability skills in hotel industry.

FIRST YEAR	ABILITY ENHANCEMENT COURSE – PART-I FRENCH (For B. Sc Hotel Management Students only)	SEMESTER-I
COURSE:	COMMUNICATION IN FRENCH -I	CREDIT:3

OBJECTIVES:

- To equip the students with the basic language skills in French.
- To acquire practice of comprehension, communication, translation and initiation to grammar and composition writing.
- To enrich the learners' awareness of the land, people and culture of France.

UNIT – I À l'hôtel« Minakshi » :

- Accueillir – réceptionniste à l'hôtel
- À propos de la réservation
- Réponse positive
- Durée du séjour

UNIT - II À l'hôtel« Minakshi » :

- Réponse négative
- Prix de la chambre
- Accepter la chambre
- Les formalités à remplir
- Après la réservation

UNIT - III Je suis vraiment vexé !:

- Se plaindre du fonctionnement des installations
- Exprimer son irritation

UNIT - IV Je suis vraiment vexé !

- Réclamer
- S'excuser

UNIT – V Gastronomie de France **Les spécialités régionales** **Haute cuisine** **Les Hôtels en France** **Le Personnel de l'hôtel** **Les métiers du hall** **Les métiers des étages** **Les métiers de la salle de restaurant et de la cuisine**

UNIT – VI CURRENT CONTOURS: (for Continuous Internal Assessment only)

- Saluer, se présenter
- Les nombres, Les jours de la semaine, Les mois de l'année, Les saisons
- La France et ses régions, Paris et ses monuments, Les symboles de la France
- Les villes, Les fleuves, Les montagnes, Les mers

PRESCRIBED TEXT BOOK : **L'Hôtellerie et le tourisme**
Samhita Publications
Authors: N.C. Mirakamal, R.Venguttaramane.

PUBLISHERS & DISTRIBUTORS : GOYAL, Delhi, Chennai
www.goyalsaab.com, goyal@goyalsaab.com

REFERENCE BOOKS:

1. Corbeau Sophie et al, Hotellerie-restauration.com, CLE Internationale, Paris, 2013
2. Chandrasekar Rajeswar et al, A Votre service, Goyal Publishers & Distributors, Delhi, 2011.
3. Gupta Vasanthi et al, Bon Voyage, Goyal Publishers & Distributors, Delhi, 2017.
4. Bhattacharya et al, French for Hotel Management & Tourism Industry, Frank Bros. & Co, Noida, 1995

WEB SOURCES:

1. <https://www.thoughtco.com/french-vocabulary-at-the-hotel-4078764>
2. <https://www.frenchentree.com/living-in-france/learn-french/useful-french-phrases-at-a-hotel/>
3. <https://www.talkinfrench.com/accommodations-hotels/>
4. <http://lingohut.com/en/v72809/french-lesson-hotel-checking-in>
5. <https://www.campusfrance.org/en/culinary-specialties-French-gastronomy>
6. <https://www.edreams.fr/blog/gastronomie-francaise-queelles-specialites-pour-queelles-regions/>
7. <https://www.france-hotel-guide.com/fr/blog/plats-francais-typiques/>

COURSE OUTCOMES:

- Builds the students' French vocabulary in Hotel Management.
- Enables comprehension of the language of the native speakers.
- Promotes basic interaction in French in different contexts of the hotel industry with simple words and phrases.
- Enriches the learners' knowledge of the French culture and civilization.

FIRST YEAR	ABILITY ENHANCEMENT COURSE – PART-I FRENCH (FOR B. SC HOTEL MANAGEMENT STUDENTS ONLY)	SEMESTER-I
COURSE:	COMMUNICATION IN FRENCH -II	CREDIT:3

OBJECTIVES:

- To equip the students with the language skills in French at the intermediate level.
- To introduce vocabulary pertinent to the hotel industry.
- To enrich the learners' awareness of the French culture.

UNIT - I Au restaurant :

- Proposer une table
- Demander une table
- Exprimer son mécontentement

UNIT - II Au restaurant :

- Proposer et demander des suggestions
- Exprimer son appréciation
- Pour payer, après avoir mangé

UNIT - III Des renseignements

- Demander des nouvelles
- Demander des renseignements

UNIT - IV Des renseignements

- Donner des renseignements
- Exprimer ce qu'on veut faire

UNIT – V

La batterie de cuisine
Les équipements de l'hôtel
Le restaurant
Le petit-déjeuner, Le déjeuner, Le dîner en France
Les desserts
Les boissons et vins de France

UNIT VI : CURRENT CONTOURS(For continuous Internal Assessment only)

- Les professions, Les nationalités, Les couleurs
- La situation de famille, La vie quotidienne
- Les repas quotidiens, Les légumes, Les fruits
- Comprendre un organigramme

PRESCRIBED TEXT BOOK:

L'Hôtellerie et le tourisme

Samhita Publications

Authors: N.C. Mirakamal, R.Venguattaramane.

PUBLISHERS & DISTRIBUTORS :

GOYAL, Delhi, Chennai

www.goyalsaab.com, goyal@goyalsaab.com

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4. Bhattacharya et al, French for Hotel Management & Tourism Industry, Frank Bros. &Co, Noida,1995.

WEB SOURCES:

1. <https://www.frenchlearner.com/travel/hotel/>
2. <http://www.completefrance.com/language-culture/language/24-french-phrases-you-will-need-to-book-a-hotel-in-france-1-4426330>
3. <http://cuistophe.free.fr/region/specul/france.html>
4. <https://www.campusfrance.org/en/resource/hospitality-and-hotel-management>
5. <https://bngkolkata.com/french-terms/>
6. <https://www.esprit-de-france.com/en/culture-heritage>

COURSE OUTCOMES:

- Augments the students' French vocabulary in hotel industry
- Builds interaction in French with simple words and phrases pertaining to hotel industry.
- Enriches the learners' knowledge of restauration and French cuisine.

SECOND YEAR	ABILITY ENHANCEMENT COURSE – PART-I FRENCH (FOR B. SC HOTEL MANAGEMENT STUDENTS ONLY)	SEMESTER-I
COURSE:	COMMUNICATION IN FRENCH -III	CREDIT:3

OBJECTIVES:

- To aggrandize terminology pertinent to the hotel domain.
- To get accustomed with restaurant culture.
- To promote employability in the hotel industry.

UNIT -I Régler la note :

- Pour régler la note
- Pour préparer la note
- Présenter la note

UNIT-III Régler la note :

- Constater une erreur dans la note
- Rectifier la note
- Apprécier le service

UNIT-III À l'agence de voyages:

- Se renseigner auprès des agences de voyages
- Proposer un itinéraire

UNIT-IV Visite de Madurai

- Exprimer son étonnement
- Demander des renseignements
- Donner des renseignements

UNIT – V L'Apéritif et les accompagnements Les spécialités régionales françaises de vins Le vignoble français Les fromages français par région La France et le pain La France et la pâtisserie

UNIT VI: CURRENT CONTOURS (For continuous Internal Assessment only)

- Les loisirs des français
- Les sports en France
- Les fêtes en France
- Les sorties en France
- La Francophonie dans le monde
- Les départements d'outre-mer

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4. Bhattacharya et al, French for Hotel Management & Tourism Industry, Frank Bros. & Co, Noida, 1995.

WEB SOURCES:

1. <http://gastronomierestauration.blogspot.in/2010/10/exercices-de-comprehensionecrite-ce.html>
2. <http://monde.bonjourdumonde.com/exercices/contenu/le-francais-du-tourisme.html>
3. <https://www.escoffier.edu/blog/world-food-drink/french-cooking-how-and-why-french-cuisine-came-to-rule-the-world/>
4. <https://lacuisineparis.com/blog/ten-french-cooking-terms-you-need-to-know-about>
5. <https://www.expatica.com/fr/lifestyle/food-drink/top-french-foods-with-recipes-106720/>

COURSE OUTCOMES:

- Promotes the employability skills of the learners.
- Promotes communication in French in different contexts of hotel management.
- Enriches the learners' knowledge of French gastronomy and restauration.

SECOND YEAR	ABILITY ENHANCEMENT COURSE – PART-I FRENCH (FOR B. SC HOTEL MANAGEMENT STUDENTS ONLY)	SEMESTER-I
COURSE:	COMMUNICATION IN FRENCH -IV	CREDIT:3

OBJECTIVES:

- To expose the learners to different situations of hotel and restaurant culture.
- To acquire practice of comprehension, communication and translation.
- To cultivate the employability skill of the learners.

UNIT - I À Mahabalipuram:

- Exprimer de l'admiration pour quelque chose
- Donner des renseignements

UNIT - II À Agra:

- Exprimer de l'admiration pour quelque chose
- Poser des questions
- Donner des informations

UNIT-III À Varanasi

- Demander des renseignements
- Donner des renseignements

UNIT - IV Les hors-d'œuvres **La pâtisserie** **Le poissonnerie** **Les entremets** **Les sauces** **Les potages** **Les chefs de partie**

UNIT – V Les ingrédients de base **La viande et la volaille** **Les fruits de mer** **Les épices** **Les œufs** **Les pâtes** **Les méthodes de cuisson** **Les plats classiques** **Les recettes classiques** **Le menu**

UNIT VI: CURRENT CONTOURS (For continuous Internal Assessment only)

- Les termes culinaires importants
- Brochette, Consommé, Marmite ...
- La salade
- Les herbes aromatiques
- Les crèmes, Les glaces et les sorbets
- Les grands magasins parisiens
- Les vacances des français

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4. Bhattacharya et al, French for Hotel Management & Tourism Industry, Frank Bros. & Co, Noida, 1995.

WEB SOURCES:

1. <https://www.french-waterways.com/20-iconic-french-menu-dishes/>
2. <https://www.saveur.com/classic-french-recipes/>
3. <https://thekitchencommunity.org/french-recipes/>
4. <https://gastronomos.fr/en/culture/why-french-gastronomy-is-unique-and-greatest-national-pride/>
5. <https://www.cuisinealafrancaise.com/fr/regions>
6. https://french.lovetoknow.com/History_of_French_Wine_and_Cheese
7. <https://www.cote.co.uk/blog/2017/03/23/guide-pairing-french-cheeses-wines-9/>

COURSE OUTCOMES:

1. Upgrades the students' vocabulary in hotel French.
2. Develops the communicative skills of the learners in different situations of hotel culture.
3. Enriches the learners knowledge of French gastronomy.
4. Enhances the employability skills of the learners.
