



French + French Gastronomy and Culinary Knowledge

The Bourbonnais region is situated at the gates of the Auvergne, Bourgogne and Lyonnais.

Its wealth, its diversity and the reputed quality of the work of culinary craftsmen and the welcoming tradition of the town of Vichy ensure both warm and tasty encounters. Participants will also discover practical notions of culinary heritage, ranging from products to the people who transform them, from the imaginary to the practical aspects, from the landscapes to the art of entertaining.

OBJECTIVES

To learn or improve French language while discovering all aspects of French culinary knowledge: literary, historical, practical, festive...

PROGRAM

- ▶ Morning: French course at CAVILAM: 18 lessons of 45 mins per week.
- ▶ Afternoon: French Gastronomy and Culinary Knowledge
Themed conferences, cookery workshops, meals in restaurants, visits to culinary craftsmen and local producers in a studios, but fun atmosphere. Each intervention is adapted to the language level of the group, to its study and/or professional profile and its objectives.

PARTICIPANTS

General public, individually and/or in specific groups, level A2 requested.

DURATION AND DATES

- ▶ 2 weeks in July
- ▶ All year round, "à la carte" programs on request (location, content, duration) for specific groups according to needs.

ACCOMMODATION

Adapted to each: hotels **, ***, ****, host family, student residences, studios.

Detailed program on request.



Le plaisir d'apprendre