

NEW SYALLABUS

FRENCH I-BHSFRL131

Subject code:

Workload: 4hours per week

Examination: 3hours

Objectives: 1. To give the students basic knowledge of French grammar and vocabulary

2.To enable students to communicate in elementary french

Text books: 1. Cours de langue et de civilisation – Francaises – I by G.Mauger

2.French for hotel management and tourism industry by S.Bhattacharya.Ed by Uma ShasshiBhalerao: Frank Brothers &Co.LTD. New Delhi 1998.

Syllabus

Lesson 1 to 20 in cours de langue et de civilisation – Francaises – I by G.Mauger

Conversation simple (AU Café, Le Diner, Au Restaurant, Priyavisite la France) pg. 98 – 100; General conversation 1 – 3, pg. 102 – 103; on arrival pg. 187 – 188, The kitchen and its untensils pg. 125 – 128; in S. Bhattacharya – French for Hotel Management & Tourism Industry. Ed., by Uma ShasshiBhalerao: Frank Brothers &Co.LTD. New Delhi 1998.

The following are the main structures to be handled at this level: articles, prepositions, adjectives, regular and irregular verbs, conjugation of verbs, plural of nouns, possessive adjectives, negation, interrogatives, demonstrative, adjectives, simple past tense, simple future, partitives.

Vocabulary: Words used in everyday life, greetings, regrets, questions, class rooms, parts of the body, numbers, days, time, season, house, family, dining room, meals, journey.

SCHEME OF EXAMINATION

Internal Assessment: 20 Marks

University Examination: 80 Marks

Pattern of questions:

1. One short passage (10) lines for translation from French to English (seen) 10 marks
2. Comprehension based on the translation 10 marks
3. Translation from English to French (from S. Bhattacharya – French for hotel Management & Tourism Industry) 5 marks

4. kitchen and its utensils 10 marks

5. Grammar 45marks

Each Question Carries equal marks.(5*9)=45.

NEW SYALLABUS

FRENCH II- BHSFRL181

Subject code:

Workload: 4hours per week

Examination: 3hours

Objectives: 1. To give the students basic knowledge of French grammar and vocabulary

2. To enable students to communicate in basic french

Text books: 1. Cours de langue et de civilisation – Francaises – I by G.Mauger

2.French for hotel management and tourism industry by S.Bhattacharya.Ed by Uma ShashiBhalerao: Frank Brothers &Co.LTD. New Delhi 1998.

Syllabus

Lessons 21 to 35 from cours de langue et de civilisationfrancaises – I

How to go pg.206-207; Lunch in a restaurant pg.211; culinary French wines of francepg 115 – 122, cheese 151 – 152 in S Bhattacharya – French for hotel management & Tourism Industry.Ed., BY Uma ShashiBhalerao: Frank Brothers & Co. Ltd. New Delhi 1998.

Grammar: near future, recent past reflexive past, reflexive verbs, Plural of nouns, plural of adjectives, Imperative mood, comparative and superlative degrees, feminine of adjectives, grammatical analysis, possessive pronouns.

Vocabulary: Words used in everyday life, greetings, regrets, questions, class rooms, parts of the body, numbers, days, time, season, house, family, dining room, meals, journey, travel by ship, train, bus , hotel accommodation, breakfast, walk, food in a restaurant, an apartment.

SCHEME OF EXAMINATION

Internal Assessment: 20 Marks

University Examination: 80 Marks

Pattern of questions:

1. One short passage (10) lines for translation from French to English (seen) 10 marks
2. Comprehension based on the translation 10 marks

3. Translation from English to French (from S. Bhattacharya – French for hotel Management & Tourism Industry) 5 marks
4. Culinary French (from S. Bhattacharya – French for Hotel Management & Tourism Industry) 10 marks
5. Grammar 45marks

Each Question Carries equal marks.(5*9)=45.

NEW SYALLABUS
FRENCH III -BHSFRL231

Subject code:

Workload: 4hours per week

Examination: 3hours

Objectives: 1. To give the students advanced knowledge of French grammar and vocabulary

2. To enable students to communicate fluently in French

Text books: 1. Cours de langue et de civilisation – Francaises – I by G.Mauger

2.French for hotel management and tourism industry by S.Bhattacharya.Ed by Uma ShasshiBhalerao: Frank Brothers &Co.LTD. New Delhi 1998.

Syllabus: Lesson 36 – 55 in cours de langue et de civilisation francaises – I

Different types of Menu & associated French terms. Pg.173to179 Fish & Shell fish Pg.129; Vegetables, Egg & farinaceous Dishes Pg.129 – 139; in S. Bhattacharya French for Hotel Management & Tourism Industry. Rd. by Uma Shasshi Bhalerao Frank Bros.

Following are the main structures to be handled at this level. Possessive pronouns, Personal pronouns, feminine of nouns, imperfect tense, relative pronouns, demonstrative pronouns, interrogative adjectives and interrogative pronouns.

Vocabulary: Words related to apartment, grocery, butchers shop, Fish shop, bakery, dairy, post office, departmental stores, the metro, at the hair dressers, at the police station, traffic, theatre, cinema, concert, zoo.

SCHEME OF EXAMINATION

Internal Assessment: 20 Marks

University Examination: 80 Marks

Pattern of questions:

1. One short passage (10) lines for translation from French to English (seen) 10 marks
2. Comprehension based on the translation 10 marks
3. Culinary French (from S. Bhattacharya – French for Hotel Management & Tourism Industry) 25marks
4. Grammar 35marks

Each Question Carries equal marks.(5*7)=35.

NEW SYLLABUS

FRENCH IV- BHSFRL281

Subject code:

Workload: 4hours per week

Examination: 3hours

Objectives: 1. To give the students advance knowledge of French grammar and vocabulary

2. To enable students to communicate fluently in French.

Text books: 1. Cours de langue et de civilisation – Francaises – I by G.Mauger

2. Cours de langue et de civilisation – Francaises – II by G.Mauger

3.French for hotel management and tourism industry by S.Bhattacharya.Ed by Uma ShasshiBhalerao: Frank Brothers &Co.LTD. New Delhi 1998.

Syllabus:

Lesson 56 – 65In cours de langue et de civilisation francaises – I, Lesson 1 – 5 in cours de langue et de civilisation francaises – II, Meat – I, Meat –II, offal; & game poultry Pg. 140 – 150. In S Bhattacharya – French for Hotel Management & Tourism Industry. Ed., by Uma Shasshi Bhalerao: Frank Brothers & Co.LTD. New Delhi 1998.

Grammar: following are the main structures to be handled at this level. Future anterior, Past Perfect Present Participle, Use of Si, Conditional present, use of c'est.....qui & c'est.....que, transitive &intransitive verbs, active & Passive voice.

Vocabulary: The beach,hunting and fishing at the country side, grape gathering, animals in the farm, fete, hospital, trip across france, French roads, Rivers, Villages, cars & Drivers.

SCHEME OF EXAMINATION

Internal Assessment: 20 Marks

University Examination: 80 Marks

Pattern of questions:

1. One short passage (10) lines for translation from French to English (seen) 10 marks
2. Comprehension based on the translation 10 marks
3. Culinary French (from S. Bhattacharya – French for Hotel Management & Tourism Industry) 25marks
4. Grammar 35marks

Each Question Carries equal marks.(5*7)=35.

