

CVF3		French cuisine and culture
UE	Engineer/ Master	<p>This course allows foreign students to discover and experience French cuisine.</p> <p>Teaching is divided in:</p> <ul style="list-style-type: none"> - 17h of tutorials at the UTT where you will learn the basics of French cuisine - 28h (7x4h, from 16:00 to 20:00 on Wednesdays) of PS at the Herriot Hotel High School where you will cook and put into practice what you will have previously learned at the UTT
Category	Humanities	
Semester(s)	Spring	
Credits	4	
Lectures	0h	
Tutorials	17h	
Practical Session (PS)	28h	
Language	French B1/B2 level preferably	<p>Important information on Practical Sessions:</p> <p>Location: Hotel Highschool “Lycée Edouard Herriot” - La Maladière – 10300 Sainte SAVINE. The Hotel School is accessible by city bus, it takes approximately 50 minutes to go there from the UTT: make sure you leave soon enough to be on time for the PS class. You will be able to catch a bus after class to go back to the city center. From there those who live near the UTT can take another bus (approximate arrival time at the UTT: 21:00).</p> <p>Food fees: since the PS classes at the Hotel School require food supplies that you will cook and bring home afterwards, there is a compulsory fee of 15€ per session (total amount of 105€) at your expense. After registration, you will be required to confirm your registration by paying the total amount of these fees in one shot at the UTT, before the first PS class, non-refundable.</p> <p>More information about the Hotel School: http://lycee-edouard-herriot.com/accueil/</p>
Limited number of places	For foreign students only	
All classes are taught by a chef		
		<p>Theory:</p> <ul style="list-style-type: none"> - The evolution of French cuisine: the main trends, the major cooks and their influence; - Identifying terroir and regional products; - Defining quality criteria, quality labels and identifying the seasonal products; - Learning about the famous French products like cheese or wine-producing regions, food-wine harmony. <p>Tutorials:</p> <ul style="list-style-type: none"> - Classic patisserie : choux pastry, Paris-Brest, chantilly; - Modern patisserie : entremets, mousses - Dessert servings: work on presentation and creativity - Fish : from preparation to cooking and sauce - Vegetables: prepare a vegetarian dish - Meats in sauce: how to prepare the sauce, cook the meat and choose the side-dishes (ragout, beef burgundy) - Traditional local meals from the Champagne region where the UTT is located