

# Work related program 18+ ERASMUS+ teacher

EPG 8

## Language & German Cuisine for Teaching

### Course Ref

EPG 8

### Entry Levels

Minimum Level CEF B2

### Daily Teaching Sessions Morning

- 4 x 45 minutes (3 h)
- Monday - Friday
- Intensive German Language

### Afternoon

- 2.5 x 45 minutes  
(1 h 55 minutes)
- Tuesday & Thursday
- German Cuisine for Teaching

### Total course contact hours:

2 weeks  
37.5 hours

### Maximum class size

12

**This course is aimed at non-native speakers of German teaching GFL to students of all age groups, in various types of schools and for different purposes to:**

- Improve ability to teach German by developing German language skills
- Raise awareness of German culture
- Support communication between teachers and students in German
- Promote German culture & cuisine through topic-based learning and project-based learning
- Intend to incorporate cooking through the medium of German into subjects

### Objectives

- To develop the participants' personal German language and communication skills for the use in educational, social and vocational contexts
- To gain additional cultural knowledge and skills in order to enhance language teaching
- To develop all aspects of the language and improve student motivation
- To increase participants' abilities to teach and communicate in German efficiently and successfully
- To gain new vocabulary and expressions in the field of cookery for use in class

### Preparation

#### Pre-Course Preparative Modalities:

- On-line Language Level Assessment
- Needs Analysis
- Pre-Course Reading List
- On-Line Participants' Forum (Dialogue Erasmus+ on Facebook)
- Pre-Course Cultural Counselling
- Pre-Course German Practical Arrangements

### Practical Arrangements

#### Intra-Course Modalities offered by the Course Provider

- Course Tutor
- Pedagogic Learning Materials Included
- Exchange of Best Practice
- Participants' Evaluation Feedback
- Pastoral Care
- Accommodation Service
- 24 hr Emergency Number
- Optional Cultural Activities and Visits

### Follow up provided

#### Post-Course Modalities

- Linguistic Profile based on Common European Framework of Reference
- Europass Mobility
- Post-Course Forum (Dialogue Erasmus+ on Facebook)
- Applicant Dissemination and Exploitation Advice

### Outcomes

- Improving confidence in teaching German and cooking.
- Increase in fluency in German
- A range of new ideas, strategies, skills and activities to deliver cooking subject in class
- Better understanding of students' needs and behavior in the classroom
- An innovative approach to enhance learning

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## Language & German Cuisine for Teaching

### Course Content

#### German as a Foreign Language in Practice

For the morning sessions, the course tutors will place each teacher in an international live German as a Foreign Language class in which they will refresh and develop their personal language skills. Simultaneously, the participant may observe in practice many of the general teaching methods applied by the teacher.

In addition to the consequent increase in personal fluency and confidence in lesson delivery, sessions will refresh the experience of being a student again. Teachers may lose sensitivity to the real situation of the student. Here they become more acutely aware of learning difficulties from a student's point of view.

### Intensive German

Small group teaching, allowing concentrated, thorough study of German, developing all aspects of German - listening, speaking, reading and writing. Language skills learned enable participants to teach and communicate in German efficiently and successfully.

### Cooking vocabulary and testing your senses

The participants will learn vocabulary related to cooking (ingredients, recipes, cooking techniques etc.). Interactive activities will help students to learn and practice vocabulary. Teaching vocabulary in a fun way, so that the students memorize it during class is the key to a successful learning progress. Activating the 4 senses and getting to know the basic German dishes/ingredients will widen and deepen the participants' knowledge of German cuisine.

### Cooking in class

Cooking motivates students to participate actively in class. In addition, participants will learn about German safety and hygiene standards in the kitchen.

### German culture

The participants will have the opportunity to learn more about German food and drink culture and traditions in different regions of Germany while visiting local restaurants, cafes and bars.

## Sample Program

### Two-Week Course with 37.5 course contact hours

This is a sample schedule which may be adapted to suit the participants' needs.

Week 1	Day 1	Day 2	Day 3	Day 4	Day 5
8:30 – 12.30	Welcome testing & Evaluation First day of class	Active participation in a live Intensive German class			
Lunch Break					
13.30 – 15:25	Free afternoon for self studies	Cooking vocabulary and how to learn it with fun	Free afternoon for self studies	Cooking in practice German traditional dishes	Free afternoon for self studie
Saturday & Sunday: INFORMAL LEARNING: Personal research, cultural visits and activities, practising language skills					
Week 2	Day 1	Day 2	Day 3	Day 4	Day 5
8:30 – 12.30	Active participation in a live Intensive German class				
Lunch Break					
13.30 – 15:25	Free afternoon for self studies	Cooking in practice German traditional pastries	Free afternoon for self studies	Integration of cookery in the classroom	Free afternoon for self studies
Saturday & Sunday: CULTURAL TRIP: One Full Day Excursion included in 2-Week Course (optional for 1-Week course)					