

A LITTLE BIT OF FRENCH, ANYONE?

By Marilyn Renner

GRADE LEVEL: Elementary

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An introductory course in basic conversational French, basic geography of France, simple French cooking, and an overview of French culture.

The course consists of ten lesson plans, based on an hour and forty minutes class period.

The course was designed for elementary students, specifically grades 3-5, but can be adapted to any level of instruction.

An appendix at the end of the lesson plans contains many of the needed materials and/or gives needed sources.

## LESSON I

### Materials needed:

Learning Curve Beginning Conversational French Program, Lessons 5 & 6,  
tape, 1 sheet each per student  
Teach Me French Program, Page 5, tape, 1 sheet per student  
1 9x12 sheet oak tag paper per student  
map of Europe showing outline of each country, 1 per student  
Soundstrip "What is France?"  
Filmstrip projector  
Tape player  
1 folder per student  
crayons                  nametags

- I. Introductions - "Bonjour! Je m'appelle Mademoiselle Renner."  
(Hello! My name is Ms. Renner.)  
   or Madame Renner (Mrs.)  
   or Monsieur Renner (Mr.)

"Comment t'appelles-tu?"  
(What is your name?)

Ask each student the question in French;  
they must respond in French.

Each day's lesson begins with such an exchange  
to allow students to practice their conversation-  
al French. Daily repetition and practice is how  
we learn language!

- II. Play Lesson 6, Beginning Conversational French (BCF), "French Names".  
Children repeat after tape.

Each student then chooses a French name for him  
or herself, and makes a nametag which he or she  
wears daily. This helps you as well as them  
during recitation in class.

- III. Introduce French vocabulary for the days of the week, using Lesson  
5, BCF, and Teach Me Tape (TCT), page 5.

Teach question "Quelle jour est-ce aujourd'hui?"  
(What day is it today?)

Teach response "Aujourd'hui c'est lundi."  
(Today is Monday.)

Note days are not capitalized in French.

Explain to students that they are responsible to  
learn questions and responses taught and prac-  
ticed in I and III of today's lesson. They  
copy in notebook or on sheets with day's lessons.

- IV. Show soundstrip "What is France?"

LESSON I, CONT.

- V. Pass out outline map of European countries. Students highlight country of France, and label all countries in Europe or at least those surrounding France.
- VI. Assign students to construct name collage as homework. Student looks through magazines and other printed materials for letters contained in his or her French name. They also look for pictures of things they enjoy, such as favorite sports, foods, places, etc. These pictures and letters are cut out and pasted on the oak tag to form a collage.
- VII. Students are given folder to store all materials given them during class each day. On final day of class, sheets will be bound together to make French booklet.

## LESSON 2

### Materials needed:

TMT, Pages 1-5, 1 per student  
BCF, Lessons 1 & 5, 1 per student  
Outline map of France  
Drawing paper 1 sheet per student  
Ingredients and serving dishes for Pears Helene  
Tape Player

- I. Put nametags on.  
Practice conversation learned in previous lesson.  
Check each student for mastery.
- II. Play TMT, pages 1-5. Make sure each student follows with his sheet, and participates aloud.
- III. Pass out copies of outline map of France. Assist students in labeling the different regions.
- IV. Play BCF, Lessons 1&5, making sure all students participate.
- V. Make and eat Pears Helene. Then present French vocabulary for ingredients. Children draw illustrations for each word.
- VI. Assign and practice question and response for next lesson.  

"Parlez-vous Francais?"  
(Do you speak French?)

"Oui, je parle un peu!"  
(Yes, I speak a little!)"

Memorize numbers 1-10 in French and be able to recite them.

### LESSON 3

Materials needed:

TMT, pages 1-8, 1 per student  
BCG, Lesson 2, 1 per student  
Soundstrip "Life in France"  
Filmstrip projector  
Tape player

- I. Oral review of all questions and responses learned in previous lessons. Check on mastery of assigned responses for today.
- II. Play TMT, pages 1-8, making sure all students participate.
- III. Show soundstrip "Life in France". Follow with discussion of likenesses and differences as compared to our lifestyle.
- IV. Assist students in labeling major cities and rivers on their outline map of France.
- V. Play Lesson 2, BCF.
- VI. Teach question and response to be memorized by next lesson.

"Quelle heure est-il?"  
(What time is it?)

"Il est dix heures."  
(It is ten o'clock.)

Also memorize and recite days of week in French

### LESSON 4

Materials needed: Tape player, drawing paper, TMT, pgs.1-7,  
Ingredients for omelettes

- I. Review and recite assigned questions, responses, numbers 1-10.
- II. Introduce vocabulary for omelette ingredients; students illustrate and label.
- III. Cook and eat omelettes, toast and jelly.
- IV. Drill for spelling test on numbers 1-10 and days of week. Announce test for next lesson.
- V. Play TMT, Pages 1-7.

## LESSON 5

Materials needed: TMT, pgs. 1-8, one per student; Soundstrip "Land Features and Cities of France"; Outline map of Indiana, 1 per student; Tape player, Filmstrip Proj.

- I. Review for spelling test on Numbers 1-10 and days of week.  
Give test.
- II. Play TMT, pgs. 1-8.
- III. Show soundstrip "Land Features and Cities of France".  
Follow with discussion.
- IV. Pass out Indiana map. Locate and label cities and towns with French names. Some examples are: Terre Haute, Lafayette, Vincennes, Evansville, Dubois, Rensselaer, LaCrosse, Versailles, Ligonier, Montpellier, LaPorte, DeMotte, etc..
- V. Teach question and response for next lesson.

"Quel age avez-vous?"  
(How old are you?)

"J'avez dix annees."  
(I am ten years old.)

## LESSON 6

Materials needed: BCF, Lesson 8, one per student; TMT, pgs. 1-11, 1 per student; tape player; drawing paper 1 each

- I. Pass back spelling tests from previous lesson and discuss.
- II. Practice and check for mastery of assigned question and response.
- III. Play BCF, Lesson 8. Make sure all students participate.
- IV. Give each student a piece of drawing paper; direct them to fold it into fourths; in each fourth they write the name of one season in French, and then illustrate a scene to go with each season.
- V. Teach and assign question and response to be memorized by next class.

"Quel mois sommes-nous?"  
(What month is it?)

"C'est juin, le six mois."  
(It is June, the sixth month.)

"Pouvez-vous me dire les noms de saisons?"  
(Can you tell me the names of the seasons?)

"Le printemps, l'ete, l'automne, et l'hiver."  
(Spring, summer, autumn, and winter.)

- VI. Play TMT, pages 1-11.

## LESSON 7

Materials needed: BCF Tape, lessons 3 & 4, 1 per student; drawing paper, 1 sheet per student; TMT, pgs. 1-13; tape player; ingredients and service for mousse

- I. Practice and recitation of assigned questions and responses.
- II. Play BCF Lessons 3 & 4; children participate.
- III. Introduce vocabulary for mousse ingredients; children draw illustrations and label.
- IV. Cook and eat mousse.
- V. Teach and practice question and response for next lesson.

"Comment-allez-vous?"  
(How are you?)

"Tres bien, merci. Et Vous?"  
(Fine, thank you. And you?)

Spelling test on seasons and months of year

- VI. Play TMT, pgs. 1-12.

## LESSON 8

Materials needed: BCF, Lessons 7 & 9, 1 per student; TMT, pgs. 1-13, 1 per student; tape player; French bread and brie

- I. Review and practice assigned questions and responses.  
Give test on seasons and months of year.
- II. Play BCF, Lessons 7 & 9. Make sure all students participate.
- III. Taste French bread and brie.
- IV. Teach vocabulary for color words, and numbers 11-20.  
Practice pronunciation.  
Assign to have memorized by next lesson.
- V. Play TMT. pgs. 1-13.



### LESSON 9

Materials needed: Outline map of France, 1 copy per student; crayons; drawing paper, 1 sheet per student; tape player; TMT, pgs. 1-14, 1 per student

- I. Pass back tests from previous lesson; discuss.
- II. Practice conversational French; check on mastery of previous lesson's assignment.
- III. Pass out copies of French flag outline; students color.
- IV. Pass out drawing paper.  
Introduce vocabulary to ingredients for crepes. Children illustrate and label.
- V. Announce vocabulary test on color words and numbers 11-20 to be given next class period.
- VI. Play TMT, pgs. 1-14.

### LESSON 10

Materials needed: Tape player; TMT, pgs. 1-15, 1 copy per student; Ingredients and service for crepes; stapler and/or paper punch and yarn for assembling booklets

- I. Oral practice and drill for test on numbers 11-20 and color words.
- II. Give test; check in class.  
Discuss test results.
- III. Make crepes and eat.
- IV. Assemble booklets containing all lessons, maps, and drawings.
- V. Play TMT, pgs. 1-15.

French vocabulary for ingredients used in cooking:

Les crêpes: The Crepes

la farine - the flour  
le lait - the milk  
les oeufs - the eggs  
le beurre - the butter  
le sucre - the sugar  
la creme - the cream  
le sel - the salt  
les fraises - the strawberries

L'omelette: Omelet

les oeufs - the eggs  
le lait - the milk  
le jambon - the ham  
le fromage - the cheese  
le sel - the salt  
le poivre - the pepper  
les oignons - the onions

le pain - the bread  
la confiture - the jam

le jus de fruit - the fruit juice

COLORS

rouge - red  
vert - green  
bleu - blue  
noir - black  
blanc - white  
jaune - yellow  
rose - pink  
orangé - orange  
marron - brown  
gris - gray  
violet - violet

Poires Hélène: Pears Helen

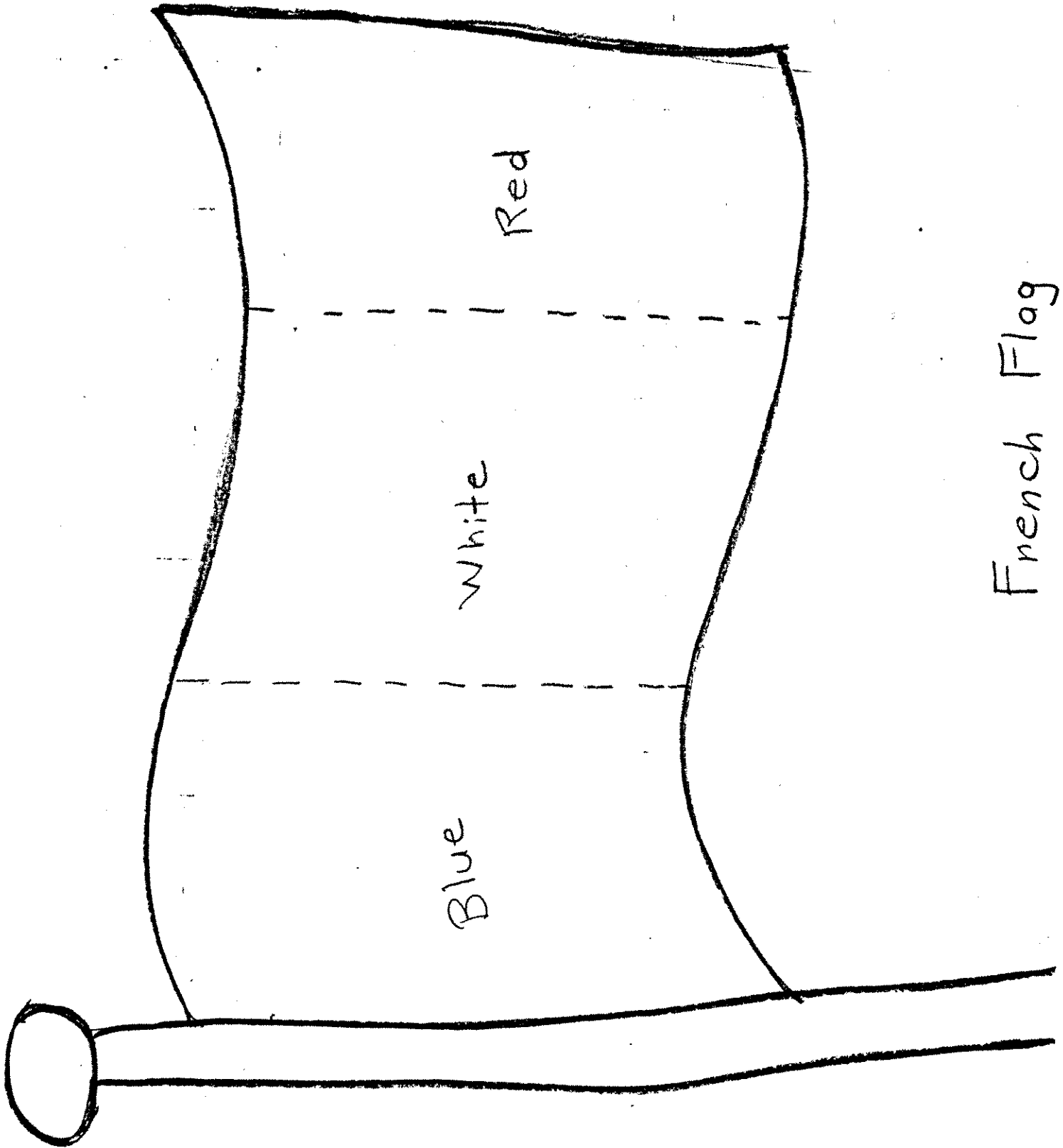
les poires - the pears  
la glace - the ice-cream  
le chocolat - the chocolate  
la confiture - the jam

Mousse au Chocolat - Chocolate Mousse

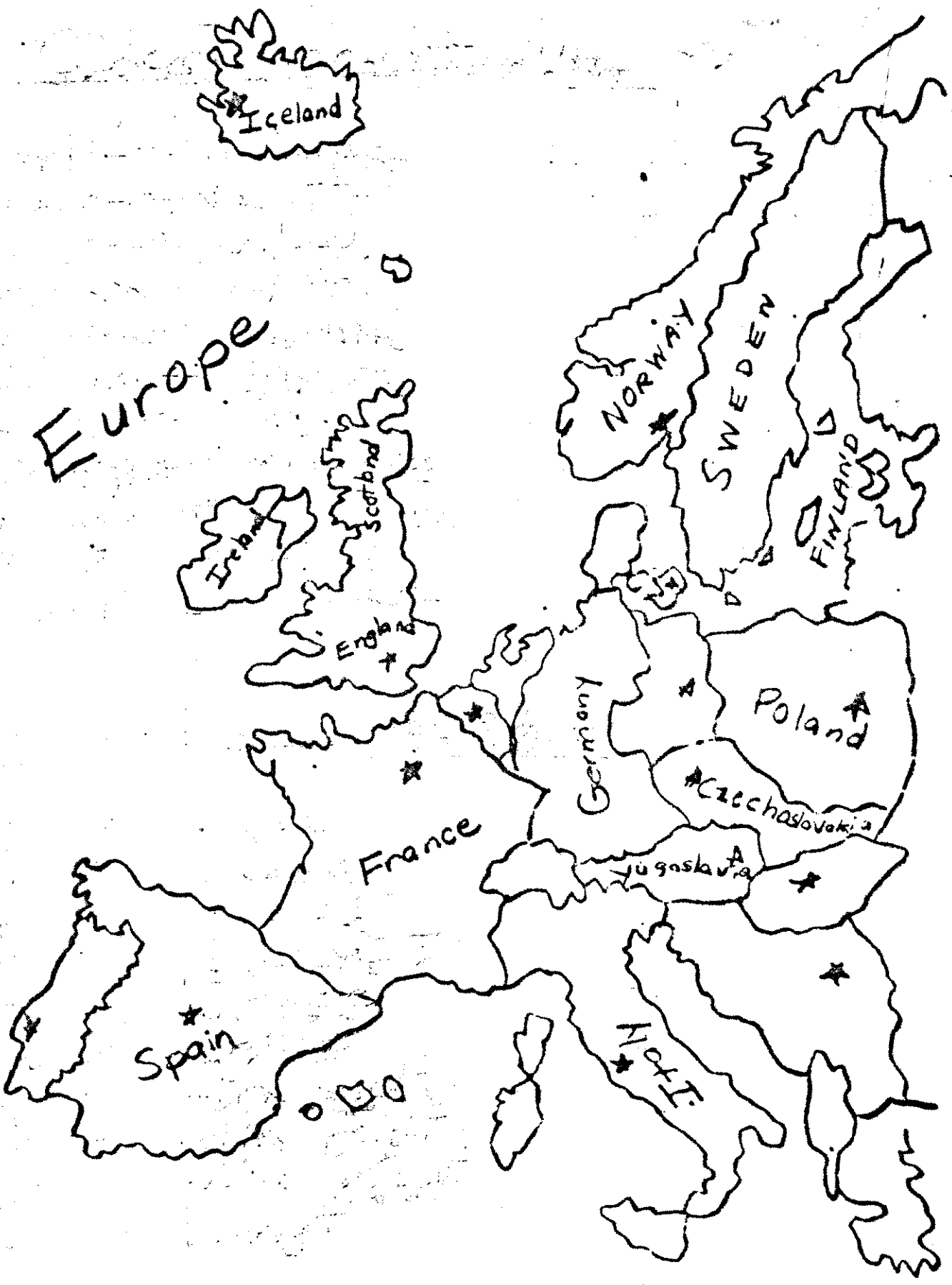
les oeufs - the eggs  
le chocolat - the chocolate  
le sucre - the sugar  
le lait - the milk  
le sel - the salt  
les biscuits - the cookies

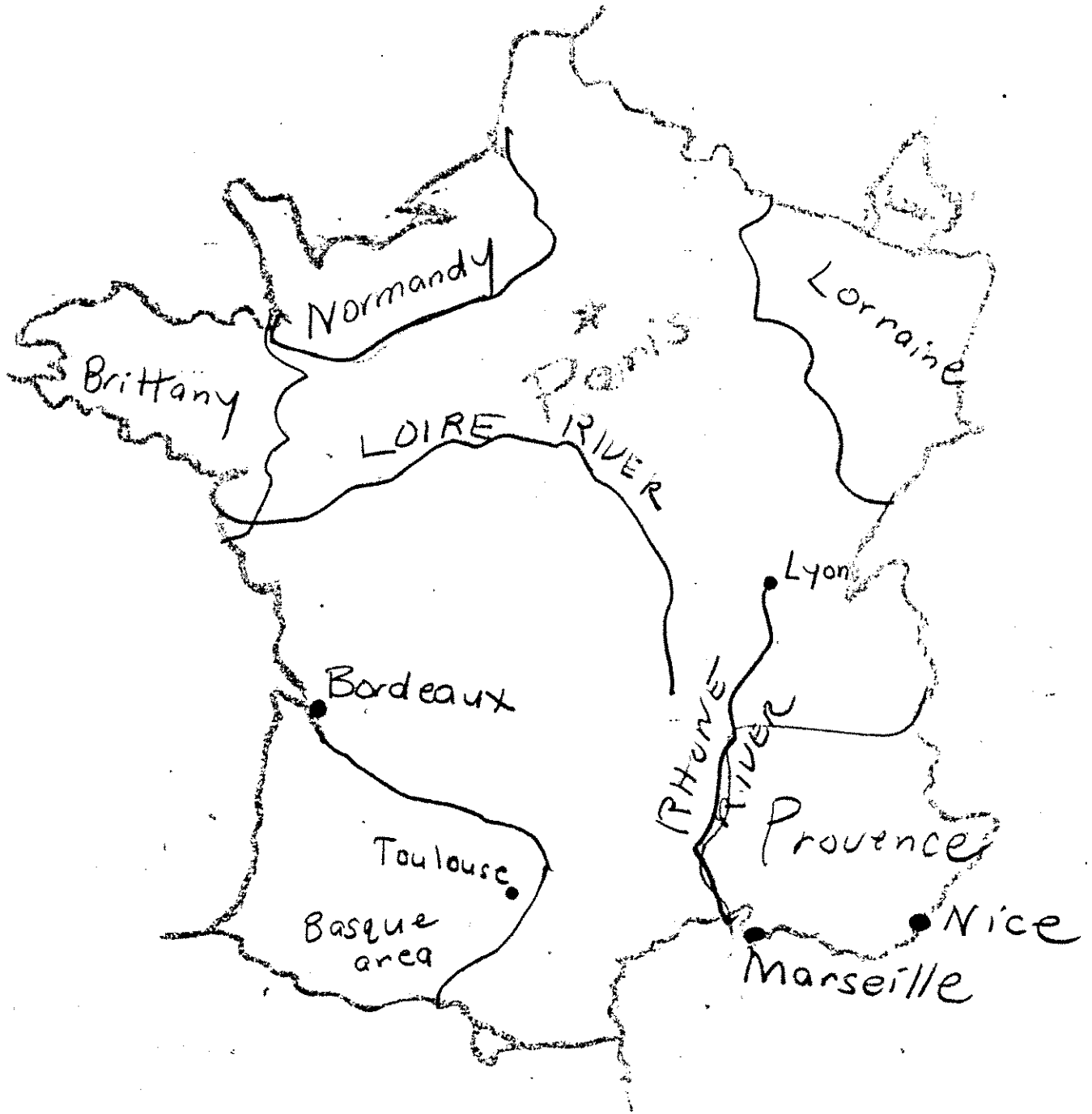
NUMBERS 11-20

onze - 11  
douze - 12  
treize - 13  
quatorze - 14  
quinze - 15  
seize - 16  
dix sept - 17  
dix huit - 18  
dix neuf - 19  
vingt - 20



French Flag





France



**You're having dinner with friends at a fancy French restaurant. "I can't make much sense out of this menu," your friend says. "Neither can I," says another friend. "We'd better get our waiter over here to translate the thing." "No need for that," you say. Then you proceed to translate the menu for the benefit of your friends. And if that wasn't enough, you summon the waiter and order meals for everyone — in perfect French. "I didn't know you took French at school," your friend says. "I didn't," you reply. "I have my own private tutor — on cassette tape!"**

Beginning Conversational, is based on the highly successful foreign language programs developed for the armed forces. The instructional tape and workbook lead you through a series of sequential lessons, each building and expanding on the last. Lesson One begins with basic pronunciation of vowel sounds. Lesson Two adds the consonants. The following lessons are arranged to develop fundamental vocabulary groups, the building blocks of beginning conversation. You progress at your own speed, carefully mastering all the material in each lesson before proceeding to the next lesson. This method insures a comprehensive understanding of the material.

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Repeat any lessons you feel the need to spend more time on. It is important to master each lesson before going on to the next! Bonne Chance! (Good luck!)

### LESSON CONTENTS

- |                                     |                              |                                   |                       |
|-------------------------------------|------------------------------|-----------------------------------|-----------------------|
| 1. French Vowel Sounds              | 4. French Infinitives, Verbs | 7. This, And, On, Of, To, For, In | 10. Where?            |
| 2. French Consonant Sounds          | 5. Days, Numbers             | 8. Days, Months, Seasons          | 11. What Time?        |
| 3. French Articles, Pronouns, Nouns | 6. Proper Nouns              | 9. How Much?                      | 12. French Adjectives |

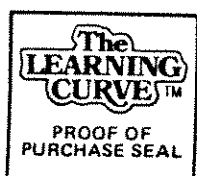
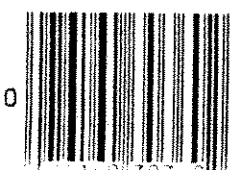
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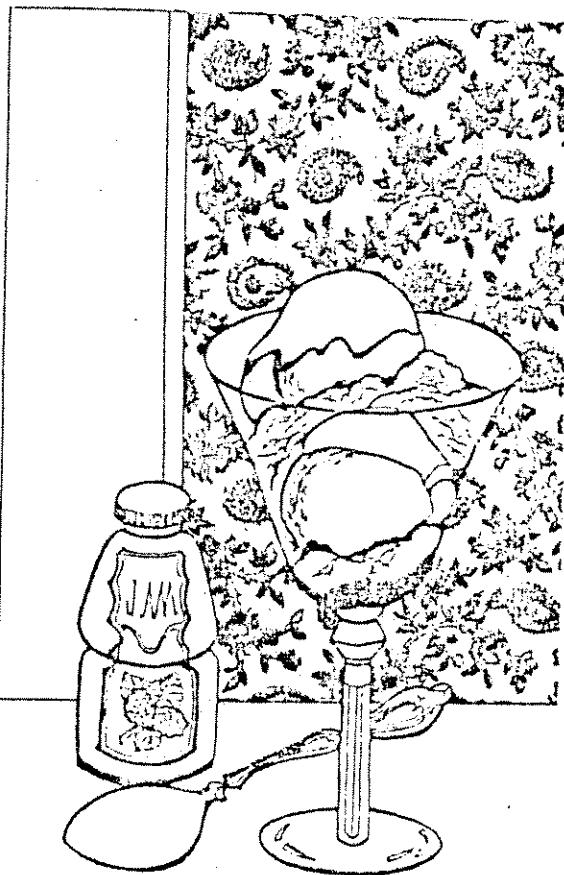
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## Pears Helen/ Poires Hélène

- ½ cup chocolate syrup
- 4 to 8 scoops vanilla ice cream
- 4 canned pear halves, drained
- ⅓ cup raspberry or strawberry jam
- 1 tablespoon hot water

1. In the bottom of each of 4 sherbet glasses or bowls, put 2 tablespoons chocolate syrup.
2. On top of syrup, place 1 or 2 scoops of ice cream.
3. Place pear half, cut side down, on top of each portion of ice cream.
4. Combine jam and water in a separate bowl and spoon mixture over each pear.

*Serves 4*



## Dessert Crepe Batter

- 4 eggs
- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 cup milk
- ¼ cup water
- 1 tablespoon melted butter

1. Beat eggs in a bowl.
2. Slowly add flour and sugar alternately with milk and water. Then beat with a whisk or electric mixer until smooth.
3. Beat in melted butter.
4. Chill batter at least 1 hour.
5. Cook in a crepe pan as shown in the illustration on page 27.

*Makes 20 to 25 crepes*

## Crepes with Strawberries/ Crêpes aux Fraises

*These crepes can easily be filled with other kinds of fresh fruit. Try using 3 cups of blueberries or sliced peaches instead of the strawberries. Delicious!*

- 3 cups fresh sliced strawberries
- ⅓ cup granulated sugar
- 8 ounces (1 cup) cottage cheese
- 8 ounces (1 cup) sour cream
- ½ cup powdered sugar
- 10 to 12 dessert crepes

1. Combine strawberries and granulated sugar. Set aside.
2. Beat cottage cheese in a blender or with an electric mixer until smooth. Add sour cream and powdered sugar and stir well.
3. Use about ⅓ of fruit and creamy mixture to fill crepes. Fold crepes over.
4. Top with remaining fruit and creamy mixture or top with fruit and powdered sugar.

*Makes 10 to 12 crepes*



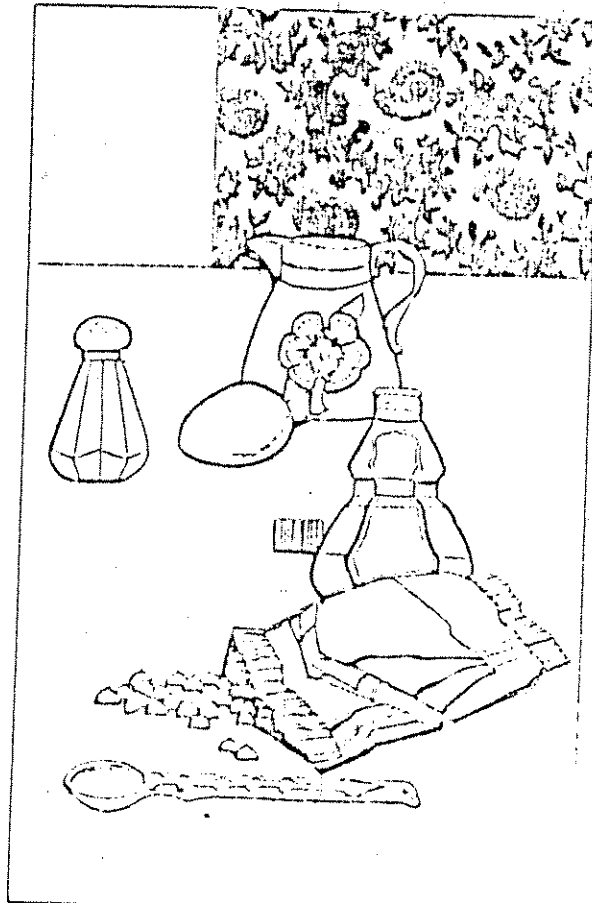
# Chocolate Mousse/ Mousse au Chocolat

*Chocolate mousse is often made with unsweetened chocolate and has a bitter, strong flavor. This recipe, however, is for a light, sweet-tasting mousse that is sure to appeal to all chocolate-lovers.*

- 1 egg
- 1 egg yolk
- 1 6-ounce package semisweet chocolate chips
- 1 teaspoon vanilla extract
- 1 cup milk, heated
- pinch of salt

1. Blend all ingredients in a blender for 1 minute at medium speed. (An electric mixer can be used, but chocolate chips should be melted first.)
2. Pour into dessert glasses. Chill several hours or overnight before serving.

*Serves 4*



## RESOURCES FOR FRENCH UNIT:

France: A Regional Study - a set of 4 soundstrips by Eye Gate: "What is France?", "Life in France", "Land, Features, and Cities of France", and "Resources: Agriculture and Industry".

Amery, Heather, & Folliot, Katherine, The First Thousand Words in French. London: Usborne Publications, LTD, 1983.

Waldee, Lynne Marie, Cooking the French Way. Minneapolis: Lerner Publications Company, 1982.

Wilkes, Angela, French Picture Dictionary. Lincolnwood, Illinois: National Textbook Company, 1986.