

Gastronomy courses



KEY FACTS

Language available: English & French
Start dates: All year round
Entry requirements: B1 recommended
Minimum age: 18 yo
Location: Nice & Cannes
Duration: 1 week
Lessons: 20 lessons/week
Maximum class size: 15 students
Accommodation: Host families / residence / hotel
Activities: Two Cooking class with a chef

Improve your French and learn tips of culinary art during cooking lessons with a chef. Discover new tastes and new recipes based on local and typical products, while practising French in a relaxed atmosphere, easing spontaneous conversation. Our Gastronomy course will help you discover your hidden cooking talents and create complete delicious menus that your future guests will adore. You will be introduced to French cuisine through attending practical courses with a chef, who will unveil to you all the tricks and secrets to preparing delicious dishes. You will learn how to prepare dishes that are both traditional and modern and discover a new world of tastes and flavours in the kitchen.



Excellent group, excellent teacher, thoroughly enjoyed the class. I will have more confidence to speak.

R. KERBATIEH

Wine tasting courses



KEY FACTS

Language available: English & French
Start dates: All year round
Entry requirements: B1 recommended
Minimum age: 18 yo
Location: Nice & Cannes
Duration: 1 week
Lessons: 20 lessons/week
Maximum class size: 15 students
Accommodation: Host families / residence / hotel
Activities: Two half day in a local vineyard

Whether you are a fine connoisseur or simply a wine lover, come and enter the fascinating world of wine-making and wine-tasting with our week Language and Wine combined course. Learn French or English and discover great wines from the region! This course is perfect for you, if wine is your passion, hobby, profession or you are just curious about it. The reputation of French wines is outstanding, but do you really know the intricate details between the different French wine regions? During this course, you will taste our special selection of French wines, learn how to discuss wine in-depth and understand the different appellations and varieties of grape. Throughout wine tasting, you will learn the specific French oenological vocabulary and discover your personal taste. You also learn to recognise the strengths and weaknesses of a wine and are advised on how to make your own wine cellar. The introductory wine course will be taught by a well-known sommelier or adviser on winemaking.



Excellent very intelligent, very patient. Very, very, very good !

T. RAPER