

French & Cookery @ La vieille Ferme

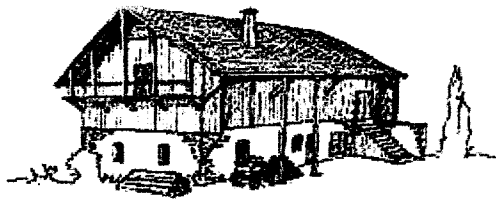
Your feedback is crucial for the development of what we offer @ La vieille Ferme so do reflect on what we ask and how you reply.

Duration of course: Sunday - Friday - Long enough, too long, longer and why.
Ideal time especially following exams, although longer could have been more productive if we'd
Number of students: Ideal, too few, too many. What would be your maximum / minimum?
4. Great number. Max = 6.
Accommodation: Appropriate, problems, improvements?
Beautiful and comfortable accommodation, including bathrooms & DVD player etc!
French:
Home visits: Did you think them valuable? Too many, too few, just right. Should be more/less than an hour? Individual or in pairs? Other comments.
visits to locals were particularly helpful, perhaps more time would be useful. Being on your own made it more of a challenge and
Market: Useful, stay longer, not useful, why and what else could we productively do there?
Market was useful and interesting as an insight into French life/culture.
Cinema: General comments
Difficult to understand although interesting.
Our aim was to help you gain confidence to speak/use your French. Achieved?
Yes. By coming to France and speaking amongst the locals and learning things that are difficult to learn in the classroom
Whilst Grammar is never exciting, did you grow to feel that we should have spent more/less time on it?
perhaps a bit more time but not too much!
We would want, in the future, to add use of video and mini disc to record you. Comments:
Ummm, I'm quite shy around cameras!

been feeling more energetic!

helped to identify problem areas etc

by being put in uncomfortable situations and realising you know more than you think!



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Cookery:

Pitched at the right level?

Yes. Formed a foundation for me now feeling confident to cook!

Appropriate blend of recipes to cover basic techniques?

Yes including puddings and pasta to a wider range of meats etc.

Are there any other general skills that you would have liked to have covered?

Can't think of any.

Which main course/pudding will you cook for parents/friends when you get home?

Lasagne & Creme Brulee!

Cookery book/apron. Good idea and useful? If yes please put them in your kitchen.

Yes!

General:

Would you recommend this course to friends? - Definitely!

We will offer this course again and other similar courses aimed at student moving from AS - A2 French, combined with Cookery &/or skiing, depending on the time of year.

Would such courses be of interest to you? - Skiing, French & Cookery!

Do you know other students who might be interested in such courses? - Yes!

If I need some more feedback may I email you? If yes please write your most used email address here: please do! cokell@hotmail.com

Would you be willing to pass on information about these courses to your friends or through your parents to the parents of those friends? - Yes.

Any other comments?

Thankyou!

www.samoens-experience.co.uk

email: info@samoens-experience.co.uk

UK Mob: +44 (0) 7928 272135

French Mob: + 33 (0) 6 77 70 88 24