

Tour of France EXP 2100 ***GRADING CRITERIA***

The grading criteria by which students will be assessed are as follows:

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|--------------------------------|------------------|
| 1. Student Responsibility | 30% of the grade |
| 2. The average of four quizzes | 30% of the grade |
| 3. Tour of France Journal | 40% of the grade |

ASSESSMENT SPECIFICATIONS

STUDENT RESPONSIBILITY: (30% of Final Grade)

The Student Responsibility section of your grade is based on your professionalism, attendance, and participation in the trip and all tour components. This section includes, but is not limited to:

- Professionalism at all times
- Proper attire
- Timeliness and consideration for the group
- Attendance at all functions
- Active participation; asking and answering questions

QUIZZES: (30% of Final Grade)

Students are given four quizzes while on the tour. The quizzes will be based on the information learned during the prior day's tours/activities. If a student misses a quiz for any reason, they may be permitted to make up the quiz. Make ups will be determined by the instructor and the same options apply as they would for any class. These are outlined in the Student Handbook.

The number of quizzes is subject to change as determined by the instructor. If fewer/additional quizzes are needed, the average score of the total number of quizzes will be worth 30% of your grade.

TOUR OF FRANCE JOURNAL: (40% of Final Grade)

Your Tour of France Journal will encompass the majority of your final grade; you must follow the guidelines below.

1. All Tour of France Journals must be submitted in a secured binder. No loose papers, pocket folders or stapled journals will be accepted.
2. All Tour of France Journals must be typed following the APA format.
3. Spelling (French & English) and grammar counts. Use your Tour of France Guidebook for proper spelling. Please edit and spell check your work. It is always a good idea to have someone proof your work prior to submitting it.
4. The inclusion of photographs, menus and additional literature is encouraged as they add to the overall appearance of the project. You may include additional pages at the end of

your written journal that includes items such as menus and photographs from the various sites.

5. Select 4 of the visited sites on your tour to write your Tour of France Journal. Your journal must include the following for each site you have selected.
 - Four Facts (40%) with descriptive information and/or explanation
 - Site Abstract (40%)
 - Professional Perspectives (20%)

The following information will provide you with guidance in the development of your tour journals. It is highly recommended that you take good notes during tours and develop a solid questioning strategy for our tour guides to ensure you make the most of each tour. Additional brochures that you collect at each site will provide information that you may use in your journal.

Part 1: Four Facts (40% of Tour Journal Grade)

This section will consist of four facts for each of the 4 sites you have selected. These facts can be identified during your tour, from your effective questioning strategy, or from our discussion about the tour. It is recommended, in conjunction with our tour experience and notes, that you complete your research upon return in order to have fully developed facts.

Your facts should be descriptive in nature and should be based on the culinary tasting/pastry/wine that you experienced at the site. You may want to include information regarding the business management and operation of the facility. Be sure to choose facts that will help you to fully develop your Professional Perspective.

Part 2: Site Abstract (40% of Tour Journal Grade)

The abstract should consist of a couple of well-written paragraphs introducing and describing the site.

Consider including information on:

- What did we see and learn?
- How did you benefit from visiting this site?
- Describe in detail the history, the culinary merit and your overall impression of this site.

An example of an unacceptable fact:

Chef Patrick Michelin is the chef at Les Berceaux .

An example of an acceptable fact:

The cuisine at Les Berceaux is Champenoise, specializing in regional produce that compliments each season. The meal consists of an extensive selection of regional wines to compliment each course. (You should describe one of the course selections you had to include in your narrative.)

Part 3: Professional Perspectives (20% of Tour Journal Grade)

Our tour sites have been selected to provide insight into your future in the culinary arts and pastry arts industry. You will complete each tour journal entry by putting the learning experience into the perspective of your career and how it may impact your approach to your specific area of

concentration. Be sure to fully develop each Professional Perspective providing insight into what you learned and how you will utilize your new knowledge. Your professional perspectives should be unique for each site. Repetition of professional perspectives will result in a lower grade.

Example of an acceptable Professional Perspective:

Clicquot Champagne House:

The experience of this site influenced my career in many ways. The passion and dedication of the employees and the company as a whole was rather inspiring and I hope to never lose my passion for doing what I love. Additionally, Madame Clicquot is a role model for working women because if she could be so successful at a time where a woman's place was only in the home, I'm sure I can be a successful business woman too if I work hard enough. Additionally, I got the chance to learn more about Champagne so if I ever wanted to use it in a dessert, or pair it with one, I'd have a better understanding.

COMPLETION, DUE DATES & LATENESS

Tour of France Journals **MUST** be submitted to Ms. Madeline Copp or Ms. Audrey Venutolo in the Library, You will be given a receipt. Do not give your Tour of France Journal to any other staff member. You must obtain your receipt from Ms. Copp or Ms. Venutolo.

DUE DATES FOR JOURNALS:

- **TOUR ONE: FRIDAY, JANUARY 29, 2010**
- **TOUR TWO: FRIDAY, FEBRUARY 5, 2010**
- **TOUR THREE: FRIDAY, FEBRUARY 12, 2010**

ALL JOURNALS MUST BE SUBMITTED BY 3:00P.M.

Please do not e-mail your Journal to the instructor, as it will not meet the specified requirements. Your Tour of France Journal must be turned by the due date listed below. Within 2 weeks, your journal will be graded and available to pick up from Ms. Copp. It is the student's responsibility to collect their Journal. All Journals that have not been collected within four weeks will be disposed of.

The following penalties will apply for lateness of Journals:

- A 10 point penalty for the first day after the due date
- 5 additional points for each day thereafter
- Journals will not be accepted past 7 calendar days late.

Tour of France Journals **TIPS**

FORMATING AND SUBMITTING YOUR FRANCE JOURNALS

- All *Tour of France Journals* must be submitted in a **secured binder**. No loose papers, pocket folders or stapled journals will be accepted.
- All *Tour of France Journals* must have a **title page** (in **APA format** – see sample).
- All *Tour of France Journals* must be typed following the **APA format** with a **References** page if outside sources have been used (see sample References page for format).
- If you quote or paraphrase from your *Tour of France Guidebook*, you **DO NOT** need to cite it in your References page.
- Spelling (**French & English**) and grammar count.
- If included, place photographs, menus, and additional literature **at the end** of your written journal.

All *Tour of France Journals* must be submitted to either **Ms. Madeline Copp** or **Ms. Audrey Venutolo** in the Library – Please make sure that you receive a receipt.

Hours journals will be accepted are:

- **9:00am – 4:00pm Monday – Friday** (please contact Ms. Copp at mcopp@walnuthillcollege.edu or 267-295-2351 if you need to make other arrangements)

DUE DATES FOR JOURNALS:

- **TOUR ONE: FRIDAY, JANUARY 29, 2010**
- **TOUR TWO: FRIDAY, FEBRUARY 5, 2010**
- **TOUR THREE: FRIDAY, FEBRUARY 12, 2010**

ALL JOURNALS MUST BE SUBMITTED BY 3:00P.M.

**NEED ASSISTANCE WITH YOUR FRANCE JOURNAL?
PLEASE CONTACT THE FOLLOWING STAFF MEMBERS FOR HELP:**

- Lenore Boccia, Dean of Academic Affairs, lboccia@walnuthillcollege.edu
- Madeline Copp, Librarian, mcopp@walnuthillcollege.edu
- Heather Leaf, Academic Advisor, hleaf@walnuthillcollege.edu
- Toni Morelli, Academic Advisor, tmorelli@walnuthillcollege.edu
- Audrey Venutolo, Library Associate, avenutolo@walnuthillcollege.edu

Tour of France
(Sample Title Page)

Madeline Copp (your name)

Tour of France / EXP2100

Chef Delcamp / Chef Stecher / Ms. Fraser

February 12, 2010

References (SAMPLES – this is the format for the References page)

- Association for French Speaking People. (2007). *Preparing for a long term visit to France: A guide to French customs and their importance in European culture*. Paris: French Press.
- Boccia, L., et al. (2008). *The French way: The glories of eating well*. Aix en Provence: French Education Press.
- Copp, M. A. (2005). A journey into the heart of the Rhone: A comedy. *French Geography*, 112 (3), 32-35. Retrieved March 13, 2009, from <http://www.ucla.edu/gslis/copp.htm>
- Copp, M. B. (2005). The life of a truffle: A true story. *Journal for the Development of Fungi*, 102 (2), 13-17. Retrieved March 13, 2009, from the French Life Database (AN 43254623423).
- Copp, W. (2005). The Voyage of a Snail: A tragedy. *Journal of Slugs*, 110 (2), 32-40.
- France. (2008). In *Encyclopaedia Britannica*. Retrieved June 6, 2008, from <http://www.britannica.com>
- Gallagher, J. (2005, May 20). French bread from scratch. *Patisserie*, 132, 44. Retrieved March 10, 2009, from Bread and Pastry Complete (AN 23984794).
- Kerkstra, P., Jordan, S., & Rickerson, J. (2005). *French food: A taste of Burgundy*. Burgundy: University of Paris Press.
- Leaf, H. (2007). *How to teach an English person French*. New York: Harper Perennial.
- Morrelli, T. (2006). *French drinks made easy: My shortcuts in making classic drinks*. Retrieved April 5, 2009, from <http://www.frenchwineguide.org/morrelli>
- Morrow, D. (2008, December 16). What's new in the French countryside? *The Paris Gazette*, p. C4. Retrieved March 12, 2009, from www.parisnews.com
- Stecher, M. (2005, May 20). French bread from scratch: Revisited. *Patisserie*, 132, 44.
- U.S. Department of Health and Human Services. (2005). *Following a French diet*. Washington, D.C.: Author. Retrieved February 26, 2009, from http://www.nhlbi.nih.gov/health/dci/frenchhealth/HBC_WahtIs.html

REFERENCES - EXAMPLES

(The following examples are NOT REAL; Ms. Copp and Ms. Venutolo made them up)

REMEMBER:

- ENTRIES ARE DOUBLE-SPACED
- PUT YOUR REFERENCES IN ALPHABETICAL ORDER BY AUTHORS' LAST NAMES (IF THERE ISN'T AN AUTHOR, USE THE TITLE)
- PAY ATTENTION TO PUNCTUATION, CAPITALIZATION, AND ORDER OF INFORMATION (LAST NAME FIRST, PLACE OF PUBLICATION, ETC.)
- INDENT ALL LINES AFTER THE FIRST ONE (INDENT 5 SPACES)
- IF THERE ISN'T AN AUTHOR, BEGIN WITH THE TITLE, IF THERE ISN'T A DATE, USE n.d. (for NO DATE)

BOOK WITH ONE AUTHOR (either a person or an organization)

Leaf, H. (2007). *How to teach an English person French including simple tips and techniques*.

New York: Harper Perennial.

Association for French Speaking People. (2007). *Preparing for a long term visit to France: A guide to French customs and their importance in European culture*. Paris: French Press.

BOOK WITH 2-6 AUTHORS (list all authors up to six)

Kerkstra, P., Jordan, S., & Rickerson, J. (2005). *French food: A taste of Burgundy*. Burgundy:

University of Paris Press.

BOOK WITH MORE THAN 6 AUTHORS

Boccia, L., et al. (2008). *The French way: The glories of eating well*. Aix en Provence: French

Education Press.

JOURNAL ARTICLE—PAPER VERSION

Copp, M. (2005). The Voyage of a Snail: a tragedy. *Journal of Slugs*, 110 (2), 32-40.

JOURNAL ARTICLE—ONLINE VERSION

From a website:

Copp, M. (2005). A journey into the heart of the Rhone: A comedy. *France Geography*, 112 (3), 32-35. Retrieved March 13, 2009, from <http://www.ucla.edu/gslis/copp.htm>

From a database:

Copp, M. (2005). The life of a truffle: A true story. *Journal for the Development of Fungi*, 102 (2), 13-17. Retrieved March 13, 2009, from the French Life Database (AN 43254623423).

INTERNET SOURCES

Entire Website:

Morrelli, T. (2006). *French drinks made easy: My shortcuts in making classic drinks*. Retrieved April 5, 2009, from <http://www.frenchwineguide.org/morrelli>

From a Government Agency:

U.S. Department of Health and Human Services. (2005). *Following a French diet*. Washington, D.C.: Author. Retrieved February 26, 2009, from http://www.nhlbi.nih.gov/health/dci/frenchhealth/HBC_WahtIs.html

PERIODICAL ARTICLE (e.g., magazine article)

Paper version:

Gallagher, J. (2005, May 20). French bread from scratch. *Patisserie*, 132, 44.

Online version:

Gallagher, J. (2005, May 20). French bread from scratch. *Patisserie*, 132, 44. Retrieved January 5, 2009, from <http://www.patisserie.com>

Online version from a database:

Gallagher, J. (2005, May 20). French bread from scratch. *Patisserie*, 132, 44. Retrieved March 10, 2009, from Bread and Pastry Complete (AN 23984794).

NEWSPAPER ARTICLE—PAPER

Morrow, D. (2008, December 16). What's new in the French countryside? *The Paris Gazette*, p. C4.

NEWSPAPER ARTICLE—ONLINE

From a database:

Morrow, D. (2008, December 16). What's new in the French countryside? *The Paris Gazette*, p. C4. Retrieved March 12, 2009, from LexisNexis.

Online version from the newspaper:

Morrow, D. (2008, December 16). What's new in the French countryside? *The Paris Gazette*, p. C4. Retrieved March 12, 2009, from www.parisnews.com

ARTICLE FROM AN ENCYCLOPEDIA OR OTHER REFERENCE BOOK

Online version:

France. (2008). In *Encyclopaedia Britannica*. Retrieved June 6, 2008, from <http://www.britannica.com>

Paper version:

France. (2008). In *Encyclopaedia Britannica*. (Vol. 6, pp. 150-168). Chicago: Encyclopaedia Britannica.