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Decisions Decisions Where? When? What?

Location

Discuss the location of the café with students and principal.

Suggestions: classroom, school gym, church auditorium, cafeteria, hallway.
If large areas are not available, use a classroom.

Days

Select a date. Check to make sure all students will be present and that no other major event is planned.

Monday and Friday are not ideal as one day prior to and one day following the event are needed for set up and clean up.

<i>Preferred Days</i>	<i>Set Up</i>	<i>Clean Up</i>
Tuesday	Monday	Wednesday
Wednesday	Tuesday	Thursday
Thursday	Wednesday	Friday

Theme

Once the location has been selected, choose an overall theme.

Atmosphere/Decorations

A small room with round tables, dim lights, tablecloths and pleasant surroundings works well to create a quaint restaurant setting.

A large room can be used as a cultural panorama to display French topics previously researched by students. Use students' projects or art work to transform a corner into the Louvre Museum or the entrance to the *métro*. As guests to the café finish their croissants they should be invited to tour the room as if they were on a tour of France or one of its regions.

Prepare your students to act as tour guides as they discuss facts about art, sites etc.

Roles, Responsibilities and Duties

Suggested grade level – Usually the Intermediate and Senior students serve as waiters and waitresses and hosts while the Intermediate/Junior students prepare the food and assist in the kitchen and in other areas of the café.

Role: Waiters, waitresses

Appoint 1 waiter per 6-10 pupils. They should be auditioned to ensure good pronunciation.

Waiters should wear black slacks, white shirts and a black bow tie or tie, girls in black skirts, white blouse and a black bow tie or tie.

Each waiter should bring a tray, calculator, pen, and cloth for quick cleaning of tables.

Waiters/waitresses should smile, initiate conversation, take orders, calculate costs, add jam and utensils to orders as needed and clear tables.

Role: Host and Hostess

Comments: Students should be dressed neatly. Their responsibility is to bring classes to their seats, mingle, help where needed and to escort pupils out of the café.



Role: Schedule Co-ordinators

Comments: Select 1 or 2 pupils to ensure that classes arrive on schedule.

Role: Cashier

Role: Chefs

Comments: 4 students for sandwiches, 2 for juice and 2-4 for dessert. Encourage the kitchen help to dress in white or wear a chef's hat.

Role: Clean-up Committee, Custodians

Comments: Select 4 pupils - 2 should be readily available for clean up and 2 pupils should be assigned washing up (if not using disposable items).