

WEEK 6-10:
4-WEEK INTERNSHIP

Faculty: Martine Rey

Module:
InterTime division :
up to 35hrs / week working hours10 ECTS credits
5 US credit**Numerus clausus** : 20**Pre-requisite:** completion of the 5-week summer program at LaSalle.

You should be in good physical condition and be willing to share a way of life and to commit to the place and the people who live there. This includes sharing housework (cooking, washing-up) and generally clearing up after yourself.

For restaurant internships, prior experience in working in a professional restaurant setting is essential and required.

Objectives: The main objectives are to be immersed in working & living conditions in small farms and food-related ventures in France. In that sense, our internships are closer to a WOOFING or WORKAWAY experience than a formal, academic internship. Through hands-on experience, students are getting to know the real side of France and develop cross-cultural communication skills. By learning about other lifestyles, ideas, other cultures, students will gain a new perspective on the working & living environment in your home country. In general, they will develop a deeper understanding of culture to avoid making assumptions.

Learning outcomes: students will develop their ability to observe and to ask questions and to write reports, taking into account cross-cultural differences in work styles and personal interactions. As a result, they will develop entry level skills to make recommendations for niche markets in their home country.

Placement types:

1. *Small family farms:* From stable to table - discover short food supply chains and local food systems. Local food transformation for local food consumption. Tasks may include: weeding, animal care farming or gardening. Depending on the farm, you may be asked to assist in hosting guests or helping with summer camps, assisting with cooking meals and general kitchen chores.
2. *Vineyards:* small vineyards and wineries. Get involved in the entire process, from working in the vineyard to filling orders. Please note the June/July is a time of intense work where you might be asked to work in the vineyard, tying up and trimming vines. Additional tasks may include weeding, mowing, labeling bottles, helping in the boutique, or general maintenance.
3. *Artisan bakeries:* learn to make artisan bread and French patisserie. Depending on placement, you may also be involved in a project such as developing a low glycemic index pastry.
4. *R&D labs:* Work together with a LaSalle research team on innovative and educational culinary workshops for patients undergoing chemotherapy. In LaSalle's own kitchen facility, you will help develop recipes for cancer patients or for healthy senior citizens suffering from smell and taste disorders. In addition, you will be asked to put together a bibliography and take culinary photographs.

Locations: Please be aware that some placement sites are a bit remote. If you enjoy nature, good food, wine, unwinding and old fashioned French country living, you will like it there

Logistics: Travel expenses to and from your internship site are included in the program fee. Housing and meals are provided by the internship location. The internships are not paid.

Instructor: Philippe Pouillart, Pascal Chesnais, Cécile Foissy, Martine Rey**Assessment:**

Number of assignments	Method	Length of test Time limit (for supervised tests)	Weighting:
# 1	Group debriefing of internship experience		30%
# 2	Individual oral internship report	What did you observe, what did you learn about food/what were the results of your project, what did you learn about yourself, what recommendations would you make for home niche market?	70%

