

October - December 2022

Chandigarh

Front cover: European Heritage Days 2022

HERITAGE

THE EUROPEAN HERITAGE DAYS & LA SEMAINE DU GOÛT



In September, the European Heritage Days were celebrated throughout Europe. And from 10 to 16 October, it will be the turn of La Semaine du Goût, a culinary event in France with an international impact.

These two festivals give us the opportunity to take an interest in French heritage. The heritage is represented by many churches and other monuments in France, but also archaeological sites or natural parks. But we definitely have to consider the intangible heritage too, such as French cooking. Did you know that « Le repas gastronomique des français » is on the list of UNESCO Intangible Cultural Heritage? And before the end of this year 2022, we also should know the fate of « La baguette », which is currently a candidate of this famous list.

Heritage Celebrations

The European Heritage Days are the most widely celebrated participatory cultural event shared by the people of Europe. The Council of Europe launched the initiative in 1985, and in 1999 was joined by the European Union to create the joint action, which has continued up to the present day. In France, the event is known as « Les Journées Européennes du Patrimoine ».

The European Heritage Days should take place during a weekend in September and allow the general public to visit monuments and sites all over Europe, usually closed to the public (visits are free).

In 2022, the European Heritage Days is be based on ‘Sustainability’ or « Patrimoine Durable». How built and natural heritage contributes to a more sustainable future?



About this day:

<https://www.europeanheritagedays.com>

<https://journesdupatrimoine.culture.gouv.fr>

French Expressions

Qui donnent faim!



Avoir du pain sur la planche

To have a lot of work to do

J'aurai beaucoup de pain sur la planche à mon retour de vacances.

Coûter bonbon

To be very expensive

J'aimerais acheter ce nouveau vélo mais il coûte bonbon.

C'est du gâteau

It's very easy

J'ai réussi du premier coup l'exercice de français, c'était du gâteau !

La Semaine du Goût

*This article is offered
by our student Trisha*

Find more on: <https://www.legout.com>

Every year in the month of October, La Semaine du Goût (which literally translates to 'The week of taste') takes place in France with the agenda of educating people about the French Culinary heritage and the art of eating healthy through various tasting, and cooking workshops, including special school programs. During this Week of Taste, a number of restaurants introduce a special menu which allows the chefs to showcase their savoir-faire throughout France.

The theme for this year is 'Vivre le Goût'. This will be 33rd edition of this event from 10th October till 16th October.



33ème édition de la
Semaine du Goût

du 10 au 16 octobre
2022

A brief history:

La Semaine du Goût was created in the year 1990 by the sugar manufacturers. Initially, it was introduced as 'Journée Du Goût'. In the year 2001, Switzerland adopted the event. Currently, it is also celebrated in Japan, Belgium and Romania.

Why is La Semaine du Goût important?

This week allows the general public to discover new unknown flavours and educates the children about the food and the flavour. Along with the food professionals, schools organise tasting events helping the students to discover different textures and tastes in food which also allows them to understand the importance of a balanced and a healthy diet. This event simply allows the public to appreciate good food!

Do you wish to celebrate La Semaine du Gout with your loved ones at home? Here are some ideas:

1. It is an activity where you can blindfold a person and make them taste different food and all they need to do is guess the flavour/food. It is that easy!
2. Can you recognise food without seeing it? It is yet another easy activity where you can blindfold a person and ask them to identify the food. Here is a list of things you can try: bitter melon, blueberry, different pulses, fenugreek seeds, nuts, baby corns and garlic.

Food is an emotion that connects people all around the world and helps us to enjoy the little things in life. Here is to this week of full of laughter and food.

Bon Appétit!

LA SEMAINE DU GOÛT

DU 10 AU 16 OCTOBRE 2022

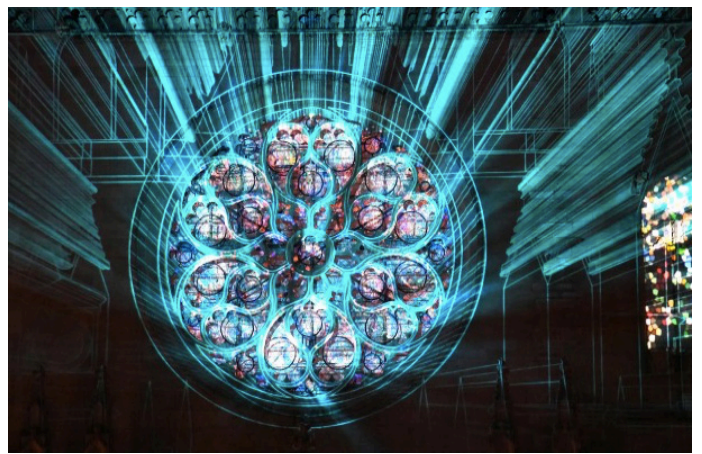


This winter in France...

La Fête des Lumières, Lyon

« La Fête des Lumières » was born the 8th December 1852 in the city of Lyon. Ever since, inhabitants of Lyon celebrate the light, and it became nowadays a local festival with worldwide tourists. You can visit the website to discover the previous editions:

<https://www.fetedeslumieres.lyon.fr>



‘Noël pointe le bout de son nez’, Strasbourg

Strasbourg is well known for its Christmas Market. Even more, the city is nicknamed ‘Capitale de Noël’. From 25th November 2022, it will be possible to walk through the hut to buy presents or to taste a hot chocolate to warm yourself up!

<https://noel.strasbourg.eu>

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Winter Session

DECEMBER

MARCH

2022/23



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Learn French with AFC

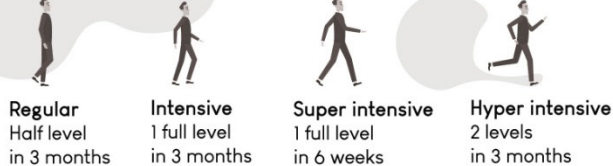
5 EUROPEAN LEVELS



3 AGE RANGES

7+ Children | **11+** Young learners | **15+** Adults

4 PACES



4 SESSIONS OF 3 MONTHS PER YEAR



REGULAR	week days	week ends
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B2.1 or B2.2	₹ 12,272	₹ 13,570
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RATES



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3 EXAM AGE RANGES

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13+ Delf Dalftout public → **A1 - A2 - B1 - B2 - C1**

4 SESSIONS DELTA - DALF TOUT PUBLIC PER YEAR



2 SESSIONS DELTA JUNIOR PER YEAR



1 SESSION PER YEAR DELTA PRIM



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- A2** DELTA A2 recognises the linguistic competency of a basic user, considered as a social actor. The candidate can communicate in simple and routine tasks requiring the most common polite phrases and exchanges of information.
- B1** DELTA B1 recognises the linguistic competency of an independent user. The candidate can maintain interaction and give his/her opinion.
- B2** DELTA B2 recognises the linguistic competency of a user with a high degree of independence and fluency that allows him/her to construct arguments to defend his/her opinion, explain his/her viewpoint and negotiate.
- C1** DALF C1 recognises language user who are completely independent and fluent. They have a large vocabulary and can choose the appropriate expression to introduce their comments. They can produce clear, well-structured discourse without hesitation.

NO PREREQUISITE
 YOU CAN APPEAR FOR THE LEVEL(S) OF YOUR CHOICE

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DELTA	Internal	External
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B1 or B2	₹ 7,930	₹ 11,328
DALF	Internal	External
C1 or C2	₹ 8,756	₹ 12,508

RATES 2022

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LET'S MEET IN FRANCE!



For information on Higher studies in France:

Mrs. Nidhi Chopra

Manager, Campus France - Chandigarh

Email: chandigarh@india-campusfrance.org

What's up at Alliance Francaise de Chandigarh?

Today, we meet Shreya, a new teacher at Alliance Française. Born in Jaipur, she is connected to the French culture and language for some years.

Bonjour Shreya!

Could you introduce yourself?

My name is Shreya Goyal. I am from Jaipur and I am a professor at Alliance française Chandigarh. I am 25 years old and along with work, I am completing my second year of master's in teaching french language at Sorbonne university Paris 3.

How was your experience of expatriation in France?

My love for the language attracted me to the country. Every experience was valuable in my progress. My first experience was at Lille where I attended the European summer exchange program. Followed by the l'Assistanat or teach english in France program in the next year. This longer stay allowed me to experience France better and imbibe its culture and language by immersion. Filled with confidence and enthusiasm, I was then ready to take the next big step of pursuing my higher studies in France. I feel extremely proud and lucky to study at the Sorbonne university Paris. Learning from one of the best teachers in the world and making friends from all around the world while enjoying Paris's rich culture and heritage is indeed inimitable.



Which cities did you visit, and what is your best memory of this time in France?

In France, I visited Lille and its surroundings, Nice and Paris. I have many fond memories of my stay in France. But, if I had to choose the best, it would be when I was with my friends.

Living in a girls' hostel in Paris allowed me to meet many amazing women from different countries, ethnicities, and faiths whose presence brightened my life. I learned so much from them and their culture that I don't think any other experience would have taught me. My best friend is Korean and I met her at the Sorbonne. Every moment with her was well spent and I wouldn't trade our memories for anything.

How do you manage your master in France (Science Po) from Chandigarh?

My second year of master's mainly consists of doing research in the terrain of my choice and presenting findings. I could not think of a better context than working with Indian students at Alliance Française. However, there is some theoretical study in my second year which I will be completing online.

What is your biggest challenge as a French teacher?

In my opinion, it is important to keep inculcating the love of language in students. Language learning is very different from learning science, mathematics or history. It comes from consistent love and interest in the language. Teachers' job is to help create and sustain the bond between language and student, which is no easy task.



What's up at Alliance Francaise de Chandigarh?

HYFLEX mode

We equipped our classrooms to offer students more flexibility through hyflex mode.

What are hyflex classes?

For the same course you can choose to be online or offline. Teachers are trained to engage learners in both physical and virtual environments. Students can then opt for online or offline synchronous sessions.

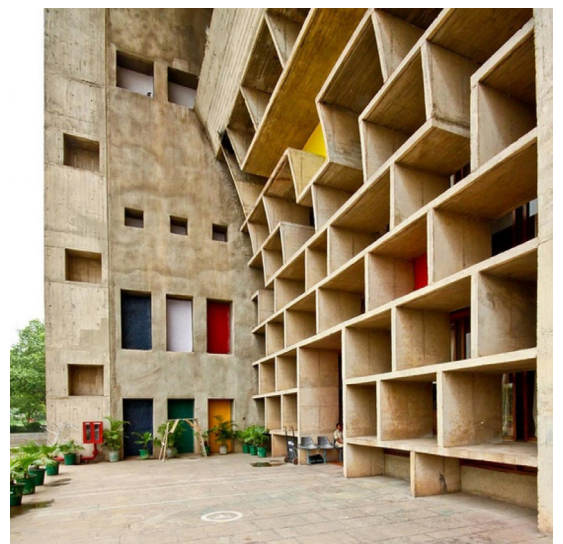
Since September, it is available for B2.1 level.



Discover Chandigarh with our teachers

It is now possible to visit Chandigarh with our teachers, who have been trained as guide. You can choose the option which suits you or seduces you the most and sign up for the visit directly on our website:

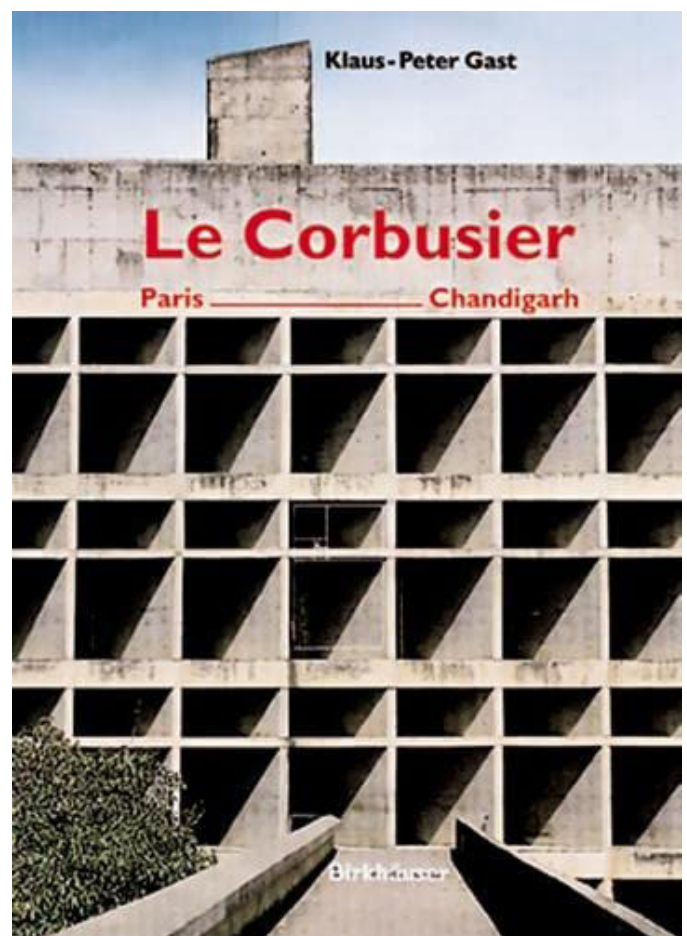
<https://chandigarh.afindia.org> > Services > Guided Tour



News in the library

If you visit the library of AFC, you'll soon discover a new tourism spot dedicated to our city, Chandigarh.

Designed and planned by the Swiss and French architect Le Corbusier, the city is unique in the world. We have many books on this topic, you can either borrow them or read them in the library.



Now the librarian will also offer exhibitions of books on different topics. Last topic was 'French gastronomy' ; next one will be 'French grammar'.

And finally, a new spot will soon be ready to welcome the little one!

Flash-back

SCHOOLS

Alliance Française de Chandigarh has started to welcome schools again. Different schools came with their French classes. Students discovered the missions of AFC, or their opportunities for higher studies in France. Then they took part in activities about the French culture and language.

Here are a few pictures of these good memories of lively AFC.



Pop corns are back!

Cinema is back at AFC (and pop corn at the same time)!

From August, AFC organized screenings of French movies with English subtitles.

At the end of each month, come at AFC to discover a new movie. It is free and open to every French- or cinema-lover!



Next screening: Friday 30th September, 6 PM at Alliance Française de Chandigarh.

Mystère, by Denis Imbert, 2021
'Adventure, Family, Ecology'

Victoria, 8 year old girl whose mother just passed away, relocates with her father in a small mountain village. She finds solace in the adoption of a puppy of unknown origin found in an isolated farm.

Forthcoming events

Défi inter'Alliance

14 October 2022, AFC will organize the local round of Défi Inter'Alliance.

Open to our students from B1, this event consists of a quiz about the French culture. The winner of this local round will take part in the national round, organized with all Alliances Françaises in India. Finally, an international round will be held end of November, with a trip to France as the final prize.



Street art: Olivia de Bona

As a part of the wall art festival, the street artist Olivia de Bona will create a mural at Alliance Française de Chandigarh in November. Stay connected to follow her creation!



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‘La crème patissière’

by our student, Swati Malik

INGREDIENTS

Milk: 500ml

Sugar: 135gms

Egg yolks: 4 yolks

Cornflour: 50gms

Butter: 50gms

Vanilla bean paste: 1/2 tsp

or Vanilla bean seeds: half a pod



METHOD

In a bowl, whisk the yolks with corn flour. Keep it aside.

In a pan, pour the milk and add sugar to it. To the same pan add the vanilla bean paste. Bring it to a boil once and then simmer.

Add a little amount of milk to the bowl in which the yolks were whisked stirring continuously so as to not let the yolks crumble and a thick concoction is made.

Add the concoction to the pan which is left on simmer.

At this stage, keep whisking the cream until it is thick.

Add butter and continue whisking.

Pour it into a flat base container.

Cover it with cling wrap so that no air bubbles are formed and let it refrigerate.

The crème pâtissière is ready and can be used in various preparations.

‘Madeleines à la vanille’ by Fait Maison

 [faitmaison.chd](https://www.instagram.com/faitmaison.chd)

INGREDIENTS

Eggs - 75g

Sugar - 60g

Honey - 20g

Vanilla Essence - 1tsp

Refined Flour - 85g

Baking Powder - 2tsp

Melted Butter - 55g



STEP 1

Using a whisk, beat together the eggs, sugar, honey, and vanilla essence all together for about 30 seconds.

STEP 2

In a different bowl, mix the flour and baking powder and fold it gently in the wet ingredients using a spatula.

STEP 3

Fold in the melted butter in the same bowl.

STEP 4

Once the batter is ready, grease a standard madeleine pan/ mould with melted butter or non-stick cooking spray.

Now, with a piping bag, pipe or simply scoop 20g batter in each shell of the madeleine pan.

Bake the madeleines on 180°C for 5 minutes followed by 160°C for 4 minutes. The shuffle in temperature will give you the fine humps. Let them cool down and you can enjoy them after with your tea or coffee. You can also dip them in chocolate or dust them in icing sugar.

Art inspiration

Niki de Saint Phalle, *Jardin des Tarots - Tarot Garden*, 1979-96



Niki de Saint Phalle was born at the periphery of Paris in 1930 ; she died in 2002 in the USA. As a self-taught artist, she explored different art movements and several art practices. She is often remembered as an activist, because through her artworks, she got involved in social causes.

She is usually known for her Nanas, but she also created other famous artworks, such as this Tarot Garden. Created from 1979 until 1996, it is a sculpture garden based on the esoteric tarot. It is nowadays possible to visit it, and also to visit a few sculptures because some of them can be walked through. The artist herself lived inside one sculpture while she built the park.



Alliance Française
Chandigarh

**Next to Hibiscus Garden,
Sector 36-A, Chandigarh**

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