# ORGANISING A FRENCH CAFÉ



#### What is it?

 A café serving a simple French breakfast to the whole school community – children, teaching staff, parents, relatives, governors



## How is it organised?

- Children in Year 6 act as French speaking waiters and waitresses
- Staff or parents prepare and serve the food and drink for the waiters and waitresses
- Tables are arranged in the hall, dining hall and outside if fine
- The event is advertised within school

## Why do it?

- It involves the whole school community in a cultural and linguistic activity
- It allows the children to perform a meaningful interaction in French
- It generates funding for the school or MFL budget
- It raises the profile of language learning in the school
- It is enjoyable

#### What is for breakfast?

 Tip: keep it simple – coffee, orange juice and croissant







### Resources

- Source croissants and place an order
- Purchase coffee, orange juice, sugar, milk, serviettes and paper cups
- Borrow cups, saucers and hot water urn PTA?
- Borrow cafétières real coffee creates a fragrant ambiance
- Use an oven to keep the croissants warm
- Decorate the venue with bunting, menus and posters
- Play French music

## How much? How many?

As a rough guide, during one hour of serving and 16 tables:

- 200 croissants
- 12 litres of orange juice
- 1 packet of coffee
- 120 paper cups
- 3 pints of milk
- 200 serviettes











## Top tips

- Practise in advance the French to be spoken by the waiters and waitresses
- Practise with the rest of the school community how to order in French
- Discuss safety with waiters and waitresses
- Carry out a risk assessment
- Ask an adult or confident child to seat 'customers'
- Children act as cashiers
- Ask for volunteers to wash up
- Ask the children to wear black and white bowties?
- In a large school, run it on two days



#### For more information contact Sue Cave

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