



Alliance Française du North Shore, Inc.

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Courses

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Brush Up Your French: Advanced Intermediate

DESCRIPTION

This course is designed for advanced-intermediate-level students who are fairly proficient in expressing thoughts, engaging in informal discussions and defending opinions. They can converse on various topics in present, past and future tenses, with familiarity in other tenses. The class will focus on listening and speaking, with reading and writing as homework. Advanced grammar and verb tenses will also be covered. Online French videos will be used to introduce new topics for discussion, consisting of current events, daily life in France and the French-speaking world, and cultural aspects such as history, art, music, food and travel. Students will collaborate in small groups to practice and expand their vocabulary in these areas and bolster confidence in their speaking skills.

REQUIRED MATERIALS

Workbook: *AMSCO French: Three Years* (3rd Edition), by Eli Blume and Gail Stein. Purchase at [Perfection Learning](#) and elsewhere.

INSTRUCTOR



Ann Koller has taught French at all levels for over 30 years. She worked for the Department of Defense teaching French to Special Forces Soldiers and Foreign Service Officers before moving to the Chicago area. She then worked at Glenbrook North High School as a French teacher and Instructional Supervisor for World Languages before her retirement. She holds a B.A. in French from the University of Maryland and an M.S. in Education and Social Policy from Northwestern University.

Conversations sur la Gastronomie française *Mini-Course*

DESCRIPTION

This conversation course is designed for students at the high-intermediate and low-advanced levels to improve their ability to communicate confidently.

This class will focus on various aspects of French cuisine and gastronomy. We will discuss the history, culture and customs relating to French food. Topics may include famous restaurants and chefs, food trends, wine or other iconic beverages, regional specialties, French staples like bread and cheese, etc. We will use a variety of materials such as articles, videos, podcasts, songs, excerpts of literature, poems, photographs, and artwork. Vocabulary and grammar will be integrated into the conversations.

Students will be encouraged to express their opinions and share their experiences in a supportive and structured setting. Students will receive material ahead of time to prepare for class discussions.

INSTRUCTOR



Rachel Christophe Baker is a native French speaker raised near Versailles, France. For the last 12 years, she has been teaching French and designing and leading cultural tours and programs. She is certified in teaching French as a second language and has earned the DAEFLE (Diplôme d'Aptitude à l'Enseignement du Français Langue Etrangère) through the Alliance Française in Paris. She began her teaching career at the Alliance Française de Chicago where she taught for six years.

She also cofounded Café Culture, a francophone salon to experience and practice the French language through arts and culture. In 2020, she created Chin-Chin France to offer online classes and trips to experience French culture and language.

French for Travelers: Communicate with Ease and Confidence Mini-Course

DESCRIPTION

Ready to travel like a local? This four-session mini-course is designed for mid- to high-intermediate students who want to move beyond basic travel phrases and engage confidently in real-world situations. Through dynamic role-play and culturally rich dialogues, you'll learn to navigate travel challenges, interact with locals at restaurants and markets, handle emergencies and explore French culture authentically.

Whether you're dining in a charming *bistrot* in Lyon or engaging with a wine producer in Bordeaux, you'll build the top-notch language skills and self-confidence to make every moment of your trip memorable and stress free.

INSTRUCTOR



Gigi Kuhn is a global citizen, teacher by training and lover of the French language and culture. She was born in Saigon, raised in Paris, studied in Montreal and worked in London. Gigi is trilingual, with French as her mother tongue. Although Chicago has been her home since the year 2000, Paris will always be her hometown.

Gigi carved out a distinguished career as a French teacher for children, teenagers and adults, from beginner to advanced level. She taught at Latin School, Berlitz Center, Language Stars and Catherine Cook School. In 2015, the Chicago chapter of the American Association of Teachers of French (AATF) awarded Gigi its regional Prix d'Excellence for outstanding contributions to the teaching of French language and culture. In 2024, Gigi was the national recipient of the prestigious Ludwig Award recognizing "Excellence in Teaching," again by the AATF.