France Program
Fall 2020
Location: Cannes, on the French Riviera
Common Curriculum credits: IC, EL, HM, FA
No previous French language required
Possible to meet two semesters of CSB/SJU language requirement in one semester
Student Residence

Campus International De Cannes

Stanislas Cannes

Bd du Midi Louise Moreau

Riviera French Institute
Courtyard and Classroom Buildings
Instructor – Jean Lavigne
Environmental Studies Dept

Eleven years experience of volunteering on farms in France and living with families
Required Course – Cultures of Food in France

• How and why do the French eat differently than Americans do?
• How are cultures of food in France created, enforced, and passed on?
• Why do farmers’ markets, family farms, and small-scale organic production all thrive better in France than they do in the US?
Course includes visits to olive oil, cheese, and wine producers in Provence
Marché Forville, Cannes
Course also includes visits to farmers’ markets and optional small group cooking lessons. Learn how to roast a chicken, prepare basic soups, make a quick pasta dish from what you have in your cupboard, and end the semester with recipes for at least a dozen fast and tasty ways to eat your vegetables.
Price includes three separate 3 to 4 day excursions to Paris, Lyon, and Avignon
You can finally sing “Sur le pont d’Avignon” on the bridge at Avignon 😊
Your local beach for the semester – less than a 10-minute walk from your room
I am on sabbatical doing research in France for the fall of 2019, but I am very happy to answer your questions and to talk with you about the program, either over email or over the phone.

Contact Jean Lavigne with questions: jlavigne@csbsju.edu