

1 法式可麗餅
工作坊
French Crepes Workshop

1/4 (MON)
13:00-14:30
A112

認識法式可麗餅的特色、起源及製作過程。
Covered with Nutella, dripping with cheese,
the crepe is an important item on the French menu!
Brittany people made the most of their grains,
grinding down and combining with water and
salt to create the best crepe!

2 法國海外省：
加勒比海島嶼
French Caribbean Islands

2/4(TUE)
13:00-14:30
A108

介紹位於加勒比海上的法國海外省島嶼，認識法國本土對海外省的影響，
並了解文化習慣、飲食、音樂及旅遊等。
Discover French Caribbean and its vibrant culture through pictures,
music and cooking.

3 法式復活節
花藝工作坊
French Easter Floral
Art Workshop

3/4 (WED)
17:30-19:30
體育館會議室
IPM Multisport
Pavilion Meeting Room

學習法國花藝設計，並配合基礎插花技巧啟發學生製作
法式復活節花藝作品。
Learn about the French floral design technique to create
a French floral bouquet.
*學生自費材料 Student's Material fee : MOP100

4 法式甜點
North of France Sweets

8/4 (MON)
13:00-14:30
A112

認識法式甜點的來源、特色及製作過程，尤其是北部的法式
傳統甜點，並學習品嚐甜點的餐飲禮儀。
Join a tour of the most charming and traditional
French sweets from the North of France and discover
its history while tasting their exquisite and unique taste!

5 法國復活節
French Easter
Celebrations

9/4 (TUE)
13:00-14:30
A108

介紹法國的傳統文化，由裝飾至慶典如何慶祝復活節。
Discover how France celebrates Easter and join
a craft atelier on Easter decorations.

法式復活節
花藝工作坊



截止報名Registration Deadline : 29/3/2019
報名連結<http://ipm.mo/ppdd>



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