

NEWSLETTER FALL 2021 - VOLUME 3

RESTAURANTS
TO TRY IN
BOSTON &
WALTHAM

BUSINESS
OWNER
INTERVIEW:
ALAN TAVERAS,
BRANDSOF

EXCHANGE STUDENT INTERVIEW

EXCHANGE STUDENTS AT BENTLEY TALK ABOUT STUDYING ABROAD

RECIPES TO TRY

FROM OUR LPS' COUNTRIES



GRAZIE PROF. **COCCHIARA: 45 YEARS** OF ITALIAN **EXCELLENCE**

During the semester, Antonio Gonzalez D'Orazio, our Spanish and French Language Partner, had the opportunity to meet and interview Mariastella Cocchiara. Professoressa Cocchiara has been an Italian professor for 45 years. In the interview, they discussed Professoressa Cocchiara's experience at Bentley and what she will miss the most about it after her retirement.



What has been your favorite memory/memories from teaching at Bentley?

Cocchiara: The passion that the students have towards Italian. Semester after semester my classes have been well attended. I don't have to be too creative trying to capture their interest because they seem to be genuinely interested in learning the language. It is not forced learning so this makes the teaching easier and so much more pleasant.

How would you describe your teaching style?

Cocchiara: Believe it or not this is my 45th year teaching of teaching Italian. My teaching style has evolved from teaching a foreign language in a more traditional grammar-based way to teaching students to actually speak language. I am forgiving of students when they make a mistake because I want them to forgive me because even after 50 years of learning English I still make mistakes. Overall, my teaching style is more communicative-based. The important thing is to communicate, that's what I want. I don't want students being afraid to speak the language because the more you speak the better you get at it. Reading is one thing, filling in exercises is another, but getting the guts to speak to somebody is the most important





How do you feel now that we are back to in person lectures again? Were there any setbacks to online classes?

Cocchiara: Much better. Zoom learning was a learning experience for all of us. In a matter of two to three days we had to revamp our means of communication. I am glad we had the technology it was amazing that we could switch to the technology and continue, however I missed looking at the faces and reading the students in front of me with regards to how the felt. I liked to know if they felt comfortable or whether we should re-do an activity. The humor also did not translate well, there is no humor on Zoom and it is much better when you have people in front of you responding to what you are doing. Zoom becomes lifeless, however students did well and I was very pleased that by the end of the semester we had accomplished the things we set out to, but it seemed to be without the pleasure and passion that I mentioned before. In the classroom there is a different vibe that I enjoy much more.

What words of encouragement would you give to someone who seeks to learn a new language?

Cocchiara: Do it because you want to, not because you have to fill a university requirement. Find something that stimulates you whether it is because you have been to Italy and you enjoyed it or because you want to go there. Find a reason to learn the language and stick to it because one of the things that students tend to do is think that "well I am taking Italian 101 I'll be able to go to Italy and speak fluently", but in reality it takes time to absorb and the more you do it the better you get at it. You have to immerse yourself in the language by listening to music, watching shows and movies, reading a book. Nowadays it has gotten much much easier; yesterday I found on Netflix a series all in Italian. I used to have to seek out films and things like that, however they are all ready for us there. We can practice the language a lot more.



What will you miss the most about Bentley?

Cocchiara: The students, the students. Getting to know you every semester and some that I have had multiple semesters. There is an attachment to the student. It's what I loved about teaching from the very beginning and I think that the bond between the student and the professor is what will remain that no Zoom or no technology can substitute. You can have programs like Roseta Stone or Duolingo, but it does not substitute for the energy that is created in a classroom. I review languages with these programs because some of my languages over the years dullen out of use and right now I am reviewing my French, however it is just "click, click, click" and I would rather be in a classroom and hear and react to my professor and classmates.

What are your future plans?

Cocchiara: The only reason as to why this will be my last semester teaching is a lesson that I've learned through COVID: not to postpone some of my bucket list items like going to South America, like visiting other countries. I don't want to be tied to an academic calendar and just do it all during vacation time. That's the only reason otherwise I would continue teaching for years and years to come. There are two passions that I have other than teaching: cooking and travelling. I will definitely miss the connection with the students. I've taken as much as I've given to them. My husband and I look forward to travelling and trying out new cuisines in new places.





STUDENT WORK: ITALIAN POSTCARD

In Italian 201, Professoressa Cocchiara asked her students to create Italian postcards about their time in Venice. She wanted her students to write about their opinions on the city, what they like to eat, and their overall experience there. Since it is a postcard, Professoressa Cocchiara encouraged her students include an Italian stamp in their works.

Matthew Mauro:

Cara Prof. Cocchiara, Ciao Signorina Corchiaral Vorrei tanto che Lei fosse qu'il venezia è bellissima, C: Sono tant: firmi e tanti ponti. La Piazza di San Marco Strariperebbe Se proggia, e le barche sono usato molto. Questa vacanza è divertente. ma se saresti qui sarebbe più divertente Andrà alla casa fra un settimane. cardial mente, much mores Matthew Mario



Prof. Cocchiara Bentley University Waltham, MA



STUDENT WORK: ITALIAN POSTCARD

Eli Dreik:

Caro professoressa Cocchiara, Le scrivo da Venezia... È bellissimo qui e amo molto la cultura italiana. L'italiano che ho imparato in classe mi aiuta molto a parlare con tutti e migliora la mia esperienza. Non c'è città al mondo che sia come Venezia. Il tempo è bello e io sono in barca tutti i giorni! Vorrei tanto che lei fosse qui! Anche il cibo che ho mangiato qui è stato fantastico. Non mangerò mai la pizza americana ancora! Anche le persone qui sono molto simpatiche e gentili con i turisti. Vivrei qui se fosse possibile. Tanti saluti.

A presto, Eli Dreik



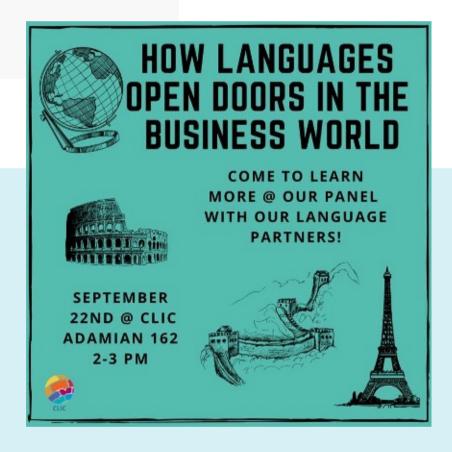


Prof. Cocchiara **Bentley University** Waltham MA



EVENT THROWBACK: HOW LANGUAGES CAN HELP YOU IN **BUSINESS PANEL**

CIICIP's Our discussed how foreign languages have helped them progress in their professional careers. They offered tips to students interested in languages and offered advice on how foreign languages can benefit regardless of the career path that you choose to pursue.





RESTAURANT RECOMMENDATIONS

BY COTI ZAVALA



Our food editor, Coti Zavala, Spanish & Italian LP and full-time foodie has compiled a list of restaurants in the Waltham and Boston Area. We have selected a list of restaurants from varying cuisines, such as Mexican, Spanish, Cuban, Italian, and more. These restaurants have been curated and tried by our food editor, if you want to hear about more restaurants like these, follow Coti Zavala on her food account on IG @cotieats. If you are looking for a place to dine or to have a drink in a different environment, check out this list and tag us @bentleyCLIC & @cotieats if you decide to visit them.



Want to go out to dinner at a Mexican restaurant, without spending too much money? Felipe's Taqueria is the place for you! Located in Cambridge, this Mexican restaurant offers take-out in fast food format (they call themselves "fast casual") or they offer sit down dining with the same meals a little bit more elaborate format. Their meals range from \$3.75 to \$10.75 for a full meal. Their options are varied and very delicious. If you are looking for a relaxed environment with easy access from Bentley, Felipe's is it. You can go to Felipe's by taking the Bentley Harvard Shuttle and walking one block to 21 brattle st. Always a great place to meet other students as well!





FELIPE'S TAQUERIA



BARCELONA WINE BAR





Barcelona is a delicious Spanish restaurant with 2 locations in Boston, one in Brookline and one in South End. If you are in the mood to try some Spanish and latin food, Barcelona is a great option for you. The cuisine is clean and rustic, with tapas shaped by Mediterranean, Spanish, and South American influences. Nearly 400 wines are featured on the wine list. A reservation is recommended since it gets quite busy on weekends, but in the week a walk-in should be fine. My favorite dishes include: patatas bravas, tortilla española, octopus, ham and manchego croquettes, and squid croquettes. If you want to be surrounded by a Spanish environment, this is a great place to go. Check out their house Sangria while you're at it! Also, this is a great place to practice your Spanish since a lot of employees who work there are Spanish speakers. Above are some pictures of the meals there if you are not yet convinced!

GUSTAZOS CUBAN KITCHEN & BAR

Gustazos is a Cuban restaurant with locations in Cambridge and in our very own Waltham. Coti has actually ranked this number 1 in her podcast "Top 5 Restaurants in Boston". Gustazos has insanely good dishes. Every time you are looking for great, delicious, and high-quality food, Gustazos is the place to go. They have traditional Cuban dishes, such as a Cubano Sandwich. Pulled Pork empanadas, Chicharrones, and more. They also have unique plates that are not easily seen at any Cuban restaurant. These dishes are to die for! Among these are the Garbanzos con Espinaca: garbanzo beans w/ spinach, smokey almond sofrito, brown butter migas (is your mouth watering too?), the Yuca Frita: truffled yuca fries with cilantro aioli, and the Guacamole Cubano: grilled pineapple, onions, cilantro, roasted sunflower seeds, plantain chips. Needless to say, Gustazos is a great restaurant (maybe even #1 in Boston), so this is a must if you are looking for good food, a fun environment, and a great time!







Quattro is a casual Italian Grill and Pizzeria in the heart of Boston' North End, the Italian quarter of Boston, where you can find a variety of delicious Italian restaurants, bakeries, bars, and shops. Quattro is great if you are in the mood for some authentic brick oven pizza and a romantic setting. You can pair the pizza up with an Aperol Spritz or a glass of Red wine, your pick. Quattro's menu is well varied ranging from Pizzas, Pastas, as well as meats and appetizers. My personal favorite item is the Parma Prosciutto Brick Oven Pizza. I recommend going in late summer or early fall and enjoying your meal in their outside seating option, taking in the essence of the North End, as the locals and tourists walk past your table. If you were looking for an Italian restaurant to practice your Italian or just to have a dining experience in Boston's North End, Quattro is the place for you!





QUATTRO



INTERVIEW WITH **OUR PAST SPANISH** LP ERNESTO **ABELLO**



During the semester, Daniel Alegre, our long term French and Spanish Language Partner, had the opportunity to meet and interview Ernesto Abello. Ernesto who worked at CLIC for 2 and a half years and graduated last May. In the interview, they discussed where Ernesto is now and how languages continue to benefit him in his professional and personal life.

How long did you work at CLIC for? How did CLIC change during your time at Bentley?

Ernesto: I worked at CLIC for 2 1/2 years, and it was one of my best experiences at Bentley. I had the chance to work alongside wonderful people and get to meet a wide variety of students that I am proud to call friends as of today, CLIC definitely changed over the course of those 2 1/2 years, not only in terms of structure or personnel. A big change came during COVID when we were faced with the challenge of working at home. I feel like we never lost the motivation and decided to even implement new ideas to encourage people to learn and improve their language skills. The new online environment allowed for those students to stay engaged from the comfort of their homes.

How has life been since you graduated? What are you doing now and where do you live?

Ernesto: Life has been extremely busy to be honest, but I am beyond satisfied when I think about my time at Bentley and how much it was worth it. I am working at SVB (Silicon Valley Bank) as part of their Associate Development Program, and currently working from my living room as COVID guidelines still require social distancing in the office. I am living in Waltham, about 5 minutes from Bentley I would say, and it feels good to be around campus once in a while.



How have Foreign Languages been a part of your career so far? How often do you use Spanish in the workplace? Was speaking Spanish a factor in getting hired?

Ernesto: I feel like being able to speak different languages has always opened doors for me. I've been working at SVB for only 3 months, and I have already met people from all over the country. Most of my colleagues speak a foreign language and we use our cultural knowledge to establish closer relationships with each other at the personal and professional level. I would say I use Spanish at least once or twice a day since I work with someone from Perú and someone from Colombia. My interview process didn't require me to be fluent in Spanish, but it was definitely a plus as the company works closely with clients from Central and South America.

What do you miss most about working at CLIC? What is the biggest lesson that you learned from your time at CLIC? What message do you have for your former students still learning languages?

Ernesto: What I miss the most are the connections and the relationships that I built in my 2 1/2 years at the center. My biggest lesson is that we shouldn't take anything for granted. We are privileged to speak more than one language and this tends to make our lives easier even if we don't realize it all the time. My message to my former students would be to keep practicing the language once you walk out of the classroom, because practice is what really makes perfect. Always find an opportunity to write, listen to, or more importantly speak the language, that's what it really takes to be fluent and comfortable with a new language.

Where do you see your future going? What are your goals and plans for the future? How are languages a part of this future?

Ernesto: Right now I see my future alongside my family, building new connections and relationships at the workplace, and always finding ways to stay motivated and open towards new opportunities. I've been thinking about going to Italy for a while now. I think it would be good for me to spend some time there to practice the Italian that I learned during my time at Bentley. If I get a career opportunity in Italy or abroad, I would gladly consider it.





EVENT THROWBACK: UEFA CHAMPIONS LEAGUE @ CLIC



CLIC Our LP's introduced us to the most popular sport in of their many countries: Soccer. In this Champions League game, Atletico Madrid faced Liverpool in a clash of two titans of European soccer.

The game was shown in CLIC's Global Theater while soccer fans had snacks and enjoyed the drama. The game was shown in CLIC's Global Theater while soccer fans had snacks and enjoyed the drama. The match was a thrilling encounter, but Liverpool ended up taking the points home in a 3-2 victory after a Griezmann red card turned the tide of the game.



RECIPES TO TRY FROM OUR LPS' COUNTRIES

Our LPs Antonio Gonzalez
D'Orazio, Daniel Alegre, and Coti
Zavala have compiled a list of
recipes from their Native
countries or from other countries
that they have a relation with.

This list includes recipes from Argentina, Spain, Switzerland, France, and Venezuela. We invite you to take a step in the kitchen and experiment these delicious meals that all these countries have to offer!

Take a look at these recipes and let us know if you make them @BentleyCLIC







Yield: 12 Empanadas Prep Time: 30 min Total Time: 50 min

INGREDIENTS

- 12 Empanada Disks
- Cooked Ham
- · Cheese of Choice (I prefer Mozzarella)
- Cream Cheese
- 1 Egg
- Salt & Pepper, to taste

PROCEDURE

- 1. Pre-heat the oven at 350F
- 2. Cut the ham in thin slices and the cheese in tiny cubes
- 3. Mix the ham and the cheese in a bowl
- 4. Add to the mix one big scoop of cream cheese
- 5. Mix again
- 6. Place the the empanada dough on your hand and put the mixture in the center of it
- 7. Before closing it use your finger to spread water along the rims of the empanada
- 8. Close the empanada and twist the borders (If you can't twist, use a fork to close it)
- 9. Place them on a non-stick baking sheet on the oven at 350F for 20 minutes

Optional: Paint the empanadas with an egg yolk before going into the oven, gives them a shine!





Yields: 1 serving Prep Time: 20 min Total Time: 1 hr

INGREDIENTS

- 9 oz. of bread
- 20 oz. of tomatoes
- 3.5 fl oz. of olive oil
- 1 fl oz. of vinegar
- 1 garlic clove
- 2 eggs
- 100 gr. of jamón serrano
- Salt, to taste

- 1. Make an X in the bottom of the tomatoes
- 2. Put the tomatoes in water on medium-low heat until the skin raises
- 3. Peel the skin off of the tomatoes
- 4. Cut the tomatoes and put them in the blender
- 5. Put 2 garlic cloves in the blender
- 6. Mix the garlic and the tomatoes for 1 minute
- 7. Add the bread (cut in squares) and the vinegar to the blender
- 8. Mix everything for 1 minute
- 9. Add olive oil and salt to taste
- 10. Mix everything for 2 minutes
- 11. Put salmorejo mixture in the fridge for about 30 minutes to an hour until cold
- 12. In the meanwhile, boil the two eggs and crush them after
- 13. Put the jamon serrano in tiny pieces
- 14. Serve cold in a bowl with the eggs and jamon on top





Yield: 1 pot

Prep Time: 20 min Total Time: 30 min

INGREDIENTS

- 1 garlic clove, halved
- 1 pound Gruyère cheese, grated
- 1/2 pound Emmentaler cheese or other Swiss cheese, grated
- 1 cup dry white wine
- 1 tablespoon plus 1 teaspoon cornstarch
- 1 teaspoon fresh lemon juice
- 1 1/2 tablespoons kirsch
- Freshly ground pepper
- Freshly grated nutmeg

- 1. Rub the inside of a cheese fondue pot or medium enameled cast-iron casserole with the garlic clove; discard the garlic.
- 2. Combine the grated Gruyère and Emmentaler with the wine, cornstarch and lemon juice in the fondue pot and cook over moderate heat, stirring occasionally, until the cheeses begin to melt, about 5 minutes.
- 3. Add the kirsch and a generous pinch each of pepper and nutmeg and cook, stirring gently, until creamy and smooth, about 10 minutes; don't overcook the fondue or it will get stringy.
- 4. Serve at once.





Yield: 3 Cordon Bleu Prep Time: 50 min Total Time: 1hr 20 min

INGREDIENTS

Chicken

- 4 chicken breasts
- 8 slices Swiss cheese
- 8 slices deli ham
- 1 c. all-purpose flour
- 2 large eggs, beaten
- 2 c. panko bread crumbs
- Kosher salt
- Freshly ground black pepper
- 4 tbsp. melted butter
- 1 tsp. dried oregano

Sauce

- 4 tbsp. butter
- 1/4 c. all-purpose flour
- 2 c. milk
- 2 tbsp. Dijon mustard
- 1/4 c. freshly grated Parmesan

- 1. Preheat the oven to 400° and line a large baking sheet with parchment paper. Place a chicken breast between two pieces of plastic wrap on a cutting board and flatten to a ¼" thickness with a meat mallet or rolling pin. Top chicken with 2 slices of cheese, then 2 slices of ham. Starting at the top of the breast, roll up tightly and secure with toothpicks.
- 2. Place flour, eggs, and panko in three shallow bowls. Season flour with salt and pepper. Add melted butter and oregano to panko and mix until incorporated.
- 3. Working with one at a time, roll chicken first in flour, then eggs, then panko mixture, pressing to coat. Place on the prepared baking sheet. Bake until golden and cooked through, 30 minutes.
- 4. For the sauce: In a large skillet over medium heat, melt butter. Add flour and stir until golden, 2 minutes. Slowly whisk in milk, then add mustard. Let simmer until thickened, 5 minutes. Add Parmesan and stir until melted. Season with salt and pepper.





Yield: 3 Arepas Prep Time: 10 min Total Time: 30 min

INGREDIENTS

- Ingredients:
- Harina Pan Flour
- Salt
- Water
- Ham
- Cheese

EQUIPMENT

- Bowl
- TostiArepas

- 1. Wash your hands
- 2. Grab a bowl and pour one guarter of the harina pan flour into it
- 3. Add water to the bowl until the harina pan absorbs most of it
- 4. Use hands to mix the flour and the water
- 5. Mix until the consistency is not too watery nor too dry
- 6. Let the mix sit for 5 minutes
- 7. Put hands into the bowl and make balls out of the dough about the size of a baseball ball
- 8. Each ball represents an arepa
- 9. Once you have made balls put them in the **TostiArepas**
- 10. Let them cook for 10 minutes for soft consistency
- 11. Let them cook for 15 minutes for crunchy consistency
- 12. Once ready take out of TostiArepas
- 13. Grab knife, open them up and fill them with ham and cheese



AN INTERVIEW WITH THE CHAIR OF THE MODERN LANGUAGES DEPARTMENT

In November, our French and Spanish Language Partner, Daniel Alegre, met with Spanish Professor and Chair of the Modern Languages Department, Dr. Christian Rubio. Daniel had the chance to learn about Dr. Rubio's passion for languages and where he sees the future of language learning going at Bentley. The article below is a summary of their discussion.

Although his childhood dream of working in politics may not have come to fruition, Dr. Rubio's passions began to change when he moved to the US at age 16. He finished his high school degree stateside and then joined the US Navy and served the branch for 5 years before enrolling at Queens College in New York City. Dr. Rubio originally intended to study counselling, but this all changed when he took a Spanish Literature class and fell in love with the subject. It was after this class that he set the goal of becoming a Spanish Literature Professor and began his journey to receiving his PhD.



Now in his 17th year as a Spanish professor, Dr. Rubio has no lack of motivation to keep going. He says that one of his favorite things about his job as a professor is the turnover of students. Every semester is a new challenge for him as he meets new students and has to think outside of the box to deliver course material in an effective way.



His philosophy for language learning is that students must not stop their practice once they leave the classroom. Dr. Rubio is a strong believer that simple things such as listening to music, watching TV, and having conversations in a new language are all essential ways to master a new language. While the classroom provides a foundation for learning, it must be supplemented.

In his 10 years at Bentley so far, Dr. Rubio has been putting his philosophy into action. He is fascinated by how language learning goes handin-hand with a business focused education. As part of this interest, Dr. Rubio and his Modern Language colleagues spearheaded the creation of the Language, Culture, and Business major at Bentley. As globalization and diversity increase in the workplace, there are a growing number of careers that require both lingual and cultural understanding. This is where Dr. Rubio sees an opportunity for Bentley students to graduate with a strong business foundation and readiness to work in a heterogeneous and diverse workplace.

In his time at Bentley, Dr. Rubio has seen his former students go on to apply the knowledge from their language courses to their careers. A few examples of former language students now using their classroom knowledge to their advantage include alumni now working to help students study abroad, alumni working as US based liaisons to foreign corporations, alumni in language PhD programs, and even an alumnus working at Rosetta Stone.

While Dr. Rubio hopes to prepare more students for a career in languages, he also wants to focus his research on how language courses can be reformed. Dr. Rubio sees the future of language learning as shifting away from solely teaching grammar and wants to explore a task-focused approach to language learning. He is also interested in teaching and developing curriculum for language learning specifically tailored for a career in business.

THANK YOU PROF. RUBIO!



STUDENT WORK: FRENCH FLYERS

In French 201, Professor Meritan asked her students to create a brochure advertising Bentley and things to do in Boston. Below are a few examples of her students' work

Nathan Brouwers & Megan Irvin:

LUNIVERSITÉ BENTLEY ET BOSTON!

L'Université Bentley est une école de commerce située à Waltham, dans le Massachusetts. C'est une école plus petite, avec environ 4 000 à 5 000 étudiants de premier cycle. L'Université Bentley est classée numéro un dans les services d'orientation professionnelle et à un pourcentage très élevé d'obtention d'un emploi. Il y a beaucoup de choses amusantes à faire chez Bentley, y compris visiter Boston! C'est un endroit merveilleux à visiter. Boston est la ville la plus populaire de l'État du Massachusetts. C'est une grande ville avec beaucoup d'histoire. Il y a de nombreux restaurants, musées et magasins uniques. Il fait beau toute l'année.



LES ACTIVITÉS

Il existe de nombreuses activités à faire à Boston et à l'Université Bentley. À Boston, vous pouvez aller à des jeux sportifs, faire du shopping sur Newbury Street et aller à Faneuil Hall. Les jeux de baseball à Fenway Park sont très amusants. Vous pouvez également assister à des matchs de hockey ou de basket-ball au Jardin TD. Si vous aimez faire du shopping, Newbury Street est l'endroit où aller. Il y a des boutiques locales et des magasins populaires. Faneuil Hall est un autre endroit idéal pour passer la journée. Il y a un marché, des magasins et des restaurants.



VISITER BIENTÔT!

Nathan Brouwers Megan Irvin le 14 octobre MLFR 201



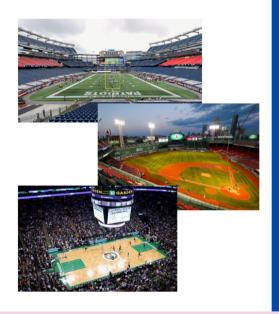


...STUDENT WORK: FRENCH FLYERS

Nathan Brouwers & Megan Irvin:

IF SPORT

Venez voir la ville de championnat de Sport de Boston! Les fans de Boston sont connus pour être très loyaux et passionnés de sport. Nos équipes de Boston ont gagné la coupe 12 fois dans les 20 dernières années! Rien ne peut battre l'expérience et l'ambiance dans les stades de Boston. Tout autour de la ville vous verrez des gens avec des vêtements ou maillot de sport pour soutenir nos équipes. Venez en faire l'expérience par vous-mêmes et manger un "Fenway Frank" ou chanter avec les fans au Fenway Park. Préparez vous pour une belle après-midi! Nous espérons vous voir bientôt!





LA NOURRITURE

Les endroits les plus populaires pour manger à Waltham sont sur Moody Street. Les restaurants recommandés sont In A Pickle, Bistro781 et Sweet Basil. In A Pickle est un restaurant très populaire pour le petit-déjeuner et le déjeuner. Bistro781 sert des plats américains classiques. Sweet Basil est un excellent endroit où aller si vous voulez de la nourriture italienne. À l'Université Bentley, il y a quelques restaurants où aller au lieu de la salle à manger. Il y a Lacava Café, Einstein's et Harry's. Lacava Café propose de nombreuses options, comme des sandwichs, des pâtes et des sushis. Einstein's a les meilleurs bagels du campus. Enfin, Harry's est l'endroit idéal pour manger quand vous avez faim tard le

IF NATURF

Vous êtes juste à temps pour voir le magnifique feuillage d'automne du nordest des États-Unis! Les couleurs changeantes sont une vraie beauté à voir en personne! La nature est quelque chose de très important pour la ville de Boston et ses environs. Beaucoup de gens aiment se promener dans Boston ou faire une excursion sur l'un des nombreux sentiers de randonnée du Massachusetts. Asseyezvous pour un pique-nique et admirez la ligne d'horizon de la ville de Boston audessus des arbres! Profitez des jolis jardins publics et louez même un bateau-cygne dans l'étang pour une expérience complète! Plongez dans la nature et amusez-vous bien!





EVENT THROWBACK: CULTURE CRASH COURSE: PREPARING STUDENTS TO GO ABROAD



collaboration with In Cronin Center for International Education, our Language Partners offered a mini session to help students going abroad prepare for any culture shocks. presented Daniel France. Switzerland. and England. Bruno discussed cultural tips for Spain and Italy. Joanna then helped students going to by delivering Asia а presentation of China, Japan, and South Korea, CLIC's Global Theater was packed with students eager to learn more about the culture that they would soon be immersed in.



INTERVIEW WITH **EXCHANGE STUDENTS AT BENTLEY**

During November, Coti Zavala interviewed some exchange students from Spain that were here during Fall 2021. We wanted to highlight this interview in order for our readers to get a sense of what it is like as an International student studying at Bentley. We also wanted to bring attention to studying abroad and the challenges and successes of a student who studies abroad. We hope this section is able to bring light to cultural differences students face at Bentley and some you might face in a different country.



LC: Laura Cano AG: Ana Guada LR: Leyre Ribelles AB: Adela Baselga



Where are you from and what school do you go to there?

LC: I am from Pamplona, Spain. I currently study at the University of Navarra, Spain.

AG: I am from Madrid, Spain. I am a studying in the University Pontificia Comillas, Madrid.

LR: I'm from Alicante, Spain but I'm currently studying in the University of Navarra, Pamplona.

AB: I am from Pamplona, Spain and I'm studying in the University of Navarre, Pamplona.



Why did you decide to study abroad?

LC: it is the best way to learn a language, in this case English, and it's the most enriching experience you could have as a student, getting to know other people, cultures and educational systems.

AG: I think it is a great opportunity to establish new relations and to learn more about other cultures. Also, you have to learn to live by yourself and experience new adventures.

LR: I think studying abroad is a great opportunity to meet new people, to open your mind to new cultures and lifestyles. It is about going out of your comfort zone to learn new and incredible things.

AB: Because I think it is an opportunity that everyone should take advantage of to learn about different cultures, improve other languages, meet a lot of people and learn to be more independent.

Why did you choose Bentley to study abroad?

LC: I chose Bentley because one friend of mine did her exchange at Bentley and she said it was awesome, because another friend of mine lived in Boston and recommended the city, and because I wanted to study in the US.

AG: I choose Bentley because it is a very prestigious university in Boston and because of its campus life.

LR: I chose Bentley because I liked its values and the fact that it seemed very familiar as it is quite small. I also chose Bentley because it was very well ranked in the Boston business sector.

AB: I chose Bentley because a friend of mine had come here and recommended it to me. Besides that, I really wanted to study in the United States. Within the rankings, Bentley had a very good position and, in addition, it has a campus, which helps to live the experience much more.

What is your favorite thing about Bentley?

LC: The people. Students and professors have been so nice with me and my friends. Very welcoming, always ready to help us, to invite us to any plan...

AG: What I love most about Bentley is its incredible friendly atmosphere and it is like living in a small town surrounded by a big "family".

LR: I love Bentley's familiar and friendly environment. The fact that you always meet and see the same people makes it easier to make friends.

AB: What I like most about Bentley is the people, super welcoming to exchange students. Also, being a "small" university, makes meeting new people very easy.



Did you experience any culture shock? If so, what?

LC: Yes!! Without a doubt, the fashion style! In Bentley everyone or almost everyone wears sports clothes to class, whereas in Spain we dress a bit more formal.

AG: The most culture shock I experienced here at Bentley are the meal hours, the style of the Americans and the way classes are organized.

LR: I experienced many culture shocks haha. Meal schedules, slippers in class, pijamas in the dining... just to mention some. However, one of my biggest challenges was to adapt to the education system. Here we have many assignments and daily readings so it was very hard to organize myself during the first weeks.

AB: American culture is very different from Spanish culture in all aspects, but what struck me the most was how Americans greet each other. In Spain we are closer, when we see a friend we give them a kiss or a hug, here they only say goodbye with their hand.

How did you adapt to a new environment such as Bentley?

LC: The orientation week was crucial! I got to meet all the exchange students who rapidly became a family and they gave a lot of support.

AG: I think I adapted to it very quickly and I am very comfortable.

LR: I believe that in order to adapt quickly and properly it is important to be open-minded and to go out of our comfort zone. What really helped me was to join every plan, meeting and program Bentley offered.

AB: I think what has helped me the most to integrate at Bentley has been the people I have met. The Americans are very open minded and have included us in their plans from the beginning.

How has studying abroad helped and/or changed you?

LC: It has made me more independent and has helped me be more grateful for what I have back home in Spain, my family and friends.

AG: It has changed me the way I deal problems and my personal relations.

LR: I feel that studying abroad has helped me a lot in many ways but I would say that it really helped to open my mind and in turn, I deal with problems in a different way.

AB: It has helped me to understand more about other cultures, to improve my English and to make friendships of all kinds, with people I would never have met if I had not left my comfort zone.

Has your English been improved by studying abroad here at Bentley?

LC: Yes! Without a doubt. Now, I am more confident and I feel more fluent when speaking

AG: Yes, by reading and listening every day it is impossible not to improve it

LR: For sure! Now I use more slangs and a wider range of vocabulary

AB: Yes, going to a place where a completely different language is spoken forces you to interact in that language and you always improve your skills.



What has been your favorite event at Bentley or in general?

LC: The lacrosse scrimmage game and the frats

AG: My favorite events are parties and Bentley activities like the ones we did in Orientation.

LR: I love hockey and lacrosse games. It's a great opportunity to meet people and have a good time.

AB: My favorite events are hockey games and campus parties.

What advice would you give to students who want to study abroad?

LC: Definitely go! Be open minded, don't judge and try to make new friends.

AG: I would say just to be open minded to every new thing.

LR: Ask questions, open your mind and ask more questions again.

AB: They should be very open minded, knowing that missing home is not a bad thing, but that what they should focus on is enjoying the time away from home as much as possible. making the most of the experience.

What advice would you give to students studying Spanish?

LC: Be patient, watch series and movies in Spanish, and come to study to spain! It's the best way to learn a language.

AG: I would say to them just to be patient and try to practice as much as possible by listening.

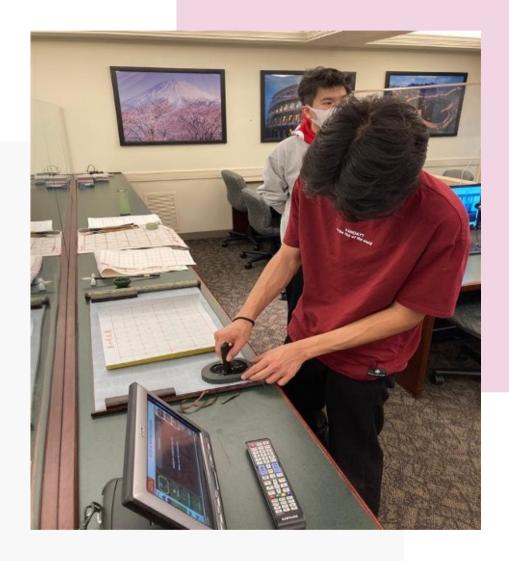
LR: Be patient. What really helped me to learn English was to listen to English music and to watch TV in english.

AB: I would tell them that the best way to learn a language is to go to the country where it is spoken. Also, if they know Spanish people, they should ask them for help and, finally, they should make an effort because it is a language that is very worthwhile!





EVENT THROWBACK: CHINESE CALLIGRAPHY



Culture Fest at CLIC kicked off with a Chinese Calligraphy Event. Chinese Language Partner, Annie Xie, led a calligraphy workshop at CLIC where she showed participants how to draw Chinese characters. Chinese Language Lovers each got the chance to write in Chinese.





ALAN TAVERAS, BRANDSOF

During the semester, Coti Zavala, one of our Spanish and Italian Language Partners at CLIC, had the opportunity to interview Alan Taveras, Alan Taveras is CMO and co-founder of Brandsof, an e-commerce platform that looks to supply consumers in the U.S, specially the Latin-American diaspora, with the brands and products they love from their home country while enabling local entrepreneurs with the necessary tools to export.

Alan co-founded Brandsof with his brother Nestor Guarien Taveras who is the CEO. They are currently selling products from Puerto Rico, Dominican Republic, Mexico, and Guatemala. In their interview, they discussed the creation of Brandsof, where the idea came from, the execution, and all the cultural implementations of this business.

As Alan said himself they are in the "business of exporting culture" so knowing about those cultures and the products that each consumes is a great part of what they do and why they do it.











INTERVIEW WITH LATAM BUSINESS OWNER

Where did you get the idea to start your business?

I was doing my undergraduate in Buenos Aires, Argentina and my twin brother was studying in Boston, MA and we both had one problem: we missed food and other products from back home. Our mom would send us each care packages with goodies from back home. Opening that box every month was so exciting and it brought so much nostalgia from back home that we decided we wanted to share this experience and these feelings with others. That is where the idea came from and why we wanted to start Brandstof: to recreate this experience for other Puerto Ricans and latinos who are away from home.

How is your product/service consumed in your country?

The interesting thing about our product/service is that it is for people from our country, and other latin american countries. Sales in Puerto Rico only account for 10% of sales since the products we sell are easily found in Puerto Rico. The main focus is to export products and they are luckily consumed through the internet and delivered daily. The United States accounts for the largest part of our sales since the past and current crisis made Puerto Ricans go abroad, mostly to the U.S. In fact, 5.5 million Puerto Ricans are away from Puerto Rico so it makes sense to target the U.S..





How did you decide to expand to other countries?

We participate in an accelerator program in Puerto Rico called Parallel 18. They provided us with funding, counseling, and mentorship for the improvement of our business. With their help, we were able to grow significantly in Puerto Rico as well as gain the advice of mentors assigned to us. Among this advice, was the advice from a mentor regarding the concept they were using of "curing" nostalgia": that if they had this concept they should pivot to other countries with immigrants who experience this nostalgia.

How has your business changed from one country to another?

The business operations that we manage are in itself super complex, part of the business is going to other countries and trying products from that country in order to tell which products are worth bringing to its natives abroad. Going to a new country becomes hard because we have to learn to understand their culture and the nostalgia they would feel from missing it. We have to deal with new artisans, merchandise, etc. and each country has a different way of doing business, they might have a slower pace of work or they might need to know you first to do business with you.

Another factor of working with varying countries and nationalities is that Puerto Ricans tend to live in Democratic states, while Mexicans and other latinos tend to live in Republican states. This entails a difference in terms of national pride that society in certain states accepts/is used to or not. Because of this, our Puerto Rican crowd might demand more national merchandise, such as flags, shirt, hats, etc, while our Mexican crowd might demand more of consumable products. Part of the business is doing different strategies for each culture.





What is your favorite part of having your own business?

My favorite part about having my own business with my brother is having the ability to have an idea and the ability to execute it. This results in having a product around an idea; to think of something and create something around an idea my favorite part, it makes me still want to be a business owner.

What do you consider your most valuable asset--the thing that enabled you to "make it"?

One of the key aspects that I think helped us "make it" and can more or less help anyone starting a business is to first understand what you are not good at, in terms of individual skills, knowledge, as well as resources, industry, and more things that you can or cannot do. For example, my brother and I are very different and we knew this, so we had to have this in mind when deciding who was going to do what in the company. This has allowed us to still be in business.

What advice would you give to people wanting to start a business?

I would advise someone wanting to start a business that business is a lot about risk, you need to have a healthy relationship with risk in order to start a business. I tell to you to take risks, while not having fear of failing, as a matter of fact, failure is the best teacher in starting a business, it's part of entrepreneurship. Embrace risk and don't fear uncertainty.



...STUDENT WORK: FRENCH FLYERS

The following are more brochures from Professor Meritan's French 201 class. These brochures showcase potential activities and culture in Waltham and Boston.

Katie Smith & Annuar Bessam

TOUT SUR WALTHAM ET BOSTON MASSACHUSETTS!







...STUDENT WORK: FRENCH FLYERS

Katie Smith & Annuar Bessam

Le shopping

à Boston:

Boston, comme beaucoup de villes, ont une variété de lieux pour faire du shopping. Un des magasins très célèbre est Hermès, qui a son magasin phare à Boston sur la rue Boylston. Pour des marques qui sont un peu plus abordables, il y a "The Garment District", qui a un assortiment de vêtements de saison et à la mode. Aussi, "Uniglo", "Urban Outfitters", et "Anthropologie", si on veut visiter des marques plus reconnues.



Les événements à Boston:

Un événement très populaire maintenant c'est l'exhibition de Vincent Van Gogh immersive qui expose ses œuvres d'art sur des écrans. L'exhibition commence en octobre et il est disponible jusqu'à janvier. Un autre événement artistique est l'exhibition de Paul Cézanne à la Museum of Fine Arts, qui intègre la vie de l'artiste avec son œuvre.



La nourriture

Pour les choix de nourriture, il y en a beaucoup. Si on veut manger de la cuisine méditerranéenne, on peut aller au "Sarma", qui est à Somerville, Boston. Le North End est aussi un lieu très populaire pour manger de la cuisine italienne, et avec tous les restaurants ici, un est ressorti au-dessus des autres. "Table" est un restaurant très familial, mais avec nourriture élevée et sophistiquée.



à Waltham:

Il y a beaucoup de magasins à Waltham, en particulier, il y a des magasins caritatifs sur la rue qui s'appelle "Moody Street". Moody Street est une zone populaire à Waltham. Pour les magasins, il y a "Plato's Closet" et "Global Thrift" pour les vêtements bon marché. Pour les autres magasins, il y a un supermarché qui s'appelle "Star Market" pour les nécessités ou "TJ Maxx" pour les choses autres..



à Waltham:

Il y a beaucoup d' événements amusants à Waltham, par exemple, le marché fermier qui est annuel à Waltham. L'objet du marché fermier est pour les personnes de Waltham achète les fruits et les légumes pour un prix abordable. Aussi, la marché fermier supporte les fermiers et fermières locales. C'est essentiel aussi, vous pouvez y aller avec vos amis pour la socialisation.



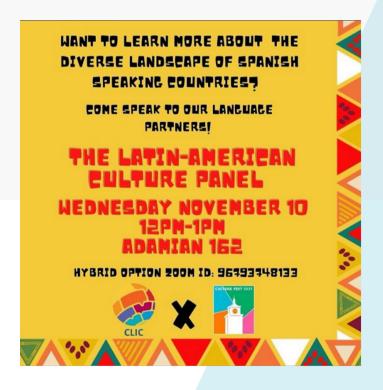
à Waltham:

Ensemble, la rue s'appelle "Moody Street" est un endroit populaire pour les restaurants. Sur Moody Street, il v a beaucoup d'options pour la nourriture, par exemple, le Mexicain, l'Italien, le Cubain, et l'Américain. Pour les personnes qui aiment regarder les sports, il y a les bars avec les télés pour regarder les sports, en particulier, "Brewers" et "Jocos". Il y a "In A Pickle" pour le brunch et il est très délicieux.





EVENT THROWBACK: THE DIVERSITY OF LATIN AMERICAN CULTURES DISCUSSION PANEL



Another event that CLIC offered during Culture Fest was a panel to discuss the diversity of Latin America. While in the United States, Latin Americans are often grouped together, the goal of this panel was to showcase how each Latin American culture has its differences. Daniel, Mariana, and Raul each discussed their culture and traditions from their home country.

Key parts of the discussion included the indigenous history of each country, slave labor, wealth and social gaps, and religion. The event was offered at CLIC and on zoom.



A FRENCH ESSAY BY SAMUEL SEBAGISHA: "KIGALI, MA VILLE"

I y a un proverbe Rwandais qui dit que : "Seuls ceux qui ont traversés la nuit peuvent la raconter". Ce dernier tire son inspiration de la souffrance des hommes et des femmes, et des leçons vitales qu'ils en ont tirées. Eh bien, Kigali, une petite ville d'Afrique centrale au climat tropical, perchée sur les collines du Rwanda, incarne le mieux ce proverbe. A travers son histoire chronologique, depuis le début du vingtième siècle jusqu'à nos jours, ma ville aura connu des moments totalement différents les uns que les autres.





Au cours du siècle passé, la ville de Kigali et ses habitants ont tant vus et vécu des drames qu'ils ont beaucoup à partager avec l'humanité tout entière. En commençant avec l'esclavage, ensuite la colonisation qui avait bouleversé les structures sociales du pays pour y imposer un système basé sur l'asservissement et exploitation de tout un peuple, d'abord les Allemands puis les Belges par après. Après l'indépendance en 1962, le pays demeura divisé où d'un côté était la majorité Hutu, et de l'autre la minorité Tutsi. C'est ainsi que cette fragmentation du pays aboutie en quelque chose de complètement absurde, le génocide contre les Tutsis en 1994. Durant cette période, la ville avait connu ses moments les plus tristes de son histoire, des cadavres dans les rues, la puanteur des corps en décomposition, et les crépitements de balle à longueur de journée, et les cris des victimes populations étant massacrées à coup de machette pour leur appartenance ethnique. Ces moments ont laissé des plaies à Kigali que même le temps trouve toujours du mal cicatriser.

Dans les années 2000, à l'aube de toutes ces tragédies qui correspondait avec le début du troisième millénaire, un vent nouveau soufflait sur la ville, ainsi que dans le reste du pays. Il fallait guérir la ville de ses traumatismes du siècle passé. Il fallait réconcilier les ennemies d'hier et en faire les frères du moment, et surtout puisque leur future en dépendait, en combattant toutes les formes de division base sur l'appartenance ethnique. C'est ainsi que le peuple de Kigali se réveilla, les gens compris que l'unité s'imposait car il s'agissait d'une question de survie du pays. La guerre que les gens avaient connus devait faire partie de leur passé; sinon ce denier risquait de devenir aussi leur futur. Vingt-huit ans plus tard, la ville a complément changer, avec le temps, elle renait de ses cendres.



Puiser dans le sombre passé pour y tirer une lumière pour éclairer notre future. Aujourd'hui, Kigali est une ville qui bouillonne avec une jeunesse très dynamique et créative. La paix et la sécurité y sont des acquis que nul ne peut oser remettre en question. Les habitants se sont réconciliés et travaillent à présent pour le développement de leur pays. A titre d'exemples, à l'exception des militaires, la grande majorité des jeunes de moins de vingthuit ans n'ont jamais entendu un coup de feu. Ce qui traduit des avancées significatives de Kigali dans la bonne direction. Les rues de la ville brillent aux éclats. A plusieurs reprise, Kigali a gagné le titre de « La ville la plus propre d'Afrique ». L'économie du pays s'est nettement améliorée de même que le développement social aussi. Les jeunes s'inspirent de leurs problèmes au quotidien pour créer des entreprises et apporter des solutions à leurs communautés. Aujourd'hui, on peut tout simplement dire que ma ville vit pleinement, elle vibre aux sons des musiciens traditionnel qui déambule dans les rues à longueur de journée, créant chez les habitants un sentiment bien différent de celui d'il y'a quelques décennies.

Pour finir, ma ville a une histoire triste qui la caractérise dont elle ne peut se défaire, notamment la colonisation et le génocide. Cependant, une opportunité exceptionnelle lui offerte qui suscite beaucoup d'optimisme surtout aux près des jeunes. Il s'agit d'écrire une nouvelle page de son histoire, celle parlera de son sa course vers son émergence économique et sociale, en puisant des idées dans sa jeunesse qui constitue la majorité de la population et n'a pas connue les drames su siècle passée.



EVENT THROWBACK: CULTURE BRUNCH

To close out Culture Fest. CLIC collaborated with the International Student Association to offer tastings of foods from around the world. ISA's executive board made a list of dishes from their respective homelands and these were served to the Bentley community. Dishes included dumplings, baklava, empanadas, pain au chocolat, tacos and more.



The event was hosted at Harry's Pub and drew a large crowd of hungry Bentley students and faculty.



SPRING COURSES

SPANISH

MLSP 101-1 - Elementary Spanish I Dana Simpson

MLSP 102-1 - Elementary Spanish II Isabel Fernandez Franco

MLSP 102-2 - Elementary Spanish II Marco Mena

MLSP 201-1 - Intermediate Spanish I

Alison Guzman

MLSP 202-1 - Intermediate Spanish II

Marco Mena

MLSP 202-2 - Intermediate Spanish II

Alessia Dalsant

MLSP 206-1 - Advanced Spanish

Conversation Alison Guzman

MLSP 302-1 - Spanish for Business

Christian Rubio

MLSP 404-1 - Spanish Identities and

Cultures in Modern Peninsular Literature

Dana Simpson





SPRING COURSES

FRENCH

MLFR 101-1 - Elementary French | Melanie Barbier

MLFR 102-1 - Elementary French II Laure Astourian

MLFR 202-1 - Intermediate French II Camille Meritan

MLFR 302-1 - French for Business Camille Meritan

MLFR 304-1 - French Cinema Laure Astourian

ITALIAN

MLIT 101-1 - Elementary Italian I Alessia Dalsant MLIT 201-1 - Intermediate Italian I Alessia Dalsant

CHINESE

MLCH 101-1 - Elementary Chinese I Yuan Li

MLCH 208-1 - Chinese for Business II Yuan Li

MI CH 403-1 - Chinese for Cinema Yuan Li



OUR STAFF.

Prof. Alessia Dalsant - Director

Annie Xie - Chinese I P

Coti Zavala - Spanish & Italian LP

Daniel Alegre - French & Spanish LP

Joanna Jin - Chinese & French I P

Mariana Varela - Spanish & Italian LP

Raul Morales Cestero - Spanish LP

Vero Zamora - Spanish & French LP

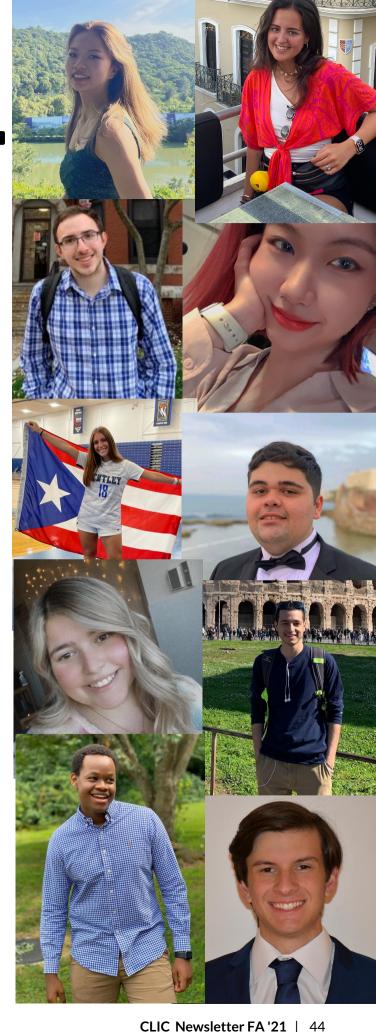
Bruno Panedigrano - Italian & Spanish LP

Samuel Sebagisha - French LP

Antonio Gonzalez D'Orazio - Spanish & French LP

OUR OFFICE AAC 162 PHONE NUMBER 781.891.2019





66

GRAZIE PER I TUOIANNIA BENTLEY. POSSA LA TUA EREDITÀ VIVERE PER SEMPRE

99

-BENTLEY TO PROF. COCCHIARA



THANK YOU FOR READING!

This Newsletter has been crafted, curated, created, and edited, by our three Newslettter chairs and Language Partners: Antonio Gonzalez D'Orazio, Daniel Alegre, and Coti Zavala.



EMAIL CLICCENTER@BENTLEY.EDU TO BE FEATURED IN NEXT SEMESTER'S NEWSLETTER