

Mon nom:

Ma classe:

Investigation: French Food 3

Go to www.euroclub-schools.org. Enter the French Zone. Click on French Food Facts - part 3. By reading through the web page, can you find the answers to the following questions?

1. What does the word *biscuit* literally mean?

2. *Le bouquet garni* is a little bunch of herbs. Name in French three of the herbs that are usually included.

3. Which French stew is named after the colour 'white'?

4. Which dessert is named after the two sisters who invented it?

5. Which French dish consists of eating raw minced meat with a raw egg yolk on top?

Name the slightly-cooked alternative version.

6. What kind of food belongs to the category *la charcuterie*?

7. *Le bisque* is a soup made from crustaceans. Name in French some of the varieties of *le bisque*.

8. Which French stew is named after the French word for 'turnip'?

At which time of year is it traditionally eaten?

9. If food is served *au gratin* or *gratiné*, what does it mean?

10. *Un canapé* is a bite-size appetiser. What does the word *canapé* literally mean and why has this food been given the name?

11. Which area of France is famous for cultivating olives?

Name a salad dish which uses these olives.

12. Who invented French onion soup?

Write 'onion soup' the French way.

13. *Les crudités* are raw vegetable appetisers. What does the word *crude* mean?

14. In a restaurant, if you want to order a 'perfectly' cooked steak (the French way) which words should you use?

15. Which traditional French sausage is hung up 'to dry'?