

## **La Mode et La Cuisine:** **Classroom Video French Series 1**

### ***La Cuisine (1<sup>st</sup> part of the video)***

#### **Worksheet**

1. A Comprehension exercise - True or false      Put a « x » in the right box

	Vrai	Faux
1. French cuisine became famous after the Middle Ages.		
2. In the Middle Ages people were eating peacock as a gourmet dish.		
3. Wine was not used in food until the 18 <sup>th</sup> century		
4. Guillaume Tirel wrote one of the first recipe books in the Middle Ages.		
5. Marie-Antoine Carême was Napoleon's cook.		
6. The white hat, which cooks wear nowadays, was introduced in the Middle Ages.		
7. Paul Bocuse started the "Nouvelle Cuisine"		
8. The "Nouvelle Cuisine" is about mixing rich and complicated flavors		
9. There are more than 300 different types of cheese in France.		
10. Some cheeses have a religious name because monks made cheese		
11. Camembert is a recent type of cheese.		
12. A shepherd would have made, by chance, the first Roquefort.		
13. In France, "Charcuterie" is served with coffee at the end the meal		
14. You can buy some "Roquefort" in a "Fromagerie".		
15. "Charcuterie" is a special cheese.		
16. In France, we eat cheese before dessert.		
17. A "Millefeuille" is a chocolate cake.		
18. Marie-Antoine Carême created the recipe for the "Millefeuille" in the 18 <sup>th</sup> century.		
19. In France, the way food is presented is just as important as flavor.		
20. According to Thomas in the program, Fast Food is a real threat to French cuisine.		

## 2. Exercice de lecture

Write the correct letter in the box to complete each sentence

1. Le chef Guillaume Tirel était cuisinier	
2. Guillaume Tirel a écrit	
3. Au Moyen Age on mangeait avec les doigts	
4. Marie-Antoine Carême était le cuisinier	
5. Le chapeau blanc des cuisiniers	
6. Paul Bocuse a commencé	
7. La Nouvelle Cuisine est une cuisine	
8. Les moines faisaient	
9. La recette du Camembert date	
10. Le fromage se mange	

- a) un des premiers livres de cuisine
- b) parce que' il n'y avait pas encore de fourchette
- c) beaucoup de fromages
- d) au Moyen Age
- e) simple, saine et légère
- f) de Napoléon
- g) avant le dessert
- h) la Nouvelle Cuisine
- i) de la révolution
- j) s'appelle la toque