

Cuisine

1. Mark the following statements as true (T) or false (F).

1. Fresh fish is available everywhere, all year long in England.
T F
2. Teatime is served at about 4:00 each afternoon in England.
T F
3. Pudding for dessert is typical for England.
T F
4. Favorite Easter foods include foie gras in France.
T F
5. A piece of baguette , egg, tomatoes and cereal is a French breakfast.
T F
6. Eggs are rarely served for breakfast in France
T F
7. Olive oil is the dominant cooking fat in Italy.
T F
8. Red pasta is typical for the south Italy.
T F
9. Pizza is a traditional main course, on Easter Sunday in Italy
T F
10. Traditionally, Italian families eat 12 different kinds of seafood on Christmas.
T F
11. In England, a pudding may be only milk based dessert.
T F

2. Choose the correct answers.

1. What has always been important both for their wool and their meat in England?
a) Turkey c) Cow
b) Sheep d) Gout
2. The most famous cheeses in England is:
a) Cheddar b) Brie

3. What is the most common sauce made at home in England?
- a) Consommé
 - b) Gravy
 - c) Apple sauce
 - d) White sauce
4. What country is famous for its large cooked breakfast?
- a) Italy
 - b) German
 - c) England
 - d) France
5. What might be called high tea in England?
- a) Breakfast
 - b) Supper
 - c) Dinner
 - d) Lunch
6. What Indian dish is popular throughout England?
- a) Curries
 - b) Biryani
 - c) Naan
 - d) Paratha
7. On Easter French people eat
- a) a four- or five-course meal
 - b) a five- or six- course meal
 - c) a six- or seven- course meal
 - d) a three- or four- course meal
8. The soup is always accompanied by _____ in French.
- a) crusty French bread
 - b) croutons
 - c) toast
 - d) bagel
9. A French fish soup that is a specialty of the region of Provence is...
- a) Bouillabaisse
 - b) Pumpkin Soup
 - c) Chestnut Soup
 - d) Consommé
10. A very flat pancake typically stuffed with fruit or cream is...
- a) Baguette
 - b) Éclair
 - c) Crêpes
 - d) Coq au vin
11. The traditional Italian breakfast consists of:
- a) coffee with bread or rolls, butter, and jam
 - b) Tea with milk and toasts

c) coffee only

d) pizza

12. What are two of the most important ingredients in all Italian cooking?

a) Spices and herbs

c) Olive oil and vine

b) Sauce and seafood

d) Heritage and family

13. A sweet bread in the shape of a dove, called _____

a) la colomba pasquale

c) Eintopf

b) Baguette

d) Christmas pudding

3. Connect name of the dish and number of the picture.

Foie gras

Bouillabaisse

Gelato

Crème Brûlée

ricotta cheese pie

Yorkshire pudding

Christmas pudding

lasagna

panettone

bruschetta

Crêpes







4. Complete the factfiles about cuisine.

Spices are very important in Moroccan food, particularly cinnamon, cumin, turmeric, ginger, paprika, mint and saffron. Moroccans like to add fruit and nuts to their savoury dishes for an exotic flavour. Lunch is the main meal of the day, which usually consists of hot or cold salads followed by a *tagine*, a stew of spiced meat or fish with vegetables slowly cooked in a *tagine*, a low earthenware cooking dish with a tall cone-shaped lid. This is often served with couscous, a kind of grain, and always with bread. Moroccans are usually Muslims, so don't drink alcohol, but prefer to accompany their meals with sweet mint tea. They also avoid eating pork and eat *halal* meat, prepared according to Islamic law. Another typical dish is *harira*, a soup made of meat, lentils and chickpeas.

Factfile on _____ food



Typical meal: _____

Spices/Sauces/Dips: _____

Traditional cooking technique/pot: _____

Habits and customs: *often vegetarian · eat by hand*

Typical dishes: *tandoori chicken*.

Typical drinks: _____