

# La nourriture française

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**Objective:** Students will work either alone or in pairs or in groups of three to research and teach the preparation of an authentic French dish.

## The process:

1. Choose an **authentic French dish**, write a proposal and get approval.
2. **Sign up** for the day of your presentation.
3. Create the **outline** for the presentation. The outline should include the shops in which the ingredients should be purchased, a list of the ingredients and how much is needed, the steps to create the dish. **This will be turned in.**
4. Using Photo Story, create a **presentation** on how to create the dish. The presentation should be entirely in French and should include:
  - an opening statement summarizing the dish
  - the necessary ingredients
  - the French shops where they can be bought
  - a summary of the steps to create the dish.

*(It is suggested that presentations be done in Photo Story, but videos will also be accepted pending approval)*

-Your presentation is a SUMMARY. It should not include word for word what your recipe card says. You should NOT use a translator for this.

5. **For extra credit:** Create the dish for the class to taste. (You would need to create enough for 25 people to sample the dish, as well as provide the products to serve the dish, i.e.-plates, bowls, spoons, etc.)



## Evaluation:

1. Work time
2. Written outline
3. Presentation

## Some Ideas of Authentic dishes:

Bœuf Bourguignon  
Tarte aux fruits  
Croque Monsieur  
Salade Niçoise  
Couscous  
Gratinée des Halles (soupe à l'oignon)  
Pot-au-feu  
Cassoulet  
Tarte aux œufs  
Crème-Caramel  
Sablés

Gratin dauphinois  
Galette  
Tarte Tatin  
Omelette provençale  
Soupe au pistou  
Steak-frites  
Sucre à la crème  
Poutine  
Tarte d'érable  
Yassa au poulet  
Clafoutis

Ratatouille  
Tomates provençales  
Bûche de Noël  
Mousse au chocolat  
Quiche Lorraine  
Crêpes  
Les poires belle-Hélène  
Les éclairs  
Pain au chocolat

## Evaluation

			TOTAL
<b>Work Time</b> Students came to class prepared and continued working the entire time. It is evident that work was done outside of class and shared among group members	0 1 2 3 4 5	_____ X 1	_____ / 5
<b>Presentation and Outline</b>			
<b>Presentation</b> All guidelines have been followed to create a cohesive presentation entirely in French with the use of a variety of level appropriate vocabulary.	0 1 2 3 4 5	_____ X 2	_____ / 10
<b>Shopping</b> The presentation includes a grammatically correct explanation of the name of the stores that one would need to go to in order to fill the shopping list.	0 1 2 3 4 5	_____ X 1	_____ / 5
<b>Ingredients</b> Students include the ingredients with the necessary measurements. Measurements are given in French, including spoken French numbers.	0 1 2 3 4 5	_____ X 1	_____ / 5
<b>Instructions</b> The steps followed to create the dish are presented in <b>easy to follow, level appropriate instructions</b> . The group uses vocabulary that has been taught in class.	0 1 2 3 4 5	_____ X 2	_____ / 10
<b>Speaking / Pronunciation</b> If working in groups, members share equally in the speaking. The presentation is easy to understand and pronunciation rules are followed.	0 1 2 3 4 5	_____ X 2	_____ / 10
<b>TOTAL</b>			
<b>COMMENTS:</b>			_____ / <b>45</b>