

LISTENING/ SPEAKING/MEMORY



Je mange = I eat



Je ne mange pas = I don't eat



Qu'est votre nourriture préférée? = What is your favourite food?

Je préfère... = I prefer...

Quelle heure à-t-il? = What time is it?

Il est... heure(s) = It's hours

WRITING/ MEMORY



Conjunctions to link sentences



et = and, **avec** = with

Parce que = because

C'est = it's

Je déteste le fromage parce que c'est dégoûtant.
= I hate cheese because it's disgusting.



DIVERSITY

• We use a lot of words that have originated in French but used in everyday English words.

- For example: baguette, omelette, café and restaurant
- There are some foods which look similar to the English translation e.g. le chocolat = chocolate but others are different e.g. le pomme = apple.
- Some words have a different meaning e.g. Les chips are crisps in French and instead les frites mean chips

INSPIRATIONAL PEOPLE



• France has many famous French chefs

• **Marie– Antoine Carême** (8th June 1784– 12 January 1833) was a French chef and one of the originators of 'grande cuisine', the 'high art' of French cooking. Today he would be considered as a celebrity chef. Marie cooked for royalty and Napoleon. He died aged 48, some say due to inhaling the toxic fumes of the coal burning stoves over which he cooked.

• **Raymond Blanc** -OBE (born 19 November 1949) is a French chef. Blanc is the chef patron at Le Manoir aux Quat' Saisons, a hotel-restaurant in Oxfordshire, England. The restaurant has two Michelin stars. He is entirely self-taught, but has himself taught or employed other chefs including Heston Blumenthal.

• **Jean Christophe Novelli** -is a 5/5 AA Rosette and multi Michelin Star award-winning chef. In March 2021, Novelli was awarded an honorary MBE by Her Majesty the Queen in recognition of his many acts of "voluntary and charitable service".

READING/ MEMORY



• Translators translate a text into a different language but must ensure the meaning is the same.



• The Hungry Caterpillar story is an English story translated into French

Key facts:

- Snails, oysters, horse and frogs legs are popular dishes in France.
- Lunch breaks are up to two hours long.
- Like in the UK, different regions have different cuisines.
- Crepes (thin pancakes) are a popular French street food. They can be sweet with toppings of sugar and lemon or Nutella or savory with toppings such as cheese and ham.
- In 1993 the French government passed the Décret Pain; a law that states that traditional baguettes have to be made on the premises they're sold in and can only be made with 4 ingredients: wheat flour, water, salt and yeast. They can't be frozen at any stage or contain additives or preservatives, which means they go stale within 24 hours.
- The French are known for their love of cheese. There are many delicious cow's milk cheeses ('fromage de vache'), but also goat's milk cheeses ('fromage de chevin'). Camembert, Brie and Roquefort (blue cheese) are some of the best known cheeses and eaten all over the world.

Key vocabulary and meanings

Le pain = the bread, **le pomme** = the apple, **c'est bonne pour ma santé** = it's good for my health, **Je mange*** = I eat, **c'est délicieux** = it's delicious, **Je ne mange pas*** = I don't eat