

Y7 school closure project work

1. Design an “à la carte” menu for your smart restaurant. At least A4 size, if not A3! On paper or send on GC as a ppt.
2. Have AT LEAST four choices for each course (and you can have a number of courses, including fromage). Here is a guide:
 - a) Les entrées
 - b) Les plats
 - c) Les desserts
 - d) Les boissons
3. Make sure you use plenty of prepositions etc. (avec = with, sans = without, en plus = as well, aussi = also) as well as the correct form of ‘some’ (du/de la/des or de l’). So you will need to work out whether your dish is masculine or feminine!
4. List ingredients for your dishes in brackets (beware of allergies)
5. Give prices for each dish (in Euros, please!)
6. Draw or print out pictures of your dishes and decorate your menu – I want to choose the best, so that includes looks!

Use www.wordreference.com for any vocab NOT Google Translate please!

Extension: film yourself cooking one of these dishes. Talk us through ‘les ingrédients’ and ‘la méthode’. You will need to look up a lot of cooking verbs, e.g. mélanger = to mix, remuer = to stir, ajouter = to add, faire cuire = to cook)

MENU

Entrée

- La salade printanière
- La salade de canard au pomme and noix et vinaigrette au shop de crable
- Salade maison

Plat principal

- La blanquette de veau
- Le canard à l'orange
- Le lapin à la moutarde
- Le poulet avec de pomme de terre (grillé)
- Saumon de l'océan poêlé aux poires

Fromage

- Roquefort
- Sainte – Maure de Touraine
- Banon
- Pouligny Saint-Pierre
- Maroilles
- Macônnaï
- Crottin de chaviqno

Dessert

- Le gâteau au chocolat
- Brownies au chocolat
- Gâteau au fromage blanc

Gâteau marbré au chocolat

◦ Macarons à l'ancienne au chocolat noir - fruit de la passion

◦ Millefeuilles à la vanille

◦ Mœlleux aux fraises