



**SNS COLLEGE OF ENGINEERING**

Kurumbapalayam (Po), Coimbatore – 641 035

**(An Autonomous Institution)**

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Approved by AICTE, New Delhi & Affiliated to Anna University, Chennai

**COURSE NAME : 23HS404 Additional Language - French**

II YEAR /III SEMESTER

Unit IV: Conversation about food and shopping

Topic 1 : Speak about Food & Conversations while eating



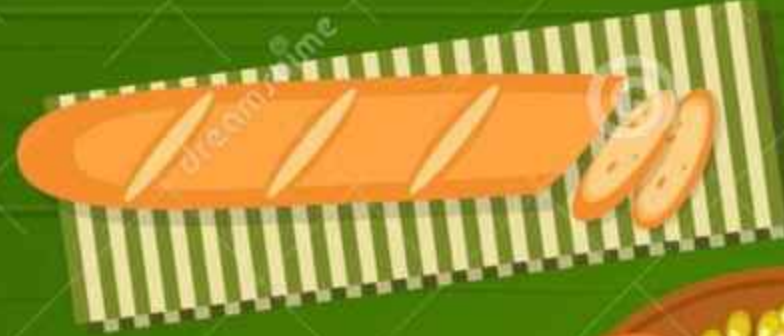
## Food - “la nourriture”

The most common way to say food in French is “la nourriture”. You may also find “l'alimentation” for food in French, especially on stores to indicate they are food stores.

A common French slang word to say food in French is “la bouffe”.



# French Cuisine



BAGUETTE



SPAGHETTI WITH  
BLACK TRUFFLES



TOMATO TOAST



ROQUEFORT, CAMEMBERT, BRIE,  
MIMOLETTE  
AND COMTE CHEESE



ONION SOUP



FIG SALAD



CROISSANT





# Breakfast - petit-déjeuner



**Typical French Breakfast foods include:**

- **Coffee**
- **Orange Juice**
- **A viennoiserie (this can be a croissant, pain au chocolat or pain au raisin)**
- **Baguette with butter and jam. This is known as “tartines”.**



## Lunch – Déjeuner

Now lunch is where it starts to get exciting. Lunch is, in fact, considered the most important meal of the day and, therefore, is the heaviest.

A usual French lunch will start with an appetiser such as a soup, mixed salad or pate, a nice way to start off a three-course lunch.

Lunch foods to include:

Starter – this can be a salad, soup or pat.

Main dish – meat/fish and vegetables, rice, potatoes or pasta

Cheese – a platter with several types of cheese

Dessert – chocolate or fruit

Coffee – all French people end their lunch with a “café”.



# Dinner – Diner



**A French dinner would usually begin with a starter/appetizer such as escargot or even foie gras on toast.**

**The main dish can be a combination of fish or meat with vegetables. Other main dishes would also include Boeuf Bourguignon or Cassoulet, both of which are traditional French dishes.**



# Dining Like The French – The Do's & The Don'ts



So now you know the what, when and why of French dining, it's time to get an understanding of the do's and the don'ts when dining like the French.

Here are just a few of the top points to remember:

- No fizzy or soft drinks when eating (unless it's water). There may be times when having drinks other than wine is acceptable during a meal but soft drinks and even cocktails are regarded as appetizers or for after meals.
- No TV when eating. as it is thought to be impolite to be watching TV while eating dinner, especially if you are with the family.
- Refill others' glasses before your own. It is simply polite to top up other people's drinks before your own and is a common rule of thumb when dining.
- Don't spread Foie Gras. Foie gras is meant to sit on bread/toast.
- No Ketchup – unless it's for Fries. In France, it is very important to enjoy the full flavours of every meal, so adding ketchup to any dish is simply not done.



# Conversation while eating - Phrases



- **Est-ce que je peux voir le menu, s'il vous plaît ?** ("Can I please see the menu?")
- **Qu'est-ce que vous voulez boire ?** ("What do you want to drink?")
- **Answer:** Non merci. ("No, thank you.") or Peut-être plus tard. ("Maybe later.")
- **Quel est le plat du jour ?** ("What is today's special?")
- **En entrée, je voudrais la salade composée.** ("As a starter, I would like the mixed salad.")
- **Comme plat, je voudrais un steak au poivre.** ("As a dish, I would like a steak au poivre.")
- **En dessert, je voudrais la mousse au chocolat.** ("For dessert, I would like the chocolate mousse.")
- **Tout s'est bien passé ?** ("Did everything go well?")
- **Très bien, merci.** ("Very well, thank you.")
- **C'était délicieux, merci !** ("It was delicious, thank you.") or **C'était vraiment excellent. Mes compliments au chef.** ("It was really excellent. My compliments to the chef.")





# Top cuisines of French tradition



- **Pot-au-feu:** The beef and vegetable stew is the perfect cold-weather dish. *The national dish of France.*
- **Blanquette de veau:** Tender meat in a creamy and comforting sauce
- **Jambon-beurre:** Assemble good-quality ham, butter and a baguette
- **Steak frites:** This simple and universally loved meal of steak and fries pairs well
- **Terrine:** A loaflike shape defines this dish made of pork and beans or go lavish with ingredients such as rare game and truffles. The dish can be made with poultry or fish, or even entirely of vegetables.
- **Sole meunière:** This fish dish showcases one of France's most iconic ingredients: butter. The Dover sole is a type of fish, the sole is breaded with flour and sautéed in butter until delicately crisp and golden, then topped with parsley and sizzling brown butter, or beurre noisette, which has a rich, nutty flavor.
- **Profiteroles:** A cream puff covered with chocolate
- **Ratatouille:** The colorful, tangy vegetable dish is a Provençal specialty.
- **Quiche Lorraine:** A butter crust and savory egg custard.



# Top cuisines of French tradition



- **Cassoulet:** The earthy stew is the heartiest of hearty French dishes
- **Crème brûlée:** Fire is required for this caramelized dessert.
- **Salade Niçoise:** This dish is a celebration of fresh, colorful produce at its peak.
- **Crêpes:** Ultrathin pancakes can be filled with sweet or savory ingredients.
- **Chocolate soufflé:** This rich yet lightweight dessert.
- **Escargots:** Snails with parsley and garlic butter are a French delicacy.
- **French onion soup:** The cozy, brothy soup is topped with bread and melted cheese.
- **Tarte Tatin:** The rustic upside-down caramelized apple tart has deep, buttery flavor.
- **Bouillabaisse:** The soup must include at least four of six specific fish selections, a spicy broth with croutons dipped in rouille, a peppery garlic sauce.
- **Boeuf Bourguignon:** This dish combines a nice, fatty cut of beef with a dry pinot noir and plenty of fresh vegetables to create a hearty and indulgent stew.



**THANK YOU - Merci!**