



Name: \_\_\_\_\_

Hour: \_\_\_\_\_

## VIDEO WORKSHEET

## Review

**Directions:** After watching “*World Food Markets: France*”, answer the following questions.

1. The Eiffel Tower is the most visited monument in the modern world. What year was it built? \_\_\_\_\_
2. What forms of transportation are used in Paris?
3. Paris is divided into \_\_\_\_\_ *arrondissements*, or government jurisdictions, which are arranged in the form of a clock-wise spiral.
4. Why do the French shop for groceries daily?
5. Most French meals include some sort of meat. What kinds of meat and poultry are most popular? What kinds of meat are more unusual?

6. True or False. There is no bargaining in French markets. Customers pay firmly set prices.
7. What is a *charcuterie*?
  
8. How does where you sit at a French café influence the price you pay to eat?
  
9. What is a *crêpe*?
  
10. When is the best time to visit the fish market at Vieux Port in Marseille?
  
11. Describe the preparation of *bouillabaisse*.
  
12. What French town is the Cours Saleya market found? \_\_\_\_\_
13. True or False. Meals in southern France feature primarily meat and poultry.
14. What are *haricot verts*?
  
15. How is white asparagus grown?
  
16. What herbs are included in *Herbes de Provence*?



Name: \_\_\_\_\_

Hour: \_\_\_\_\_

## TEACHER'S KEY

## Review

**Directions:** After watching “World Food Markets: France”, answer the following questions.

1. The Eiffel Tower is the most visited monument in the modern world. What year was it built? 1889
2. What forms of transportation are used in Paris?

***Small cars, electric cars, bicycle, Métropolitain (Métro), walking***

3. Paris is divided into 20 *arrondissements*, or government jurisdictions, which are arranged in the form of a clock-wise spiral.
4. Why do the French shop for groceries daily?

***The French place a high value on food quality. Typically everything sold is to be eaten that day.***

5. Most French meals include some sort of meat. What kinds of meat and poultry are most popular? What kinds of meat are more unusual?

***Beef, pork, veal, and lamb are popular types of meat. Chicken, duck, and quail are popular poultry choices.***

***More unusual kinds of meat available include rabbit, goat, and horsemeat.***

6. **True** or False. There is no bargaining in French markets. Customers pay firmly set prices.
7. What is a *charcuterie*?  
***It was traditionally a butcher's shop in France, but now it is a type of French deli that offers prepared foods to go, such as quiche, French sandwiches like croque monsieur, patés, salami, ham, and French sausages.***
8. How does where you sit at a French café influence the price you pay to eat?  
***You pay based on where you sit. If you eat standing at the café bar, you pay less than you do if you sit at a table outside.***
9. What is a *crêpe*?  
***A crêpe is a thin pancake that makes a speedy snack served at small street stands and is the closest thing to French fast food. The thin pancake is cooked on a flat surface and folded over a savory or sweet filling.***
10. When is the best time to visit the fish market at Vieux Port in Marseille?  
***The best time to visit the fish market is in the morning when the fishermen arrive with their freshly caught fish (so fresh that it may still be alive). Many home cooks and restaurant chefs begin their day at the fish market.***
11. Describe the preparation of *bouillabaisse*.  
***Bouillabaisse is a fish and seafood stew made from tomatoes, onions, and broth with saffron. In a restaurant, the fish is shown to guests for inspection before preparing. The broth is served in a bowl with garlic and rouille on croutons. The seafood and the vegetables are served separately.***
12. What French town is the Cours Saleya market found?     **Nice**
13. True or **False**. Meals in southern France feature primarily meat and poultry.  
***False, meals in southern France focus on seafood from the Mediterranean.***
14. What are *haricot verts*?  
***Haricot verts are French green beans that are longer, thinner, and more tender than American varieties.***
15. How is white asparagus grown?  
***White asparagus is white from the absence of chlorophyll. Farmers bury the asparagus under mulch, depriving it of sunshine so the green-pigmented chlorophyll doesn't form.***
16. What herbs are included in *Herbes de Provence*?  
***Lavender, basil, bay leaf, marjoram, rosemary, thyme***