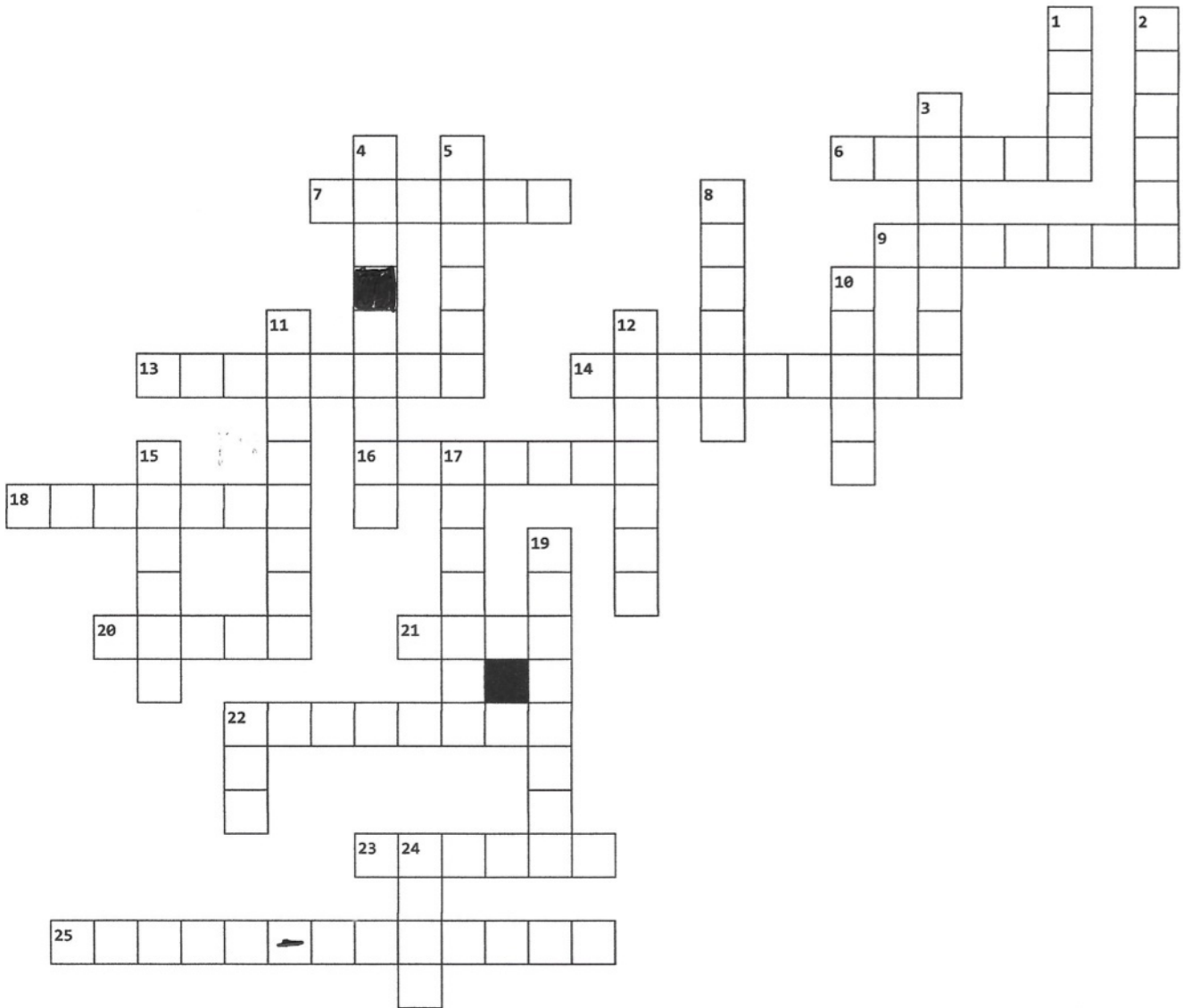


FRENCH CONVERSATION - GENERAL KNOWLEDGE QUIZ

1. Name the French annual men's multiple stage bicycle race
2. Invented by a Canadian entertainment company and known for its theatrical story telling and acrobatics. What is its name?
3. What is the name of the French sportswear and sports equipment manufacturer whose logo is a Rooster
4. What does EDF stand for?
5. Which French car manufacturer produced the first hydro-pneumatic self levelling suspension system in 1954?
6. A French international company focused on environmental services. Including water and waste management?
7. A French multinational tyre manufacturer?
8. The name of paper pulp mixed with glue used for art?
9. The French name for a wide avenue
10. A person who pretends to have skills or knowledge they lack
11. The name for a wine expert
12. What does RSVP stand for?
13. A meeting or appointment
14. The name of a first performance
15. Which famous museum in Paris is located in a former train station?
16. What is the name of Emily's French neighbour in Emily in Paris?
17. Who founded the Kingdom of France?
18. Which city was the capital of France from 1417-1422?
19. What is the second largest city in France?
20. Which sovereign city state. Is located pm the French Riviera?
21. King John of England was known as John Lackland. What was his nickname in France?
22. Napoleon was exiled twice in his lifetime. Name the islands in order of sequence.

23. Gustave Eiffel is well known for the construction of the Eiffel Tower.
What other famous landmark did he construct the metal interior?
24. Which famous French landmark caught fire in 2019?
25. Which year did the French Revolution start?

French Culinary Terms



Across

6. French tart with a savoury custard
7. What is the French for lemon
9. Light fluffy delicate baked dish
13. Almond flour based meringue sandwich cookies
14. Food baked in sealed parchment paper or foil
16. A whipped chocolate and cream filling
18. Slightly sweet yeast leavened-bread
20. Fry quickly in a little hot fat
21. Soft creamy French cheese with edible rind
22. Vegetables cut into matchstick shaped pieces
23. French pancakes
25. Puff pastry desert layered with pastry cream (5-7)

Down

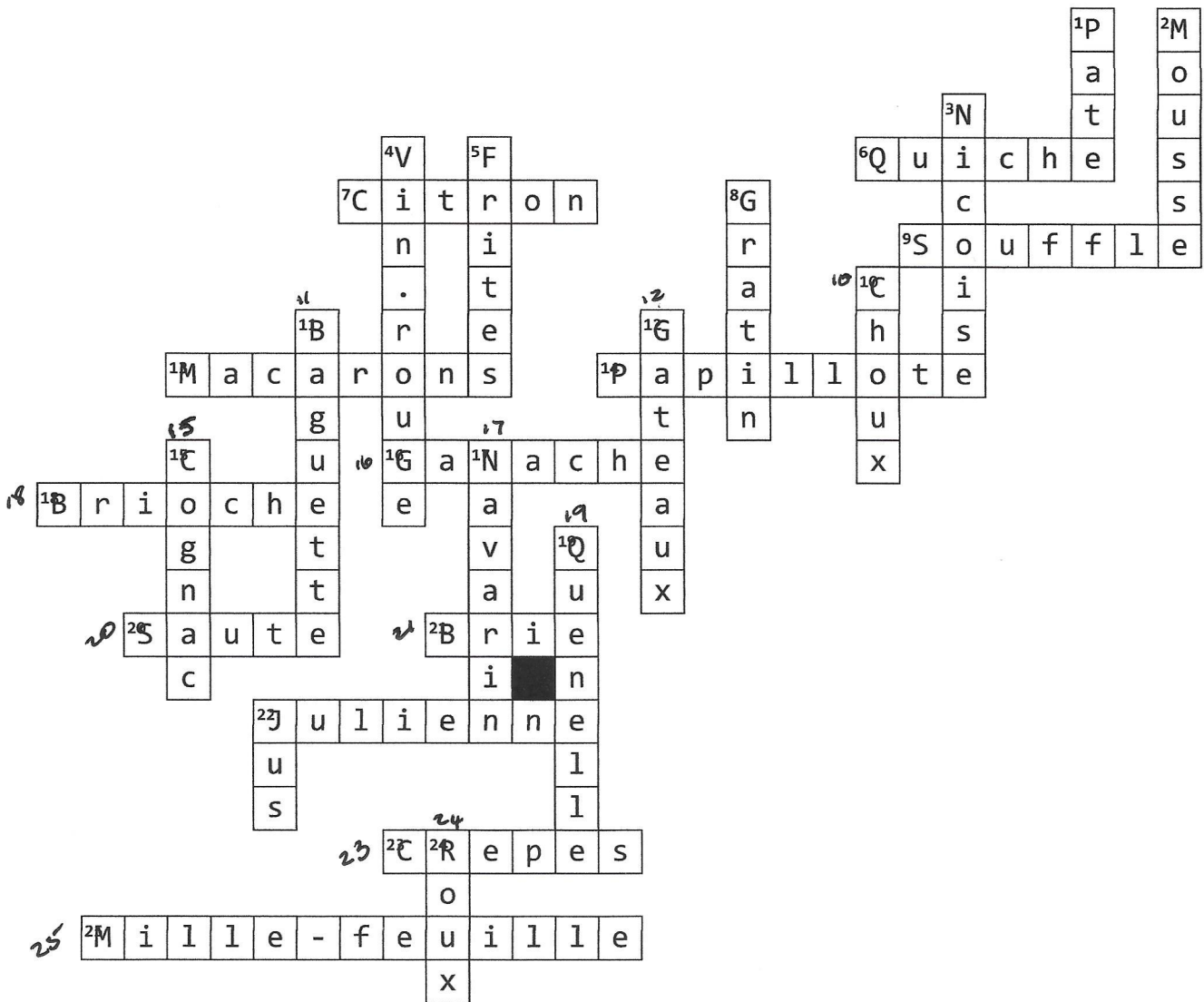
1. A spreadable dish of ground meat/livers, etc.
2. A light and airy whipped dish
3. A salad of hard boiled eggs olives anchovies/tuna
4. Red wine (3.5)
5. Chipped potatoes
8. A dish topped with a browned crispy crust
10. What kind of pastry are profiteroles made of
11. A long thin type of French bread
12. Rich cakes containing layers of cream or fruit
15. French brandy produced in the Charente region
17. French ragout of lamb or mutton
19. Oval shaped soft food formed using curved spoon
22. A thin sauce or gravy made from meat juices
24. A butter and flour base for thickening sauces

FRENCH CONVERSATION - GENERAL KNOWLEDGE QUIZ

1. Name the French annual men's multiple stage bicycle race **Le Tour de France**
2. Invented by a Canadian entertainment company and known for its theatrical story telling and acrobatics. What is its name? **Cirque du Soleil**
3. What is the name of the French sportswear and sports equipment manufacturer whose logo is a Rooster **Le Coque Sportif**
4. What does EDF stand for? **Electricité de France**
5. Which French car manufacturer produced the first hydro-pneumatic self levelling suspension system in 1954? **Citroën**
6. A French international company focused on environmental services. Including water and waste management? **Veolia**
7. A French multinational tyre manufacturer? **Michelin**
8. The name of paper pulp mixed with glue used for art? **Papier Maché**
9. The French name for a wide avenue **Boulevard**
10. A person who pretends to have skills or knowledge they lack **Charlatan**
11. The name for a wine expert **Sommelier**
12. What does RSVP stand for? **Repondez s'il vous plaît**
13. A meeting or appointment **Rendez-vous**
14. The name of a first performance **Première**
15. Which famous museum in Paris is located in a former train station? **Musee d'Orsay**
16. What is the name of Emily's French neighbour in Emily in Paris? **Gabriel**
17. Who founded the Kingdom of France? **Clovis**
18. Which city was the capital of France from 1417-1422? **Troyes**
19. What is the second largest city in France? **Marseille**
20. Which sovereign city state. Is located pm the French Riviera? **Monaco**
21. King John of England was known as John Lackland. What was his nickname in France? **Jean sans Terre**
22. Napoleon was exiled twice in his lifetime. Name the islands in order of sequence. **Elba and St Helena**

23. Gustave Eiffel is well known for the construction of the Eiffel Tower.
What other famous landmark did he construct the metal interior? **Statue of Liberty**
24. Which famous French landmark caught fire in 2019? **Notre Dame de Paris**
25. Which year did the French Revolution start? **1789**

French Culinary Terms



Across

- 6. French tart with a savoury custard **quiche**
- 7. What is the French for lemon **citron**
- 9. Light fluffy delicate baked dish **soufflé**
- 13. Almond flour based meringue sandwich cookies **macarons**
- 14. Food baked in sealed parchment paper or foil **papillote**
- 16. A whipped chocolate and cream filling **ganache**
- 18. Slightly sweet yeast leavened-bread **brioche**
- 20. Fry quickly in a little hot fat **sauté**
- 21. Soft creamy French cheese with edible rind **Brie**
- 22. Vegetables cut into matchstick shaped pieces **julienne**
- 23. French pancakes **clêpes**
- 25. Puff pastry desert layered with pastry cream (5-7) **mille-feuille**

Down

- 1. A spreadable dish of ground meat/livers, etc. **pate**
- 2. A light and airy whipped dish **mousse**
- 3. A salad of hard boiled eggs olives anchovies/tuna **nickoise**
- 4. Red wine (3.5) **vin rouge**
- 5. Chipped potatoes **frites**
- 8. A dish topped with a browned crispy crust **gratin**
- 10. What kind of pastry are profiteroles made of **choux**
- 11. A long thin type of French bread **baguette**
- 12. Rich cakes containing layers of cream or fruit **gateaux**
- 15. French brandy produced in the Charente region **Cognac**
- 17. French ragout of lamb or mutton **navarin**
- 19. Oval shaped soft food formed using curved spoon **quenelles**
- 22. A thin sauce or gravy made from meat juices **jus**
- 24. A butter and flour base for thickening sauces **roux**