

SEANCE1 : ESCOFFIER SCHOOL OF CULINARY ARTS

PART 1: Escoffier school

Watch the video(**0 to 1.56mn**) at <http://lewebpedagogique.com/forward/my-interests/man-tth/>

1. Find a title for the video

2. Qualities needed in the culinary arts and Escoffier school

3. Tick the tools and utensils you can identify.

- ☐ A rolling pin:
- ☐ Boiler
- ☐ Knife
- ☐ Cups:
- ☐ Mortar and pestle:
- ☐ Pans:
- ☐ Slotted spoons:
- ☐ Spatulas:
- ☐ Electric mixer

4. Mention the food and vegetables you can see.

M _____
D _____
S _____
C _____
C _____
B _____
P _____
R _____

5. Portray Escoffier.

- Date of birth and death:
- country of origin:
- Ethnic group/race:
- His main achievement

6. How is Escoffier considered by most Chefs? To what famous people is he compared?

7. Purpose of the video

WRITING : Write and speak about a celebrity Chef

SEANCE 2: WHO AUGUSTE ESCOFFIER IS

PART 2: PROFILE



A. Escoffier

Watch the video (2.07 to 3.36 mn) at <http://lewebpedagogique.com/forward/my-interests/man-tth/>

- 1) His place of birth.
- 2) The connection with the town of Nice.
- 3) The image of cooking at Escoffier's time.
- 4) Escoffier's most important invention and technique in catering.
- 5) Michel Bouit's connection with Escoffier
- 6) To what extent Escoffier is relevant for the main chefs?

PART 3: Escoffier's relevance in the history of modern cooking

Watch the video (4.00 to 8.36 mn) at <http://lewebpedagogique.com/forward/my-interests/man-tth/>

Topic: To what extent can you say that Escoffier was a great innovator?