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

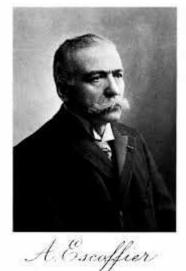
6. How is Escoffier considered by most Chefs? To what famous people is he compared?

7. Purpose of the video

WRITING : Write and speak about a celebrity Chef

SEANCE 2: WHO AUGUSTE ESCOFFIER IS

PART 2: PROFILE



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?