

FOOD VOCAB | RECIPES | PARTITIVE

STÉPHANE VA AU RESTAURANT

FRENCH DIGITAL ESCAPE GAME

Stéphane is celebrating his birthday at a local restaurant. He didn't bring his wallet because his friends were paying. But now they are all sick with food poisoning and left him alone - with the bill! The restaurant owner feels sorry for him and will give him a free meal if he can complete the tasks.



**MADE FOR
NOVICE LOW
FRENCH!**



BEGINNING FRENCH - A1

STÉPHANE VA AU RESTAURANT

DIGITAL ESCAPE GAME

**For novice low French
students**

**Includes foods, quantities
and partitive**



What's included?

- **No prep digital game - just share the link (genial.ly)**
- **6 different tasks to keep students engaged**

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NEX

STEPHANE VA AU RESTAURANT



Novice Low activities

Task 1: Sort the ingredients

This is a list of ingredients the restaurant needs to purchase. Can you drag them to the correct category?

la pêche la crème la carotte
le fromage le poulet
la pomme de terre le yaourt la pomme
le chou le boeuf la fraise le jambon
la poire l'ananas
les petits pois le citron le brocoli
le porc la salade le bœuf

Put the ingredients in the correct section

FLAN CARMEL

4 PERSONNES • PRÉP. 15 MIN • CUISSON 40 MIN • TOTAL 55 MIN

PRÉPARATION

- 1 Préchauffez le four à 180 °C.
- 2 Chauffez le sucre avec l'eau jusqu'à obtenir un caramel.
- 3 Versez le caramel dans le fond des moules.
- 4 Faites chauffer le lait avec la vanille.
- 5 Battez les œufs avec le sucre dans un saladier.
- 6 Versez le lait chaud sur le mélange en remuant.
- 7 Répartissez la préparation dans les moules.
- 8 Placez les moules dans un bain-marie.
- 9 Enfournez pendant 40 minutes.
- 10 Laissez refroidir, puis démoulez avant de servir.

INGRÉDIENTS

50 cl de lait
4 œufs
100 g de sucre
1 c. à café de vanille
2 c. à soupe d'eau

Task 3: Read the recipe

The chef is very proud of his recipe for a special dish. Read the recipe and answer the questions.

NEXT

Read a recipe and answer questions

Task 2: Match the measurements

Match the ingredients with how they are measured.

le bœuf une boîte
le jambon un paquet
la confiture un kilo
le riz une bouteille
l'eau minérale une tranche
les céréales un pot

Match the items with the quantity

STEPHANE VA AU RESTAURANT



Self-graded and motivating

Task 5: Sort the ingredients

Time to use the partitive! Match the text with the correct image



un champignon



du champignon



des champignons

Reset

Check answers

Use the partitive

Task 4: Help the waiter

The newest waiter is having trouble remembering how to do his job! Can you help him put the conversation in order?



Put the conversation in order.

Bonjour. Qu'est-ce qu'il y a dans la soupe ?

Oui, il y a du fromage, des œufs et du lait.

Bonjour ! Vous désirez commander ?

Est-ce qu'il y a du fromage dans la quiche ?

Il y a des carottes, des pommes de terre et des oignons.

Très bien, je prends la quiche et le gâteau, s'il vous plaît.

Send

Put the conversation in order

Task 5: La salade

Help the new waiter practice describing different salads on the menu. Listen to the description and select the salad described.



Which salad is being described?

A

B

C

D

E

Send

Listen to the description of the foods