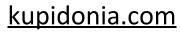


French Cuisine Quiz: questions and answers







1. Who wrote Le Viandier which is one of the earliest recipe collections of medieval France?
O François Pierre La Varenne
O Marie-Antoine Carême
O Guillaume Tirel
2. What does AOC stand for?
O Appellation d'origin contrôlée
O Appellation d'origine contrôlée
O Appellation d'origine contrôl
3. Which area of France did French mustard come from?
O Burgundy
O Dijon
O Lyon
4. In which year French gastronomy was added by the UNESCO to its lists of the world's 'intangible cultura heritage'?
O 2015
O 1999
O 2010
5. What are palmiers are also known as?
O Bow Ties
O Pig's Ears

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O Gentlemen's suits
6. What is the main ingredient of French Escargot?
O Pig's tails
O Oysters
O Land snails
7. Which of the following is a typical French Christmas dish?
O French Escargot
O Steak tartare
O Turkey with Chestnuts
8. What is Bouillabaisse?
O Traditional Provençal fish stew
O Sauce
 Traditional beef dish
9. What is the primary sauce used in Nantua called?
O Velouté sauce
O Hollandaise sauce
O Béchamel sauce
10. Which animal's meat is used for the preparation of Pot-au-feu?
O Duck
O Pork
O Beef



French Cuisine Quiz: questions and answers

Right answers

- 1. Who wrote Le Viandier which is one of the earliest recipe collections of medieval France? Guillaume Tirel
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- 5. What are palmiers are also known as?
- Pig's Ears
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Land snails

7. Which of the following is a typical French Christmas dish?

Turkey with Chestnuts

8. What is Bouillabaisse?

Traditional Provençal fish stew

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Béchamel sauce

10. Which animal's meat is used for the preparation of Pot-au-feu?

Beef