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Level 6

France's restaurants must have 'home-made food' logo

18th July, 2014

<http://www.breakingnewsenglish.com/1407/140718-french-food.html>

Contents

| | | | |
|--------------------------------|----|--|----|
| The Article | 2 | Discussion (Student-Created Qs) | 14 |
| Warm-Ups | 3 | Language Work (Cloze) | 15 |
| Before Reading / Listening | 4 | Spelling | 16 |
| While Reading / Listening | 5 | Put The Text Back Together | 17 |
| Match The Sentences And Listen | 6 | Put The Words In The Right Order | 18 |
| Listening Gap Fill | 7 | Circle The Correct Word | 19 |
| Comprehension Questions | 8 | Insert The Vowels (a, e, i, o, u) | 20 |
| Multiple Choice - Quiz | 9 | Punctuate The Text And Add Capitals | 21 |
| Role Play | 10 | Put A Slash (/) Where The Spaces Are | 22 |
| After Reading / Listening | 11 | Free Writing | 23 |
| Student Survey | 12 | Academic Writing | 24 |
| Discussion (20 Questions) | 13 | Homework | 25 |
| | | Answers | 26 |

Please try Levels 4 and 5 (they are easier).

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THE ARTICLE

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

French restaurants and eateries will soon have to put a new logo on menus to inform customers whether or not their food is home-made. France's government has come up with a simple sign so that both French people and tourists will have a better idea of what they are eating. Restaurants could start using the sign from July the 15th and it will be compulsory for eateries from January. The move comes after complaints about the quality of food being served in French restaurants. Many customers expect top-quality food when dining in France. The country is, after all, supposed to be the home of fine dining and gastronomic delights. French cuisine is world famous for its rich history, taste and presentation.

The new symbol is an attempt by the French government to improve the quality of restaurant food and boost tourism. A spokesperson said: "French gastronomy represents 13.5 per cent of foreign tourists' expenses. It is undeniable that if we add value to the quality of our restaurants, it will have an impact on tourism." He added that the government wants to, "reign in the amount of processed foods used and preserve France's high gastronomical standing". A poll conducted last year found that only around half of restaurant meals were cooked from scratch on the premises. The French Union of Hotel Skills and Industries believe that around 85 per cent of restaurants secretly use frozen or vacuum-packed food.

Sources: <http://www.bbc.co.uk/news/magazine-28313666>
<http://www.theguardian.com/lifeandstyle/wordofmouth/2014/jul/15/france-fait-maison-homemade-law-save-reputation>
<http://www.forbes.com/sites/ceciliarodriguez/2014/07/15/how-frances-restaurants-and-a-homemade-logo-take-on-fast-food-and-save-their-gastronomical-reputation/>

WARM-UPS

1. FRENCH FOOD: Students walk around the class and talk to other students about French food. Change partners often and share your findings.

2. CHAT: In pairs / groups, talk about these topics or words from the article. What will the article say about them? What can you say about these words and your life?

restaurants / home-made / better idea / compulsory / quality of food / presentation / symbol / tourism / undeniable / impact / processed foods / cooked from scratch

Have a chat about the topics you liked. Change topics and partners frequently.

3. CUISINE: What do you know about these cuisines? Complete this table with your partner(s). Change partners often and share what you wrote.

| Cuisine | Dishes | Healthiness | Taste |
|----------|--------|-------------|-------|
| French | | | |
| Italian | | | |
| Thai | | | |
| American | | | |
| Japanese | | | |
| Indian | | | |

4. HOME-MADE: Students A **strongly** believe restaurants must make all food from scratch; Students B **strongly** believe it's OK to add processed or frozen food in restaurant dishes. Change partners again and talk about your conversations.

5. FOOD: Rank these with your partner. Put the best at the top. Change partners often and share your rankings.

- Mum's cooking
- fast food
- microwave meals
- frozen meals
- camping food
- haute cuisine
- street food
- your cooking

6. RESTAURANT: Spend one minute writing down all of the different words you associate with the word "restaurant". Share your words with your partner(s) and talk about them. Together, put the words into different categories.

BEFORE READING / LISTENING

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

1. TRUE / FALSE: Read the headline. Guess if a-h below are true (T) or false (F).

- | | |
|---|-------|
| a. The 'home-made' logo is only for tourists visiting France. | T / F |
| b. Restaurants can already start using the logo. | T / F |
| c. Eateries will be able to choose whether or not they will use the logo. | T / F |
| d. French food is often said to be the home of fine dining. | T / F |
| e. The French government hopes the logo will increase tourist numbers. | T / F |
| f. Tourists spend over 20% of their travel budget on eating out. | T / F |
| g. The French government wants restaurants to use less processed food. | T / F |
| h. A hotel group said 85% of restaurants do not use frozen food. | T / F |

2. SYNONYM MATCH: Match the following synonyms from the article.

- | | |
|-----------------|-----------------|
| 1. logo | a. spur |
| 2. inform | b. devised |
| 3. come up with | c. status |
| 4. compulsory | d. first-class |
| 5. fine | e. endeavour |
| 6. attempt | f. symbol |
| 7. boost | g. indisputable |
| 8. undeniable | h. notify |
| 9. standing | i. building |
| 10. premises | j. mandatory |

3. PHRASE MATCH: (Sometimes more than one choice is possible.)

- | | |
|------------------------------------|---------------------------------|
| 1. inform customers whether or not | a. tourism |
| 2. it will be compulsory | b. dining |
| 3. the quality of food being | c. foods |
| 4. supposed to be the home of fine | d. on tourism |
| 5. gastronomic | e. their food is home-made |
| 6. boost | f. packed food |
| 7. it will have an impact | g. for eateries |
| 8. processed | h. on the premises |
| 9. cooked from scratch | i. delights |
| 10. vacuum- | j. served in French restaurants |

GAP FILL

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

French restaurants and (1) _____ will soon have to put a new logo on menus to (2) _____ customers whether or not their food is home-made. France's government has come up with a simple sign so that both French people and tourists will have a better (3) _____ of what they are eating. Restaurants could start using the sign from July the 15th and it will be (4) _____ for eateries from January. The move comes after complaints about the quality of food being (5) _____ in French restaurants. Many customers (6) _____ top-quality food when dining in France. The country is, after all, supposed to be the home of (7) _____ dining and gastronomic delights. French cuisine is world famous for its (8) _____ history, taste and presentation.

served
fine
idea
eateries
rich
compulsory
inform
expect

The new symbol is an (9) _____ by the French government to improve the quality of restaurant food and (10) _____ tourism. A spokesperson said: "French gastronomy represents 13.5 per cent of foreign tourists' expenses. It is (11) _____ that if we add value to the quality of our restaurants, it will have an (12) _____ on tourism." He added that the government wants to, "reign in the amount of processed foods used and (13) _____ France's high gastronomical standing". A (14) _____ conducted last year found that only around half of restaurant meals were cooked from scratch on the (15) _____. The French Union of Hotel Skills and Industries believe that around 85 per cent of restaurants secretly use frozen or vacuum-(16) _____ food.

preserve
premises
boost
impact
packed
attempt
undeniable
poll

LISTENING – Guess the answers. Listen to check.

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

- 1) French restaurants and eateries will soon have to put a new _____
 - a. logo on menu
 - b. logo in menus
 - c. logo on menus
 - d. logo in menu
- 2) Restaurants could start using the sign from July the 15th and it _____
 - a. will be compulsion
 - b. will be impulse story
 - c. will be con pulse airy
 - d. will be compulsory
- 3) The move comes after complaints about the quality of _____
 - a. food been served
 - b. food being served
 - c. food been serviced
 - d. food been served
- 4) The country is, after all, supposed to be the home of fine dining and _____
 - a. gastronomy delights
 - b. gastronomic delight
 - c. gastronomy delight
 - d. gastronomic delights
- 5) French cuisine is world famous for its rich history, _____
 - a. tasty and presentation
 - b. taste and presentation
 - c. tastes and presentation
 - d. tasted and presentation
- 6) improve the quality of restaurant food _____
 - a. and boost tourism
 - b. and boast tourism
 - c. and baste tourism
 - d. and boots tourism
- 7) if we add value to the quality of our restaurants, it will have an _____
 - a. impact on tourists
 - b. impact on tourism
 - c. impact on tourist
 - d. impact on truism
- 8) reign in the amount of processed foods used and preserve France's high _____
 - a. gastronomical stamping
 - b. gastronomical steaming
 - c. gastronomical stranding
 - d. gastronomical standing
- 9) around half of restaurant meals were cooked from scratch _____
 - a. in the premises
 - b. on the premises
 - c. in the premise is
 - d. on the premise is
- 10) around 85 per cent of restaurants secretly use frozen or _____
 - a. vacuum-packed food
 - b. vacuum-packaged foods
 - c. vacuum-pact food
 - d. vacuum-pact foods

LISTENING – Listen and fill in the gaps

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

French restaurants and eateries will soon have (1) _____ on menus to inform customers whether or not their food is home-made. France's government (2) _____ simple sign so that both French people and tourists will (3) _____ what they are eating. Restaurants could start using the sign from July the 15th and it will be (4) _____ from January. The move comes after complaints about the quality of food being served in French restaurants. Many customers expect top-quality (5) _____ France. The country is, after all, supposed to be the home of fine dining and gastronomic delights. French cuisine is world famous (6) _____, taste and presentation.

The new symbol (7) _____ French government to improve the quality of restaurant food and boost tourism. A spokesperson said: "French gastronomy represents 13.5 per cent of (8) _____. It is undeniable that if we add value to the quality of our restaurants, it will have (9) _____." He added that the government wants to, "reign in the amount of processed foods (10) _____ France's high gastronomical standing". A poll conducted last year found that only around half of restaurant meals were (11) _____ on the premises. The French Union of Hotel Skills and Industries believe that around 85 per cent of restaurants (12) _____ vacuum-packed food.

COMPREHENSION QUESTIONS

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

1. What will new menus tell customers about?

2. When were restaurants first able to use the logo?

3. When will eateries have to put the logo on their menus?

4. What do many diners expect when eating at French restaurants?

5. What else is French food famous for besides a rich history and taste?

6. What does the French government hope to boost?

7. What proportion of their budget do tourists spend on eating out?

8. What does the French government want to reduce?

9. According to a poll, what proportion of food is cooked on the premises?

10. What is the percentage of restaurants that supposedly use frozen food?

MULTIPLE CHOICE - QUIZ

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

1. What will new menus tell customers about?
 - a) nutritional content of food
 - b) where vegetables come from
 - c) whether or not food is home-made
 - d) prices in dollars
2. When were restaurants first able to use the logo?
 - a) July 15
 - b) the beginning of the year
 - c) last January
 - d) several years ago
3. When will eateries have to put the logo on their menus?
 - a) January
 - b) February
 - c) March
 - d) April
4. What do many diners expect when eating at French restaurants?
 - a) bread
 - b) top-quality food
 - c) dessert
 - d) wine
5. What else is French food famous for besides a rich history and taste?
 - a) eclairs
 - b) colour
 - c) health benefits
 - d) presentation
6. What does the French government hope to boost?
 - a) the eating of garlic
 - b) tourism
 - c) regional wines
 - d) food production
7. What proportion of their budget do tourists spend on eating out?
 - a) 13.5%
 - b) 15.3%
 - c) 15.5%
 - d) 13.3%
8. What does the French government want to reduce?
 - a) tax
 - b) calories in food
 - c) processed food
 - d) tourists
9. According to a poll, what proportion of food is cooked on the premises?
 - a) three-quarters
 - b) a third
 - c) four-fifths
 - d) around half
10. What is the percentage of restaurants that supposedly use frozen food?
 - a) 85%
 - b) 75%
 - c) 65%
 - d) 55%

ROLE PLAY

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

Role A – Mum's cooking

You think mum's cooking is the best food. Tell the others three reasons why. Tell what's wrong with their kind of food. Also, tell the others which is the least tasty of these (and why): fast food, street food or microwave meals.

Role B – Fast food

You think fast food is the best food. Tell the others three reasons why. Tell what's wrong with their kind of food. Also, tell the others which is the least tasty of these (and why): mum's cooking, street food or microwave meals.

Role C – Street food

You think street food is the best food. Tell the others three reasons why. Tell what's wrong with their kind of food. Also, tell the others which is the least tasty of these (and why): fast food, mum's cooking or microwave meals.

Role D – Microwave meals

You think microwave food is the best food. Tell the others three reasons why. Tell what's wrong with their kind of food. Also, tell the others which is the least tasty of these (and why): fast food, street food or mum's cooking.

AFTER READING / LISTENING

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

1. WORD SEARCH: Look in your dictionary / computer to find collocates, other meanings, information, synonyms ... for the words 'boost' and 'tourism'.

| | |
|--------------|----------------|
| boost | tourism |
|--------------|----------------|

- Share your findings with your partners.
- Make questions using the words you found.
- Ask your partner / group your questions.

2. ARTICLE QUESTIONS: Look back at the article and write down some questions you would like to ask the class about the text.

- Share your questions with other classmates / groups.
- Ask your partner / group your questions.

3. GAP FILL: In pairs / groups, compare your answers to this exercise. Check your answers. Talk about the words from the activity. Were they new, interesting, worth learning...?

4. VOCABULARY: Circle any words you do not understand. In groups, pool unknown words and use dictionaries to find their meanings.

5. TEST EACH OTHER: Look at the words below. With your partner, try to recall how they were used in the text:

| | |
|--|---|
| <ul style="list-style-type: none">• soon• simple• idea• served• home• history | <ul style="list-style-type: none">• attempt• 13.5• add• high• half• 85 |
|--|---|

FRENCH FOOD SURVEY

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

Write five GOOD questions about French food in the table. Do this in pairs. Each student must write the questions on his / her own paper. When you have finished, interview other students. Write down their answers.

| | STUDENT 1 _____ | STUDENT 2 _____ | STUDENT 3 _____ |
|------|--------------------|--------------------|--------------------|
| Q.1. | | | |
| Q.2. | | | |
| Q.3. | | | |
| Q.4. | | | |
| Q.5. | | | |

- Now return to your original partner and share and talk about what you found out. Change partners often.
- Make mini-presentations to other groups on your findings.

FRENCH FOOD DISCUSSION

STUDENT A's QUESTIONS (Do not show these to student B)

- a) What did you think when you read the headline?
- b) What springs to mind when you hear the words 'French food'?
- c) What do you think of French food?
- d) What's your favourite eatery and why?
- e) Is home-made food the most delicious?
- f) What do you think of the "home-made" logo on the menus?
- g) Should all restaurants have "home-made" on menu items?
- h) What's your biggest complaint about restaurant food?
- i) Why is French cuisine thought to be the best in the world?
- j) What are your favourite gastronomic delights?

France's restaurants must have 'home-made food' logo – 18th July, 2014
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FRENCH FOOD DISCUSSION

STUDENT B's QUESTIONS (Do not show these to student A)

- a) Did you like reading this article? Why/not?
- b) How is the quality of food in your local restaurants?
- c) How important is eating out when you go to other countries?
- d) Is it wrong for restaurants to use processed foods?
- e) Do you automatically assume that all restaurant food is home-made?
- f) Should menus have information about what food is processed or vacuum-packed?
- g) Would you ask a waiter about how fresh your food is?
- h) Which country has the best cuisine?
- i) Would food cooked on the premises improve restaurants?
- j) What questions would you like to ask a restaurant owner?

DISCUSSION (Write your own questions)

STUDENT A's QUESTIONS (Do not show these to student B)

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

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DISCUSSION (Write your own questions)

STUDENT B's QUESTIONS (Do not show these to student A)

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

LANGUAGE - CLOZE

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

French restaurants and (1) ____ will soon have to put a new logo on menus to inform customers whether or not their food is home-made. France's government has come up with a (2) ____ sign so that both French people and tourists will have a better idea of what they are (3) _____. Restaurants could start using the sign from July the 15th and it will be (4) _____ for eateries from January. The move comes after complaints about the quality of food being served in French restaurants. Many customers (5) _____ top-quality food when dining in France. The country is, after all, supposed to be the home of (6) _____ dining and gastronomic delights. French cuisine is world famous for its rich history, taste and presentation.

The new symbol is an attempt by the French government to improve the quality of restaurant food and (7) _____ tourism. A spokesperson said: "French gastronomy represents 13.5 per cent of foreign tourists' (8) _____. It is undeniable that if we add value to the quality of our restaurants, it will have an impact (9) _____ tourism." He added that the government wants to, "reign (10) _____ the amount of processed foods used and preserve France's high gastronomical standing". A poll conducted last year found that only around half of restaurant meals were cooked from (11) _____ on the premises. The French Union of Hotel Skills and Industries believe that around 85 per cent of restaurants secretly use frozen or (12) _____-packed food.

Put the correct words from the table below in the above article.

- | | | | | |
|-----|----------------|-------------------|----------------|-------------------|
| 1. | (a) pastries | (b) confectionary | (c) eateries | (d) snacks |
| 2. | (a) simple | (b) sample | (c) sampled | (d) shrimp |
| 3. | (a) eating | (b) imbibing | (c) snacking | (d) grazing |
| 4. | (a) compulsory | (b) compulsive | (c) compulsion | (d) compassionate |
| 5. | (a) excess | (b) expect | (c) expat | (d) except |
| 6. | (a) five | (b) file | (c) fire | (d) fine |
| 7. | (a) baste | (b) boast | (c) boost | (d) beast |
| 8. | (a) expunges | (b) expanses | (c) expanders | (d) expenses |
| 9. | (a) on | (b) in | (c) of | (d) off |
| 10. | (a) in | (b) up | (c) off | (d) down |
| 11. | (a) itch | (b) scratch | (c) patch | (d) clutch |
| 12. | (a) suction | (b) Hoover | (c) vacuum | (d) void |

SPELLING

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

Paragraph 1

1. a new logo on menus to fonmir customers
2. it will be lysocroump
3. minptscaol about the quality of food
4. the home of fine diginn
5. ioomntrcsag delights
6. French euiicsn

Paragraph 2

7. The new slbyom
8. eprersesnt 13.5 per cent of foreign tourists
9. It is launiedenb
10. sopserdec foods
11. cooked from scratch on the serpsiem
12. umuacv-packed food

PUT THE TEXT BACK TOGETHER

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

Number these lines in the correct order.

- () tourism. A spokesperson said: "French gastronomy represents 13.5 per cent of foreign tourists'
- () using the sign from July the 15th and it will be compulsory for eateries from January. The move
- () or not their food is home-made. France's government has come up with a simple sign so that both French people
- () quality food when dining in France. The country is, after all, supposed to be the home of fine dining and gastronomic
- () comes after complaints about the quality of food being served in French restaurants. Many customers expect top-
- () on tourism." He added that the government wants to, "reign in the amount of processed foods used and preserve France's
- () The new symbol is an attempt by the French government to improve the quality of restaurant food and boost
- () high gastronomical standing". A poll conducted last year found that only around
- () and tourists will have a better idea of what they are eating. Restaurants could start
- () expenses. It is undeniable that if we add value to the quality of our restaurants, it will have an impact
- (**1**) French restaurants and eateries will soon have to put a new logo on menus to inform customers whether
- () that around 85 per cent of restaurants secretly use frozen or vacuum-packed food.
- () half of restaurant meals were cooked from scratch on the premises. The French Union of Hotel Skills and Industries believe
- () delights. French cuisine is world famous for its rich history, taste and presentation.

PUT THE WORDS IN THE RIGHT ORDER

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

1. to have soon will Eateries menus on logo new a put.

2. their not or whether customers Inform home-made - is food.

3. will Tourists eating are they what of idea better a have.

4. about food Complaints of quality served the being.

5. history cuisine famous rich French world its is for.

6. and quality food tourism the restaurant boost Improve of.

7. quality Add of value our to restaurants the.

8. used amount of Reign processed in foods the.

9. cooked of from restaurant scratch meals were Half.

10. use vacuum food secretly or packed Restaurants frozen -.

CIRCLE THE CORRECT WORD (20 PAIRS)

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

French restaurants and eateries will *soon / soonish* have to put a new logo on menus to inform customers whether or not their food *was / is* home-made. France's government has come *down / up* with a simple sign so that both French people and *tourists / tourism* will have a better idea of what they are eating. Restaurants could start *usage / using* the sign from July the 15th and it will be *compulsion / compulsory* for eateries from January. The move comes after *complaints / compliant* about the quality of food being served in French restaurants. Many customers *expect / extract* top-quality food when dining in France. The country is, after *every / all*, supposed to be the home of fine dining and gastronomic delights. French cuisine is world famous for its *rich / richly* history, taste and presentation.

The new symbol is an *attempt / attempting* by the French government to improve the quality of restaurant food and boost *tourists / tourism*. A spokesperson said: "French gastronomy represents 13.5 per cent of foreign tourists' *expanses / expenses*. It is *undeniable / unenviable* that if we add value to the quality of our restaurants, it will have an *impasse / impact* on tourism." He added that the government wants to, "*rain / reign* in the amount of processed foods used and *conserve / preserve* France's high gastronomical standing". A poll *contracted / conducted* last year found that only around half of restaurant meals were cooked from *scratching / scratch* on the premises. The French Union of Hotel Skills and Industries believe that around 85 per cent of restaurants *secretly / secretion* use frozen or vacuum-packed food.

Talk about the connection between each pair of words in italics, and why the correct word is correct.

INSERT THE VOWELS (a, e, i, o, u)

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

Fr_nch r_st__r_nts __nd __t_r__s w_ll s__n h_v__t__p_t
__n_w_l_g__n m_n_s t__nf_rm c_st_m_rs wh_th_r__r
n_t th__r f__d __s h_m__-m_d__. Fr_nc_'s g_v_rnm_nt
h_s c_m__p w_th __s_mpl__s_gn_s__th_t b_th Fr_nch
p__pl__ __nd t__r_sts w_ll h_v__ __b_tt_r_d__ __f wh_t
th_y__r__ __t_ng. R_st__r_nts c__ld st_rt __s_ng th__
s_gn fr_m J_ly th__15th __nd __t w_ll b__c_mpl__s_ry f_r
__t_r__s fr_m J_n__ry. Th__m_v__c_m_s __ft_r
c_mpl__nts __b__t th__q__l_ty __f f__d b__ng s_rv_d __n
Fr_nch r_st__r_nts. M_ny c_st_m_rs __xp_ct t__p-q__l_ty
f__d wh_n d_n_ng __n Fr_nc__. Th__c__ntry __s, __ft_r__ll,
s_pp_s_d t__b__th__h_m__ __f f_n__d_n_ng __nd
g_str_n_m_c d_l_ghts. Fr_nch c__s_n__s w_rld f_m__s
f_r__ts r_ch h_st_ry, t_st__nd pr_s_nt_t__n.

Th__n_w symb_l __s __n __tt_mpt by th__Fr_nch
g_v_rnm_nt t__mpr_v__th__q__l_ty f_r st__r_nt f__d
__nd b__st t__r_sm. __sp_k_sp_rs_n s__d: "Fr_nch
g_str_n_my r_pr_s_nts 13.5 p_r c_nt __f f_r__gn
t__r_sts' __xp_ns_s. __t_s __nd_n__bl__th_t __f w__dd
v_l__t__th__q__l_ty __f __r r_st__r_nts, __t w_ll h_v__
__n __mp_ct __n t__r_sm." H__dd_d th_t th__g_v_rnm_nt
w_nts t__, "r__gn __n th__m__nt __f pr_c_ss_d f__ds
__s_d __nd pr_s_rv__Fr_nc_'s h_g_h g_str_n_m_c_l
st_nd_ng". __p_ll c_nd_ct_d l_st_y__r f__nd th_t __nly
__r__nd h_lf __f r_st__r_nt m__ls w_r__c__k_d fr_m
scr_tch __n th__pr_m_s_s. Th__Fr_nch __n__n __f H_t_l
Sk_lls __nd __nd_str__s b_l__v__th_t __r__nd 85 p_r c_nt
__f r_st__r_nts s_cr_tly __s fr_z_n __r v_c__m-p_ck_d
f__d.

PUNCTUATE THE TEXT AND ADD CAPITALS

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

french restaurants and eateries will soon have to put a new logo on menus to inform customers whether or not their food is home-made france's government has come up with a simple sign so that both french people and tourists will have a better idea of what they are eating restaurants could start using the sign from july the 15th and it will be compulsory for eateries from january the move comes after complaints about the quality of food being served in french restaurants many customers expect top-quality food when dining in france the country is after all supposed to be the home of fine dining and gastronomic delights french cuisine is world famous for its rich history taste and presentation

the new symbol is an attempt by the french government to improve the quality of restaurant food and boost tourism a spokesperson said "french gastronomy represents 135 per cent of foreign tourists' expenses it is undeniable that if we add value to the quality of our restaurants it will have an impact on tourism" he added that the government wants to "reign in the amount of processed foods used and preserve france's high gastronomical standing" a poll conducted last year found that only around half of restaurant meals were cooked from scratch on the premises the french union of hotel skills and industries believe that around 85 per cent of restaurants secretly use frozen or vacuum-packed food

PUT A SLASH (/) WHERE THE SPACES ARE

From <http://www.BreakingNewsEnglish.com/1407/140718-french-food.html>

French restaurants and eateries will soon have to put a new logo on menus to inform customers whether or not their food is home-made. France's government has come up with a simple sign so that both French people and tourists will have a better idea of what they are eating. Restaurants could start using the sign from July the 15th and it will be compulsory for eateries from January. The move comes after complaints about the quality of food being served in French restaurants. Many customers expect top-quality food when dining in France. The country is, after all, supposed to be the home of fine dining and gastronomic delights. French cuisine is world famous for its rich history, taste and presentation. The new symbol is an attempt by the French government to improve the quality of restaurant food and boost tourism. A spokesperson said: "French gastronomy represents 13.5 percent of foreign tourists' expenses. It is undeniable that if we add value to the quality of our restaurants, it will have an impact on tourism." He added that the government wants to "reign in the amount of processed foods used and preserve France's high gastronomic standing". A poll conducted last year found that only a round half of restaurant meals were cooked from scratch on the premises. The French Union of Hotel Skills and Industries believes that around 85 percent of restaurants secretly use frozen or vacuum-packed food.

HOMework

1. VOCABULARY EXTENSION: Choose several of the words from the text. Use a dictionary or Google's search field (or another search engine) to build up more associations / collocations of each word.

2. INTERNET: Search the Internet and find out more about French food. Share what you discover with your partner(s) in the next lesson.

3. RESTAURANT FOOD: Make a poster about restaurant food. Show your work to your classmates in the next lesson. Did you all have similar things?

4. HOME-MADE: Write a magazine article about home-made food in restaurants. Include imaginary interviews with people who think it is necessary and those who don't.

Read what you wrote to your classmates in the next lesson. Write down any new words and expressions you hear from your partner(s).

5. WHAT HAPPENED NEXT? Write a newspaper article about the next stage in this news story. Read what you wrote to your classmates in the next lesson. Give each other feedback on your articles.

6. LETTER: Write a letter to a restaurant owner. Ask him/her three questions about home-made food. Give him/her three of your opinions on the use of fresh and processed food in restaurants. Read your letter to your partner(s) in your next lesson. Your partner(s) will answer your questions.

ANSWERS

TRUE / FALSE (p.4)

a F b T c F d T e T f F g T h F

SYNONYM MATCH (p.4)

- | | |
|-----------------|-----------------|
| 1. logo | a. symbol |
| 2. inform | b. notify |
| 3. come up with | c. devised |
| 4. compulsory | d. mandatory |
| 5. fine | e. first-class |
| 6. attempt | f. endeavour |
| 7. boost | g. spur |
| 8. undeniable | h. indisputable |
| 9. standing | i. status |
| 10. premises | j. building |

COMPREHENSION QUESTIONS (p.8)

1. Whether or not it is home-made
2. 15th July
3. January
4. Top-quality food
5. Presentation
6. Tourism
7. 13.5%
8. The amount of processed food used
9. Around half
10. Around 85%

MULTIPLE CHOICE - QUIZ (p.9)

1. c 2. a 3. a 4. b 5. d 6. b 7. a 8. c 9. d 10. a

ALL OTHER EXERCISES

Please check for yourself by looking at the Article on page 2.
(It's good for your English ;-)