
UNIT: 01

RESTAURANT BRIGADE AND BASIC CONVERSATION

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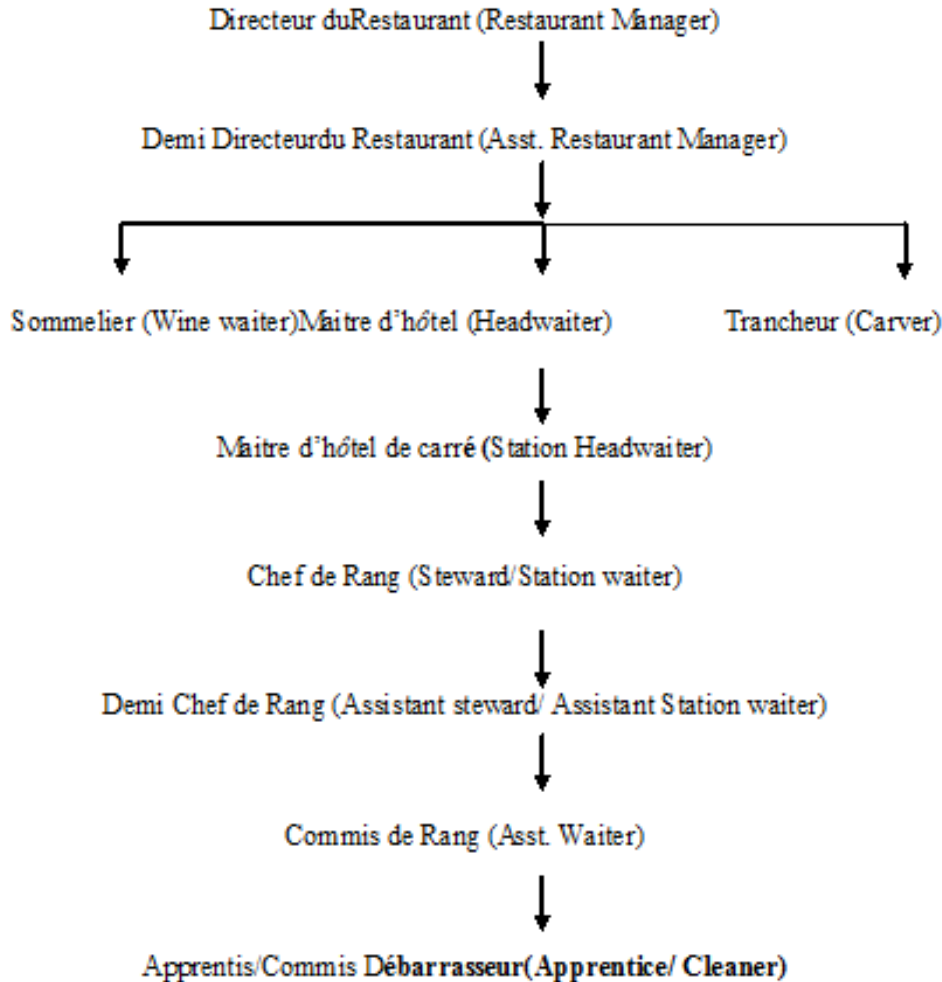
1.1 OBJECTIVES

After reading this unit you should be able:

- To learn the Hot plate language and terminology in French.
- To know about name of herbs and spices in French
- To understand the Plural of Nouns and Possessive adjectives in French
- To learn conversation in French in terms of introducing each other and Short Guest Interactions.

1.2 LA BRIGADE DE RESTAURANT (RESTAURANT BRIGADE)

BRIGADE DE RESTAURANT (RESTAURANT BRIGADE): It is a system of hierarchy found in **restaurants** and hotels employing extensive staff, in restaurant. This hierarchy is given below:



Les fonctions (Duties)

Directeur Restaurant-

- Il est responsable de la gestion globale du restaurant.
- He is responsible for the overall management of the restaurant (Translation in English)

Demi Directeur du Restaurant -

- Il prépare le torréfacteur de service, assigne des œuvres au personnel.
- He makes duty roster, assigns work to staffs. (Translation in English)

Maitre d' hotel-

- Il supervise le personnel, accueille et assigne des tables aux invités.

- He supervises the staff, welcomes and assigns tables to guest. (Translation in English)

Maitre d' hôtel de carré-

- Il aide l'hôtesse, accueille et place les clients.
- He helps the hostess, greets and places the customers. (Translation in English)

Chef de Rang-

- Il sert de la nourriture et des boissons aux clients à la table.
- He serves food and beverages to guest at the table. (Translation in English)

Commis de Rang-

- Il communique les détails de la commande au personnel de la cuisine.
- He communicates order details to the kitchen staff (Translation in English)

Débarrasseur-

- Il supporte à supérieur pour la pose des configurations de table.
- He supports to superior for laying table setups. (Translation in English)

Sommelier-

- Il sert des vins au restaurant.
- He serves wines in restaurant. (Translation in English)

Trancheur-

- Il gère le chariot de sculpture et sculpte les viandes à la table.
- He manages carving trolley and carves the meats at the table. (Translation in English)

1.3 HOTPLATE LANGUAGE AND TERMINOLOGY

To ensure that there is no delay in any food dish reaching the hotplate, the aboyeur should call it up, allowing time for preparation, cooking and presentation. To this end, special

kitchen terms are used to warn the food preparation staff working in various corners to get ready certain dishes. Some examples of these terms are as follows:

<u>La Terminologie</u> <u>en Français</u>	<u>Meaning</u>
Ça marche trios couverts:	Indication to the kitchen of the three number of covers.
Oui:	‘Yes’ reply given by chefs to the order called out by the aboyeur.
Bien soigné:	Extra particular items on particular order is required.
Dépêchez-vous:	The terms used when supply of food items have been delayed and execution of order need to be hurried up.
Arrêtez:	The term used to cancel an order.
Quadrillage:	Foods are seared on the grill in a crosshatch pattern
À la vapeur:	Food items are prepared by steamed methods of cooking.
Rôti:	Mostly meat items in menus are roasted then denoted like this.
Provençal:	Some cooked with tomatoes, anchovies and olives served in restaurant.
Au pistou:	Food dishes (soups) enhanced with basil.
Un morceau:	Food items served in pieces or sliced e.g. cheese, cake.
Un méli-mélo:	An assortment of different things in dishes.
Haché:	Ground (meat) stuffed/made/ served along with.
À la broche:	When food items cooked on a skewer
faire faible en sel:	Telling kitchen staff about making dishes with less salt.
Le service est sur le point de commencer:	The service is about to start.
Fumé:	Dishes Smoked by special cooking style.
Frit(e):	Items are denoted as fried served in menu list.
Farci:	Dishes stuffed, cooked and served.
En croute:	Food items wrapped in pastry and cooked at certain temperature.
Confit:	Meat dishes cooked in fat (either its own or the fat of something else).

En cocotte:	This term shows items cooked in a covered baking dish
À votre gout:	To your liking items or most selling items in restaurants
Au gratin:	Food dishes baked with cheese and breadcrumbs.
Carbonnisée:	When food dishes need cooked at stage of burned to a crisp like breads and pizza.

Foods requiring special degrees of cooking are given the following terms:

1-Egg Preparation

- | | |
|---|------------------------------------|
| a. Un oeuf à la coque – | Soft boiled egg in the shell |
| b. Un oeuf dur – | Hard boiled egg |
| c. Un oeuf mollet – | Yet another soft boiled egg |
| d. Un oeuf poché – | Poached egg |
| e. Une omelette (bien cuite ou baveuse) – | An omelet, cooked through or runny |
| f. Un oeuf au plat – | Sunny side up |
| g. Un oeuf au plat cuit des deux côté – | Over easy |
| h. Des oeufs brouillés – | Scrambled eggs |
| i. Omlette baveuse: | Soft inside |

2-Steak grille

- | | |
|---------------|-----------------------------------|
| a- Bleu: | Surfaces well browned, inside raw |
| b- Saignant: | Underdone |
| c- À point: | Medium |
| d- Bien cuit: | Cooked right through, well done |

1.4 LES HERBES ET LES ÉPICES-(HERBS AND SPICES)

Both **spices** and **herbs** are parts of plants (fresh or dried) that are used to enhance the flavor of foods. **Spices** are parts of the plant other than the leafy bit such as the root, stem, bulb, bark or seeds.

NAME IN FRENCH	NAME IN ENGLISH
Ail	-- Garlic
Aneth	-- Dill
Angélique	-- Angelica

Anis étoilé-	--	<i>Star Anise</i>
Basilic-	--	<i>Basil</i>
Bouquet garni	--	<i>Bouquet Garni</i>
Cannelle	--	<i>Cinnamon</i>
Cardamome	--	<i>Cinnamon</i>
Carvi	--	<i>Caraway</i>
Cerfeuil	--	<i>Chervil</i>
Chicores	--	<i>Chicory</i>
Ciboulette	--	<i>Chives</i>
Citronnelle	--	<i>Lemon Grass</i>
Clous de girofle	--	<i>Cloves</i>
Curcuma	--	<i>Turmeric</i>
Curmin	--	<i>Cumin</i>
Coriandre	--	<i>Coriander</i>
Échalote	--	<i>Shallot</i>
Estragon	--	<i>Tarragon</i>
Fenouil	--	<i>Fennel</i>
Fenugrec	--	<i>Fenugreek</i>
Gingembre	--	<i>Ginger</i>
Graine de mutarde	--	<i>Fennel Seeds</i>
Graines de fenouil	--	<i>Mustard Seed</i>
Grain de poivre	--	<i>Peppercorn</i>
Macis	--	<i>Mace</i>
Marjolaine	--	<i>Marjoram</i>
Menthe	--	<i>Mint</i>
Moutarde	--	<i>Mustard</i>
Fleur de Muscade	--	<i>Mace</i>
Nois de muscade	--	<i>Nutmeg</i>
Origan	--	<i>Oregano</i>
aprika	--	<i>Paprika</i>
Persil	--	<i>Parsley</i>
Piment	--	<i>Chilli (Pepper)</i>
Poivre de la Jamaïque	--	<i>Allspice</i>
Poudre de curry	--	<i>Curry Powder</i>
Roumarin	--	<i>Rosemary</i>
Safran	--	<i>Saffron</i>
Sel	--	<i>Salt</i>
Thym	--	<i>Thyme</i>
Vanille	--	<i>Vanille</i>

CHECK YOU PROGRESS – 1

1. Faites correspondre les mots appropriés (Match the appropriate words)

Section-A

1. Maitre d'hôtel

2. Sommelier

SectionB

1. Carver

2. Steward

3. Chef de Rang

3. Headwaiter

4. Trancheur

4. Wine waiter

2. Faites correspondre les mots appropriés (Match the appropriate words)

Section-A

1. Un oeuf dur

2. Des oeufs brouillés

3. Bien cuit

4. Ail

5. Cannelle

6. Citronnelle

7. Curcuma

8. Moutarde

9. Piment-

10. Sel

SectionB

1. Cooked Right through

2. *mustard*3. *chilli pepper*4. *Salt*

5. Hard boiled egg

6. *turmeric*

7. Scrambled eggs

8. *cinnamon*9. *garlic*10. *lemon grass*

1.5 HOW TO MAKE FRENCH NOUNS / ADJECTIVES PLURAL

In French, followings are various rules or practices to convert a singular noun into a plural noun:

Most nouns in French are made plural by simply adding –s to the end to the singular form:

For example

- *la famille* (The family) becomes *les familles* (The families)
- *un élève* (pupil/student) becomes *les élèves* (pupils/students)
- **Résultat** (result) becomes **Résultats** (results)
- **Fleur** (flower) becomes **Fleurs** (flowers)

Nouns that end in –au, in order to make plural, –x is added to the end to the singular form .

For example:

- *Le Bateau* (boat) becomes *Les Bateaux* (boats),

- *le bureau* (office, desk) becomes *les bureaux* (offices, desks)
- *le cadeau* (gift) becomes *les cadeaux* (gifts)
- *le chapeau* (hat) becomes *les chapeaux* (hats)
- *le château* (castle) becomes *les châteaux* (castles)
- *le couteau* (knife) becomes *les couteaux* (knives)
- *le gâteau* (cake) becomes *les gâteaux* (cakes)
- *le manteau* (coat) becomes *les manteaux* (coats)
- *le morceau* (piece) becomes *les morceaux* (pieces)
- *l'oiseau* (bird) becomes *les oiseaux* (birds)
- *le rideau* (curtain) becomes *les rideaux* (curtains)
- *Beau(Beautiful)* becomes *Beaux(Beautiful)-(Adjectives)*
- *Nuveau(New)* becomes *Nouveaux(New) -(Adjectives)*

Nouns that end in *-eu* ,in order to make plural, *-x* is added to the end to the singular form **except a few like *le pneu (tire)* becomes *les pneus (tires)*:**

For example:

- *le cheveu* (a single hair) becomes *les cheveux* (many hairs)
- *le jeu* (game) becomes *les jeux* (games)
- *le lieu* (place) becomes *les lieux* (places)
- *le neveu* (nephew) becomes *les neveux* (nephews)

Most nouns that end in *-ou* , take *-s* in the plural, but some take *-x* to form the plural

. For example:

- **chou** (*cabbage*) becomes **choux** (*cabbages*),
- **bijou** (*jewel*) becomes **bijoux** (*jewels*).
- *le bijou* (jewel) becomes *les bijoux* (jewels)
- *le genou* (knee) becomes *les genoux* (knees)
- *le joujou* (toy) becomes *les joujoux* (toys)

For nouns ending in *-al* in order to make plural *-al* is to be changed to *-aux* , except for a few words like : *le bal* (ball), which become *les bals* (balls) and *le festival* (the festival), which becomes *les festivals* (the festivals):

For example:

- *l'animal* (animal) becomes *les animaux* (animals)

- *le cheval* (horse) becomes *les chevaux* (horses)
- *l'hôpital* (hospital) becomes *les hôpitaux* (hospitals)
- *le journal* (newspaper) becomes *les journaux* (newspapers)
- *Le normal* (normal) becomes *Les normaux* in plural.-(Adjectives)

The letters –s, –x, or –z are all used to make plurals in French. If a singular noun ends in any of these letters, its plural form remains unchanged, but the accompanying article is changed to its plural form.

For example:

- The plural of *le corps* (body) is *les corps* (bodies)
- The plural of *le prix* (price) is *les prix* (prices)
- The plural of *le nez* (nose) is *les nez* (noses)
- The plural of **un Français** (a Frenchman) is **des Français** (Frenchmen)
- The plural of **un virus** (a virus) is **des virus** (viruses)

Some common words that end in s and x are:

- *l'ananas* (pineapple)
- *le bus* (bus)
- *le bas* (stocking)
- *le bras* (arm)
- *le colis* (package)
- *la fois* (time)
- *le héros* (hero)
- *le palais* (palace)
- *le pardessus* (overcoat)
- *le pays* (country)
- *le repas* (meal)
- *le tapis* (rug)
- *la voix* (voice)
- *la croix* (cross)

Family names are not pluralized in French. For example, *the Guptas* lose the –s in French but keep the article: *Les Gupta*.

Most **compound nouns** (nouns made up of two nouns that are usually joined by a hyphen) do not change in the plural. However, **the accompanying article is changed to its plural form.**

For example:

- *l'après-midi* (afternoon) becomes *les après-midi* (afternoons)
- *le gratte-ciel* (skyscraper) becomes *les gratte-ciel* (skyscrapers)
- *le hors-d'œuvre* (appetizer) becomes *les hors-d'œuvre* (appetizers)
- *le rendez-vous* (meeting) becomes *les rendez-vous* (meetings)

But in some cases, they are changed to plural form:

For example:

- *le grand-père* (grandfather) becomes *les grands-pères* (grandfathers)
- *la grand-mère* (grandmother) becomes *les grands-mères* (grandmothers)
- *le grand-parent* (grandparent) becomes *les grands-parents* (grandparents)

Like in English, some words in French are always plural:

- *les ciseaux m.* (scissors)
- *les gens m.* (people)
- *les lunettes f.* (eyeglasses)
- *les mathématiques f.* (mathematics)
- *les vacances f.* (vacation)

Some nouns are singular but refer to a group of people. A singular verb is used with these subjects:

- *Le Public* (Audience)
- *La Foule* (Crowd)
- *Tout Le Monde* (Everybody)
- *La Famille* (Family)
- *Le Groupe* (Group)
- *La Police* (Police)

Some examples of irregular plurals:

- *l'œil* (eye) becomes *les yeux* (eyes) (masculine noun)
- *le travail* (work) becomes *les travaux* (works) (masculine noun)
- *madame* (Madam/Mrs.) becomes *mesdames* (Feminine noun)

- *monsieur* (Mr.) becomes *messieurs* (masculine noun)

The masculine singular adjective *tout* (*all*) becomes *tous* in the masculine plural.

1.6 POSSESSIVE ADJECTIVES IN FRENCH

The word *possession* indicates an owner and an object owned. In English a **possessive adjective** is one of the words such as: *my, your, his, her, its, our* or *their* used with a noun to show that one person or thing belongs to another. In English, the possessive adjective is only concerned with the owner.

For examples: *his brothers* and *his sister*. *His* reflects that “*he*” is the owner, not the *brothers* (which are masculine, plural) or the *sister* (which is feminine, singular).

In French, Possessive adjectives is placed before the noun they refer to. The French possessive adjectives are:

- **mon/ton/son/notre/votre/leur** in the masculine singular
- **ma/ta/sa/notre/votre/leur** in the feminine singular
- **mes/tes/ses/nos/vos/leurs** in the plural

French Possessive Adjectives

With masculine singular noun	With feminine singular noun	with feminine singular noun begins with Vowel or Nouns begin with ‘h’	with plural noun (masculine or feminine)	English Meaning
Mon	Ma	Mon	Mes	My
Ton	Ta	Ton	Tes	Your
Son	Sa	Son	Ses	His, Her, Its One’s
Notre	Notre	Notre	Nos	Our
Votre	Votre	Votre	Vos	Your
Leur	Leur	Leur	Leurs	Their

They agree with what they describe, rather than with the person who owns that thing. *All French nouns are either masculine or feminine.* Like all French adjectives, **possessive adjectives** agree with the noun they refer to both in number and gender. **French possessive adjectives will change depending on the gender and number of the noun they are describing.**

But in case of a noun starting with a vowel, regardless of its real gender, the masculine possessive adjective is used. **Possessive adjectives ‘mon, ton and son’ are used before** feminine singular nouns beginning with a vowel and with the words beginning with ‘mute-h’. Possessive adjectives are not normally used with parts of the body.

If the thing/person(noun) is masculine, then ‘**mon**’ is used to represent 'my'; if the thing/person is feminine, then ‘**ma**’ is used to translate 'my'; if the thing/person is plural, then ‘**mes**’ is used to translate 'my'. But, *ma* (my), *ta* (your) and *sa* (his/her) become *mon* (my), *ton* (your) and *son* (his/her) respectively before a feminine noun that begins with vowel.

For examples:

Ma amie (*my* [female] *friend*) is not correct and it will be **mon amie**.

Similarly, *Ma assiette* (My Plate [which is feminine noun]) will be **Mon assiette**.

Ta éducation (*your education* [which is feminine noun]) will change to **ton éducation**.

Sahistoire (his/her history [which is feminine noun]) will change to **ton histoire**.

While using **possessive adjectives** in French language everything is taken into consideration: who the owner is (yourself, him, them), like in English, and also the gender and number of the object owned. The table shows how for a single English possessive adjective (depending on owner), French has two or three equivalents (not on owner, but on things possessed).

Owner	Gender and Number of Object Owned	French Possessive	Example with English Meaning
Je (<i>I</i>)	i) Masculine Singular ii) Feminine Singular	i) <i>Mon</i> (<i>My</i>) ii) <i>Ma</i> (<i>My</i>)	i) <i>Mon père</i> (My Father) ii) <i>Ma mère</i> (My Mother)

	iii) Masculine and Feminine Plural	iii) Mes(My)	iii) Mes parents (My Parents)
Tu (<i>you</i> [singular informal])	i) Masculine Singular ii) Feminine Singular iii) Masculine and Feminine Plural	i) Ton (Your) ii) Ta (Your) iii) Tes (Your)	i) Ton père (Your Father) ii) Ta mère (Your Mother) iii) Tes parents (Your Parents)
Il and Elle (<i>He and She</i>)	i) Masculine Singular ii) Feminine Singular iii) Masculine and Feminine Plural	i) Son (<i>His/Her</i>) ii) Sa (<i>His/Her</i>) iii) Ses (<i>His/Her</i>)	i) Son père (His/Her Father) ii) Sa mère (His/Her Mother) iii) Ses parents (His/Her Parents)
Nous (<i>We</i>)	i) Masculine Singular ii) Feminine Singular iii) Masculine and Feminine Plural	i) Notre (Our) ii) Notre (Our) iii) Nos (Our)	i) Notre père (Our Father) ii) Notre mère (Our Mother) iii) Nos parents (Our Parents)
Vous (<i>you</i> [singular formal or plural formal and informal])	i) Masculine Singular ii) Feminine Singular iii) Masculine and Feminine Plural	i) Votre (Your) ii) Votre (Your) iii) Vos (Your)	i) Votre père (Your Father) ii) Votre mère (Your Mother) iii) Vos parents (Your Parents)
Ils and Elles (<i>They</i>)	i) Masculine Singular ii) Feminine Singular iii) Masculine and Feminine Plural	i) Leur (Their) ii) Leur (Their) iii) Leurs (Their)	i) Leur père (Their Father) ii) Leur mère (Their Mother) iii) Leurs parents (Their Parents)

Some examples of French possessive adjectives

Les enfants aiment leurs parents

Je demeure chez mes parents.

Elle va au lycée avec son cousin.

Robert va au théâtre avec son amie.

When name of the owner of an object is to be given and If we need to say whose object it is specifically then we can't use just the possessive adjective and express it in different ways.

For example: We do not say **son chien** (*his/her dog*).

We can say like this:

Le chien de Rakesh (*Rakesh's dog*).

le chien de l'amie (*the dog of the (female) friend*).

l'ami de mon fils (*my son's friend*)

les enfants des Guptas (*The Guptas' children*)

CHECK YOUR PROGRESS-2

1.. Écrivez le pluriel des mots suivants (Write the plural of the following words)

- a) l'œil b) le chapeau c) le gateau d) le pneu e) le cheval
f) le prix g) le hors-d'œuvre h) le travail i) Vieux j) le grand-parent

2. Remplissez les blancs avec les adjectifs possessifs appropriés. (Fill in the blanks with appropriate possessive adjectives.)

- a) Natasha est ----- amie. (Je)
b) Mr et Madame Singh sont ----- voisins. ((nous))
c) Sofie est ----- soeur. (Elle)

1.7 CONVERSATION BASIC

A) INTRODUCING EACH OTHER

Une Dimanche dans le parc à Dehradun- One Sunday in the park of Dehradun

Discussion entre Tejash et Utkarsh(Discussion between Tejash and Utkarsh)

Tejash : Bonjour. (Good day or Hello.)

Utkarsh : Bonjour. (Hello.)

Tejash : Comment ça va ? (How do you do? or How are you? or How is it going?)

Utkarsh : Ça va. Très bien, merci. Et vous ? (It is going very well, thank you. and, how are you?)

Tejash : Ça va. Merci. Comment vous appelez-vous? (I am fine. Thank you. What is

your name?)

Utkarsh : Je m'appelle Utkarsh . Comment vous appelez-vous ?(My name isUtkarsh. What is your name?)

Tejash : Je m'appelle Tejash. (I call myself Tejash . or My name is Tejash.)

Utkarsh : Enchanté,Tejash. (Nice to meet you, Tejash.)

Tejash : Enchanté,Utkarsh. (Nice to meet you, Utkarsh.)

Utkarsh : D'où,venez-vous ,Tejash? (From where you come, Tejash?)

Tejash : Je viens de Paris .(I come from Paris).

Utkarsh : Vous êtes Français?.(Are you French?)

Tejash : *Oui*, Je suis Français.(Yes, I am French)

Et vous êtes Indien?.(Are you Indian?)

Vous habitezà Dehradun ?(Do you live in Dehradun)

Utkarsh : Oui, Je suis Indien. (Yes, I am Indian).

J'habiteà Dehradun place delaRajpur .(I live in Dehradun at place Rajpur.)

Tejash, Parlez quelque chose de vous. (Tejash, tell something about yourself)

Tejash : J'habiteà Parisavec mes parents et ma soeur.Jetravaille dans unebanque. Je peuxparlerfrançais, anglaise, allemande et hindi.J'ai vingt-cinq ans. Je ne suis pas marié.J'adore le sport au football et faire du ski. Le week-end J'aime bien aller au théâtre,àl'opéraet au concert.*Utkarsh*, Parlez quelque chose de vous.

(I live in Paris with my parents and sister. I work in a bank. I can speak French, English, German and Hindi. I am 25-year-old. I am not married. I love the sport football and doing skiing. In the weekend I love verymuch going to theatre,opera and concert. *Utkarsh*, tell something about yourself)

Utkarsh : *Je travailleàl'aéroport de Jollygrant.Mes parents ont un petit hôtel de sept chambresà Dehradun. Le week-end J'aime lire et regarder la télévision.*
(I work in the airport of Jollygrant. My parents have a small hotel of seven rooms in Dehradun. In the weekend I love reading and watching television.)

Utkarsh-Tejash-Pour quoi vousvisitez Dehradun?(Tajesh-For what you visit Dehradun.)

Aimez-vous Dehradun? (Do you love Dehradun?)

Tejash : *Je viensà Dehradun pour recontrer mes proches.*

(I come to Dehradun to meet my relatives)

J,'aime Dehradun beaucoup. J'aime la beauté naturelle , les restaurants et les gens de Dehradun. Ils sont gentils et Souriants.

(I love Dehradun very much. I love the natural beauty ,the resturents and the people of Dehradun. They are kind and smiling .)

Utkarsh : *Merci et à bientôt.(Thanks and see you)*

Tejash : *Aurevoir.(Goodbye)*

B) SHORT GUEST INTERACTIONS (BETWEEN A RECEPTIONIST AND GUEST AT A HOTEL)

Réceptioniste : *Bonjour Monsieur, je peux vous aider?*

Good morning sir, can I help you?)

Client : *Bonjour.*

Je m'appelle Monsieur Abhishek.

Je voudrais une chambre, s'il vous plaît.

(My name is Mr. Abhishek. I want a room, please.)

Réceptioniste : *Vous avez une reservation ?*

(Do you have a reservation?)

Client : *Oui, Monsieur. J'ai une reservation pour trois nuits.*

(Yes, sir, I have a reservation for three nights.)

Réceptioniste : *Ah, voilà la reservation pour trois nuits, une chambre avec une salle de bain.*

(Oh, here is the reservation for three nights, a room with a bathroom.)

Client : *Super, merci. (Great, thank you.)*

Réceptioniste : *Vous avez la chambre 20 au deuxième étage.*

(You have room 20, on the second floor.)

Client : *Merci. Et à quelle heure est le petit déjeuner?*

(Thank you. And at what time is breakfast?)

Réceptioniste : *Le petit déjeuner est de 7.30 h à 9.30 h dans la salle à côté de la*

réception.

(Breakfast is from 7.30 to 9.30 a.m. in the room beside the reception.)

Client

Merci, Monsieur.

(Thank you, sir)

1.8 GLOSSARY

- **BRIGADE DE RESTAURANT (RESTAURANT BRIGADE):** It is a system of hierarchy found in **restaurants** and hotels employing extensive staff, in restaurant.
- **HOTPLATE LANGUAGE AND TERMINOLOGY :** To ensure that there is no delay in any food dish reaching the hotplate, the aboyeur should call it up, allowing time for preparation, cooking and presentation. To this end, special kitchen terms are used to warn the food preparation staff working in various corners to get ready certain dishes.
- **SPICES AND HERBS :** Both **spices** and **herbs** are parts of plants (fresh or dried) that are used to enhance the flavor of foods. **Spices** are parts of the plant other than the leafy bit such as the root, stem, bulb, bark or seeds.
- **POSSESSIVE ADJECTIVES :** The word *possession* indicates an owner and an object owned. In English a **possessive adjective** is one of the words such as: *my, your, his, her, its, our* or *their* used with a noun to show that one person or thing belongs to another. In English, the possessive adjective is only concerned with the owner. In French, Possessive adjectives is placed before the noun they refer to. They agree with what they describe, rather than with the person who owns that thing. All French nouns are either masculine or feminine. Like all French adjectives, possessive adjectives agree with the noun they refer to both in number and gender. French possessive adjectives will change depending on the gender and number of the noun they are describing.

1.9 ANSWER TO CHECK YOUR PROGRESS

Check you Progress - 1

1. See 1.2

2. See 1.3 and 1.4

Check you Progress - 2

1. See 1.5

2. See 1.6

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1.11 TERMINAL QUESTIONS

1. *Explain the restaurant brigade and function of each members of this brigade in French.*
2. Write down some hotplate language and terminology.
3. Write down the name of some of the herbs and spices in French.
4. Explain the Possessive adjectives in French with suitable examples.
5. Write down the conversation between two people regarding introducing each other in French.

UNIT: 02

KITCHEN BRIGADE

AND

CONJUGATION OF VERB

Structure:

- 2.1 Objectives
- 2.2 Kitchen Brigade
- 2.3 Name of Meat, Poultry and Game
- 2.4 Conjugation of Irregular Verbs
- 2.5 The Interrogation With <Est-Ce Que, Qu'est-Ce, Que Et Qui Est-Ce>
- 2.6 Conversation Basic: In the Restaurant (How To Place/Take Order, Billing Etc.)
- 2.7 Glossary
- 2.8 Answer to Check Your Progress
- 2.9 Reference / Bibliography/Suggested Readings
- 2.10 Terminal Questions

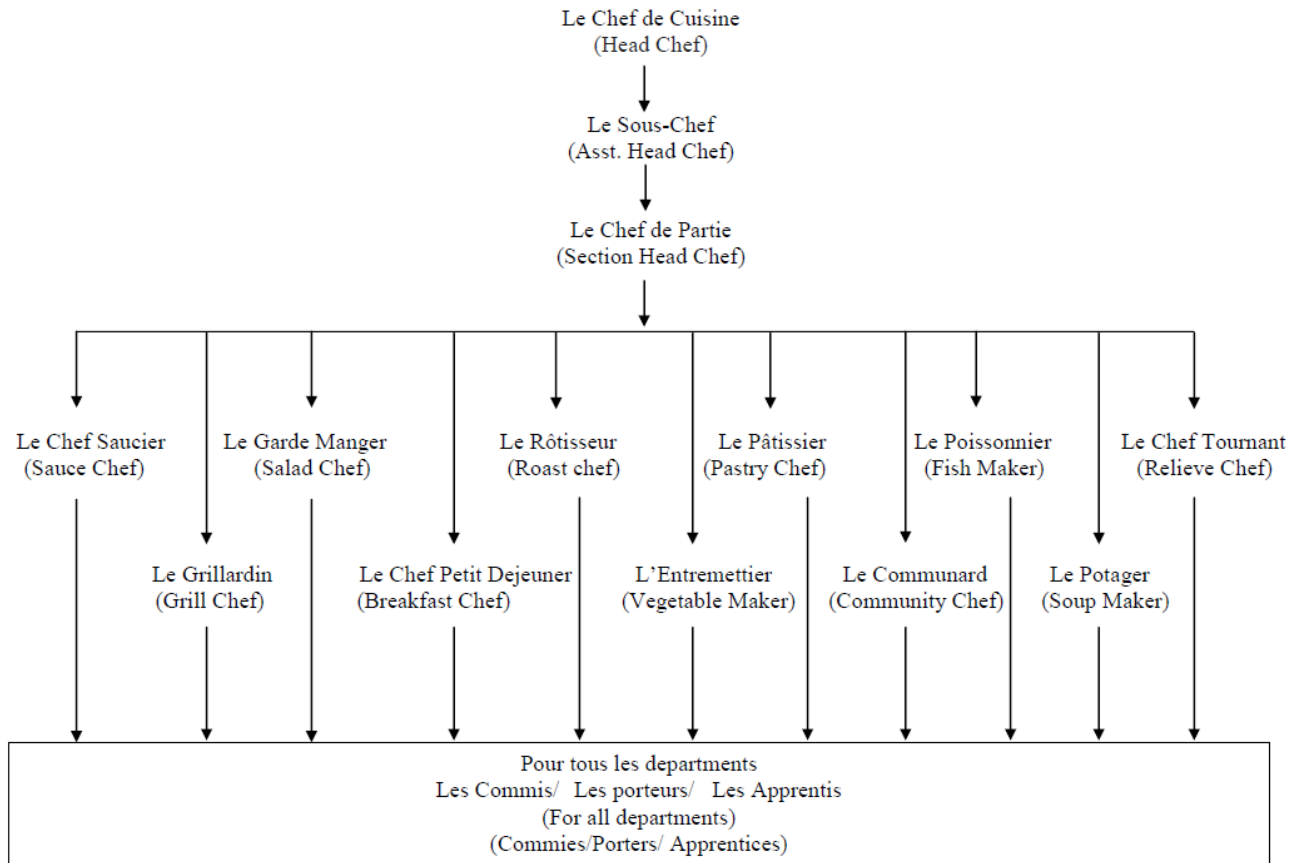
2.1 OBJECTIVES

After reading this unit you should be able :

- To learn about the kitchen brigade in French.
- To know about name of Meat, Poultry and Game in French
- To learn the Conjugation of French irregular verbs such as partir, faire, prendre, sortir, voir, vouloir, pouvoir.
- To understand the interrogation with <est-ce que, qu'est-ce que et qui est-ce> in French.
- To learn conversation in the restaurant about (how to place/take order, billing etc.) in French.

2.2. KITCHEN BRIGADE-LA BRIGADE DE CUISINE

BRIGADE DE CUISINE (KITCHEN BRIGADE): It is a system of hierarchy of staffworking in kitchen of hotels. This hierarchy is given below:



Les fonctions(Duties)

Le Chef de Cuisine:

French: Le Chef de Cuisine est aussi connu comme le chef exécutif .Il est chef de cuisine.II planifie et dirige la préparation des aliments et les activitésculinaires.

English : Le Chef de Cuisine is also known as the Executive Chef. He is head of the kitchen.He plans and directs food preparation and culinary activities.

Le Sous-Chef:

French:Il est commandant en second du chef de cuisine.IIentretient la cuisine, supervise le personnel et assiste le chef cuisinier

English :He is second in command to Chef de Cuisine. He maintains the kitchen, supervises staff, and assists to head chef.

Le Chef Saucier:

French: Il prépare les sauces dans la section chaude de la cuisine.

English :He prepares the sauces in the hot section of kitchen.

Le Chef Garde-Manger:

French: Il est responsable de la préparation des aliments dans la section froide. Il prépare des apéritifs, des canapés, des pâtés , des terrines et quelques salades.

English :He is responsible for preparation of foods in cold section.. He prepares appetizers, canapés, pâtés, terrines and some salads.

Le Rôtisseur:

French: Il est responsable de la préparation de tous les types de viandes rôties dans la section chaude.

English :He is responsible for preparing all types of roasted meats in hot section.

Le Chef Pâtissier:

French: Il est un expert en préparation de pâtisseries, desserts, gâteaux, pains et autres produits de boulangerie.

English :*He is* an expert of making pastries, desserts, cakes , breads and other baked products.

Le Grillardin:

French: Il s'occupe des plats grillés.

English : He takes care of grilled dishes.

Le Chef Poissonnier:

French: Il est responsable de la préparation de tous les plats de poisson dans la cuisine.

English: He is responsible for preparation of all fish dishes in the kitchen.

Le Chef Tournant:

French: Il est expert dans toutes les compétences culinaires et peut remplacer les chefs dans différentes sections leur jour de congé.

English: He is expert in all culinary skills and can replace the chefs in different sections on their off day .

Le Chef Petit Dejeuner:

French: Il est responsable des plats du petit déjeuner.

English: He is responsible for breakfast dishes.

L'Entremettier:

French: Il prépare des plats de légumes et des garnitures sculptées.

English: He prepares vegetables dishes and carved garnishes.

Le Communard:

French: Il prépare le repas du personnel au restaurant.

English: He prepares staff meal in the restaurant.

Le Potager:

French: Il prépare des soupes dans la cuisine.

English: He prepares soups in the kitchen.

Le Chef Glacier:

French: Il prépare des glaces, sorbets, et supports en glace.

English: He prepares ice creams, sorbets and ice racks.

Les Commis de Cuisine:

French: Ils aident les Chefs de Partie pour la préparation des plats.

English: They help the Chefs de Partie to prepare the dishes.

Les apprentis:

French: Ils sont en stage et acquièrent les compétences.

English: They are on job trainees and learn the skill.

2.3 NAME OF MEAT, POULTRY AND GAME

Les Viandes (Meat)

French	English
Agneau-	Lamb
Bœuf –	Beef
Longed’agneau-	Loin of lamb
Carréd’agneau-	Rack of lamb
Côtelettesd’agneau-	Lamp chops
Gigot d’agneau-	Leg of lamb
Mouton-	Mutton
Porc-	Pork
Rumsreck-	Rumsteak
Rognonsd’agneau-	Lamb’s kidney
Veau-	Veal
Viande-	Meat

Les Fruits de Mer (Sea food)

French	English
Anguille-	Eel
Blanchaille-	Whitebait
Calmar-	Squid
Carrelet-	Plaice
Crevette grise-	Shrimp
Crevette Rose-	Prawn
Ecrevisse-	Crayfish
Langouste	Craw Fish
Escargot-	Snail
Hareng-	Herring
Homard-	Lobster

Huitres-	Oysters
Truite	Trout
Turbot	Turbot
Coquilles	Scallops
Poulpe	Octopus
Saumon	Salmon
Sole	Sole

La volaille et le Gibier (Poultry and Game)

French	English
Canard-	Duck
Caille	Quail
Dinde-	Turkey
Lapin-	Rabbit
Lievre	Hare
Oie-	Goose
Pigeon	Pigeon
Pintade	Guinea Fowl
Poulet-	Chicken
Poussin-	Spring Chicken
Venaison-	Venison

CHECK YOUR PROGRESS – 1

1. Faites correspondre les mots appropriés (Match the appropriate words)

Section-A

1. Le Garde Manger

2. Le Chef Petit Dejeuner

3. L'Entremettier

4. Le Rôtisseur

5. Le Pâtissier

SectionB

1. Roast chef

2. Salad Chef

3. Pastry Chef

4. Breakfast Chef

5. Vegetable Maker

2. Faites correspondre les mots appropriés (Match the appropriate words)

Section-A

1. Escargot

2. Crevette

3. Huitres

4. Agneau-

5. Bœuf

6. Viande

7. Canard

8. Lapin

9. Poulet

10. Veau-

SectionB

1. Lamb

2. Chicken

3. Snail

4. *Rabit*

5. Veal

6. Oysters

7. Prawn

8. *Meat*9. *Beef*10. *Duck*

2.4 CONJUGATION OF IRREGULAR VERBS

Les Verbes (The Verbs)

Verbs are action words that express the action (He speaks/We play) or state of being (I am student) of a sentence. They are one of the key parts of speech. French verbs have to be “conjugated” or “inflected”. They are changed according to different subjects in different forms. There are six different conjugations for each verb for each tense and mood according to two numbers and three persons.

The basic form of a verb in French is called the infinitive and it is also the name of the verb. The English infinitive is “to” followed by a verb, while the French infinitive is a single word with one of three infinitive endings with: ‘er’, ‘ir’ and ‘re’.

The verbs in French ending with ‘er’ are normally known as regular verbs and followed similar pattern of conjugation with different subjects in simple present tense.

Le présent is one of the most frequently used tenses in the French language. It corresponds to the English simple present, and we use it to talk about facts, current situations, and repeated actions, as well as scheduled future actions.

Different kinds of verbs in French include: regular verb ending with *-er*, *-ir*, *-re*, stem-changing, and irregular. **For** conjugating regular verbs for each of the first three kinds of verbs, we have to learn some rules of conjugation of regular verbs in each of those categories. French verbs are conventionally divided into following three groups for the purpose of conjugations:

1. A)**First Group**: all regular verbs in infinitive form ending with *-er* (except *aller*).
2. B)**Second Group**: Some regular Verbs with infinitives ending in *-ir* form a second group of regular verbs in French .
3. C)**Third Group**: It includes all the irregular verbs. It can be divided into following main sub-category:
 - Verbs ending with *-IR* (like *MOURIR*, *VENIR*);
 - Verbs ending with *-OIR* (like *RECEVOIR*);
 - Verbs ending with *-RE* (like *PRENDRE*);
 - *ALLER* even if it is terminated by *-ER*

In the third group, verbs such as *tenir* ("to hold") and *venir* ("to come") and their derivatives follow a shared conjugation pattern in the present tense. The remaining irregular *-ir* verbs don't follow a pattern. Similarly, some verbs ending with *-oir* and *-re* and their derivatives follow a shared conjugation pattern in the present tense. The remaining irregular verbs ending with *-ir*, *-oir* and *-re*, don't follow a pattern. One has to memorize the conjugations for each of the verbs separately. Conjugations of various types of irregular verbs are given below:

Irregular "-ir" Verbs

Some French *-ir* verbs are regular verbs, which follow certain rules for conjugation. But there are a number of irregular *-ir* verbs in French.

AUXILIARY VERB OR HELPING VERB IN FRENCH

In French, when constructing compound **tenses**, such as the **passé composé** (**past tense**), we use auxiliary verbs, also known as helping verbs. In French, there are two auxiliary

verbs. They are **être** (eh-truh), which means 'to be,' and **avoir** (ah-vwar), which means 'to have.' The verbs *avoir* and *être* are important verbs in the French language. we use them to construct the compound tenses. *Avoir* and *être* are also used as main verbs in certain situations. They are categorized as irregular verb.

Passé Composé: The Past Tense in French

The *passé composé* is the most important past tense in French. It corresponds to the English simple past or sometimes the present perfect. The *passé composé* talks about actions that were completed in the past and emphasises their results or consequences in the present. The *passé composé* can express any of the actions, which range from completed actions in the past to actions repeated multiple times in the past, and even a series of actions completed in the past. Generally speaking, the imperfect describes past situations, while the *passé composé* narrates specific events.

In French the *passé composé* is a compound conjugation and it is made up of two parts:

1. The first part is helping verb which is the auxiliary verb (either *avoir* or *être*) conjugated in present tense
2. The second part is the past participle (*le participe passé*) of the main verb which is to be conjugated .

(Passe compose= present tense of auxiliary + past participle)

Conjugations of verb in the *passé composé* is subjected to grammatical agreement:

- When the auxiliary verb is *être*, the past participle must agree with the subject in number and gender.

For example: Elles sont allées (They went) (For Female gender)

- When the auxiliary verb is *avoir*, the past participle normally does not agree in gender and number with subject.

For example: Elles ont dansé (They danced) (For Male and Female gender both)

- But in case of verbs that take *avoir* in the *passé composé*, the participle only agrees in gender and number with a direct object that comes before the verb. This direct

object can take three possible forms: a personal pronoun (*me, te, le, la, nous, vous, les*), the relative pronoun *que*, or a noun placed before the verb (usually in questions and exclamations).

Example:

Il a rangé *son bureau*. → Il l'a rangé.

Il a rangé *sa chambre*. → Il l'a rangée.

Il a rangé *ses dossiers*. → Il les a rangés.

Il a rangé *ses cartes de visite*. → Il les a rangées.

The first step to conjugate a verb in the *passé composé* is to find out which helping verb (auxiliary verb) is to be used: *être* or *avoir*. Then the desired auxiliary verb is to be conjugated in the present tense as per subject and then the past participle of the concerned verb is added.

La Formation:-

Subject+avoir/etre in present tense +past participle form of the verb

Most verbs are conjugated to construct the *passé composé* with the helping verb

Avoir(to have)

‘Être’ is less common than “avoir” as a helping verb but in a few French verbs it is used when conjugated in the *passé composé*. ‘Être’ is used as the auxiliary verb with the following verbs of motion and staying:

1.Naître(to be born)

2.Mourir (To die)

3.Aller(To go)

4.Venir(To come)

5.Monter(To climb)

6.Descendre(To descend)

7.Arriver(To arrive)

8.Partir (To leave)

9.Entrer(To enter)

10. Sortir(To go out)

11.Apparaître(To appear)

12.Rester(To stay)

13. Retourner(To return)

14.Tomber (To fall)

15. Passer(To pass by)

Further it is also applied to the related forms of above verbs such as *Revenir,,Devenir,Rentrer,Remonter, Redescendre, Repartir*.

Other verbs that use ‘être’ as helping verb include:

- All reflexive verbs (verbs that use “se”.)
- Some verbs indicating movement or a change of state.
- **Example with reflexive verbs : Elles sont arrivées à la gare.**

We use *avoir* when *descendre, (r)entrer, (re)monter, rentrer, retourner* and *sortir* are followed by a direct object. In this case, the meaning of the verb often changes.

Example: Conjugation of French verb ‘Parler’(To speak) in *passé composé* (simple past) tense with different subjects:

Sujet Pronom (Subject Pronoun)	Conjugation of French verb ‘Parler’(To Speak) in Past Tense		
	French		English
	Auxiliary verbs “avoir”	Past Participle	
Première personne Singulier(1st person Singular)	J’ <u>ai</u> parlé		I spoke
Première personne Pluriel (1st person Plural)	Nous <u>avons</u> parlé		We spoke
Deuxième personne Singulier(2nd person Singular)	Tu <u>as</u> parlé		You spoke
Deuxième personne Pluriel (2nd person Plural)	Vous <u>avez</u> parlé		You spoke
Troisième personne Singulier (3rd person Singular)	Il <u>a</u> parlé		He spoke
	Elle <u>a</u> parlé		She spoke
Troisième personne Pluriel (3rd person Plural)	Ils <u>ont</u> parlé		They spoke
	Elles <u>ont</u> parlé		They spoke

Example: Conjugation of French verb ‘Aller’(To go) *inpassé composé* (simple past) tense with different subjects:

Sujet Pronom (Subject Pronoun)	Conjugation of French verb ‘Aller’(To go) in Past Tense	
	French	
	Auxiliary verbs ‘Être’	Past Participle
Première personne Singulier(1st person Singular)	Je <u>suisallé(e)*</u>	I went
Première personne Pluriel (1st person Plural)	Nous <u>sommes allé(e)s**</u>	We went
Deuxième personneSingulier(2nd person Singular)	Tu <u>es allé(e)</u>	You went
Deuxième personne Pluriel (2nd person Plural)	Vous <u>êtes allé(e)s</u>	You went
Troisième personne Singulier (3rd person Singular)	Il <u>est allé</u>	He went
	Elle <u>est allée</u>	She went
Troisième personne Pluriel (3rd person Plural)	Ils <u>sontallés</u>	They went
	Elles <u>sont allées</u>	They went

* “e” is added if the subject is female.

**“s” is added if the subject is plural and both ‘e’ & ‘s’ is added if the subject is plural and female.

Example: Conjugation of French reflexive/pronominal verb ‘Se Laver’ (To wash oneself) *inpassé composé* (simple past) tense with different subjects:

Sujet Pronom (Subject Pronoun)	Conjugation of French verb ‘Se Laver’(To wash oneself) in Past Tense	
	French	
	Auxiliary verbs ‘Être’	Past Participle
Première personne Singulier(1st person Singular)	Je <u>mesuislavé(e)</u>	I washed myself
Première personne Pluriel (1st person Plural)	Nous <u>nous sommes lavé(e)s</u>	We washed ourselves
Deuxième personneSingulier(2nd person Singular)	Tu <u>t’eslavé(e)</u>	You washed yourself
Deuxième personne Pluriel (2nd person Plural)	Vous <u>vous êteslavé(e)s</u>	You washed yourself
Troisième personne Singulier (3rd person Singular)	Il <u>s’estlavé</u>	He washed himself
	Elle <u>s’estlavée</u>	She washed herself
Troisième personne Pluriel (3rd person Plural)	Ils <u>se sont lavés</u>	They washed themselves
	Elles <u>se sont lavées</u>	They washed themselves

In the case of reflexive verbs (which always take *être* as their auxiliary in the *passé composé*), the participle generally agrees with the subject in number and gender.

Example: Nous nous sommes lavés

However, the past participle does not agree if the verb is followed by a direct object.

Example: Elle s'est lavé les mains. (What did she wash? – her hands)

But without direct object, it agrees with the subject in number and gender

Example : Elle s'est lavée.

Further it is to be noted that the *participe passé* never agrees with an indirect object.

Example: Rakesh et Sarita se sont téléphoné.

→ *se* = indirect object (*téléphoné à qui?* – Whom did they call?)

The *participe passé* does not agree with the subject of the following

verbs: *Se téléphoner, Se Parler, Se Mentir, Se Plaire (Complaire/Déplaire), Se Sourire, Se Rire,*

Se Nuire, Se Succéder, Se Suffire, Se Ressembler, S'en Vouloir.

This is because the reflexive pronoun is an indirect object. It is used in the sense of “each other” for these verbs.

Construction of *Participe Passé* (Past Participle) of the verb in *Passé Composé* :

Once it is identified which helping verb is to be used, then past participle of the verb to be conjugated is added.

The majority of French verbs are regular and forming their past participles follow set pattern as explained below:

i) For regular verbs ending with *-ER/IR/RE-*, the *participe passé* is constructed as given below:

- If the infinitive ends in *-er*, the participle ends in é
Manger => J'ai mangé
- If the infinitive ends in *-ir*, the participle ends in i
Finir => J'ai fini
- If the infinitive ends in *-re*, the participle ends in u
Vendre => J'ai vendu

There are also a few irregular verb patterns:

- **Faire, dire** and other verbs '**ire**' will be =>**it** (Fait, , Dit)
- **Connaitre** and other verbs '**aitre**' will be =>**u** (Connu)
- **Venir** and other verbs '**enir**' will be =>**enu** (Venu)
- **Prendre** and other verbs '**-rendre**' will be =>**ris** (Pris)

Some irregular verbs won't follow any of these patterns. One has to look up the individual past participle conjugation and learn the forms by heart.

Le Futur Simple: The Future Tense in French

Le futur simple corresponds to the -future tense in English. This tense is used to talk about future plans or intentions, as well as to make predictions about what may occur in the future.

How to conjugate the *futur simple* in French

We conjugate the future tense by adding the endings **-ai, -as, -a, -ons, -ez and -ont** to the infinitive of the regular verbs (ending with **-er and -ir**) for the subjects **Je, Tu, Il / Elle / On, Nous, Vous Ils/Elles** respectively.

To conjugate in the *futur simple*, for the verbs ending with **-re**, we have remove to last **-e** from the infinitive of the verb and add the endings **-ai, -as, -a, -ons, -ez and -ont** for the subjects **Je, Tu, Il / Elle / On, Nous, Vous Ils/Elles** respectively.

Sujet Pronom (Subject Pronoun)	-er verbs (Donner-To give)	-ir verbs (Finir-To Finish)	-re verbs (Vendre-To Sale)
Première personne Singulier(1st person Singular)	Je donner ai (I will give)	Je finir ai (I will finish)	Je vendr ai (I will Sale)
Deuxième personne Singulier(2nd person Singular)	Tu donner as (You will give)	Tu finir as (You will finish)	Tu vendr as (You will Sale)
Troisième personne Singulier (3rd person Singular)	Il/Elle donner a (He/Shewill give)	Il/Elle finir a (He/Shewill finish)	Il/Elle vendr a (He/Shewill Sale)
Singular) Première personne Pluriel (1st person Plural)	Nous donner ons (Wewill give)	Nous finir ons (Wewill finish)	Nous vendr ons (Wewill Sale)
Deuxième personne Pluriel (2nd person Plural)	Vous donner ez (You will give)	Vous finir ez (You will finish)	Vous vendr ez (You will Sale)
Troisième personne Pluriel (3rd person Plural)	Ils/Elles donner ont (Thewill give)	Ils/Elles finir ont (Thewill finish)	Ils/Elles vendr ont (Thewill Sale)

Example: Conjugation of French three regular French verbs (ending with -er, -ir and -re) in *Futur* (Future) tense with different subjects:

EXCEPTIONS TO THE CONJUGATION RULES

A short *e* in the word stem receives a grave accent (*accent grave*) in the *futur simple*

Example:

- peser – je pèserai
- Modeler – Je Modèlerai

Some verbs double their consonants.

Example:

- Jeter – Je Jetterai

For some verbs ending in *-rir*, the *i* is omitted before adding the future ending.

Example:

- Courir – Je Courrai
- Mourir – Je Mourrai

For verbs ending in *-Yer*, the *Y* becomes an *I* in the *futur simple*. (For verbs ending in *-ayer*, both *y* and *i* are permitted)

Example:

- Employer – J'emploierai, Tu Emploieras, Il Emploiera, Nous Emploierons, Vous Emploierez, Ils Emploieront
- Payer – Je Payerai/Pajera

Verbs ending in *-oir* are irregular in the *futur simple*, as are *aller*, *envoyer*, *faire* and *venir*.

Some irregular verbs won't follow any of these patterns. One has to look up the individual root

and then the endings *-ai*, *-as*, *-a*, *-ons*, *-ez* and *-ont* are added to the root words of these irregular verbs for the subjects **Je, Tu, Il / Elle / On ,Nous, Vous Ils/Elles** respectively.

Some French verbs and their *Participe Passé* and *Futur Simple Root*

<u>Verbs</u>	<u>Participe Passé</u>	<u>Futur</u>	<u>Verbs</u>	<u>Participe Passé</u>	<u>Futur</u>
Acquérir	Acquis	J'acquerrai	Lire	Lu	Je lirai
Aller	Allé	J'irai	Mettre	Mis	Je mettrai
Asseoir	Assis	J'assièrai	Mourir	Mort	Je Mourrai
Avoir	Eu	J'aurai	Naître	Né	Je Naîtrai
Boire	Bu	Je boirai	Payer	Payé	Je Paièrai
Conduire	Conduit	Je conduirai	Peser	Pesé	Je Pèserai
Connaître	Connu	Je connaîtrai	Pleuvoir	Plu	Il Pleuvra
Courir	Couru	Je courrai	Pouvoir	Pu	Je Pourrai
Couvrir	Couvert	Je couvrirai	Prendre	Pris	Je prendrai
Croire	Cru	Je croirai	Recevoir	Reçu	Je recevrai
Devoir	Dû	Je devrai	Rire	Ri	Je rirai
Dire	Dit	Je dirai	Savoir	Su	Je Saurai
Dormir	Dormi	Je dormirai	Servir	Servi	Je servirai
Écrire	Écrit	J'écirai	Tenir	Tins	Tiendrai
Employer	Employé	J'emploierai	Venir	Venu	Je Viendrai
Envoyer	Envoyé	J'enverrai	Vivre	Vécu	Je vivrai
Être	Été	Je Serai	Voir	Vu	Je Verrai
Faire	Fait	Je Ferai	Vouloir	Voulu	Je Voudrai
Falloir*	Fallu	Il Faudra	Valoir	Valu	Je Vaudrai

* It is conjugated with third person singular normally.

Conjugation of Irregular Verbs in *Présent*, *Futur* and *Passé Composé*

Partir (To leave)	Je pars (I leave) Tu pars (You leave) Il part (He leaves) Elle part (She leaves) On part	Je partirai Tu partiras Il partira Elle partira On partira Nous partirons	Je suis parti(e) Tu es parti(e) Il est parti Elle est partie On est parti(e) Nous sommes parti(e)s
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	(We leave) Nous partons (We leave) Vous partez (You leave) Ils partent (They leave) Elles partent (They leave)	Vous partirez Ils partiront Elles partiront	Vous êtesparti(e)s Ils sontpartis Elles sont parti(e)s
Prendre (To take)	Je prends (I take) Tu prends (You take) Ilprend (He takes) Elle prend (She takes) Onprend (We take) Nous prenons (We take) Vous prenez (You take) Ils prennent (They take) Elles Prennent (They take)	Je prendrai Tu prendras Il prendra Elle prendra Onprendra Nous prendrons Vous prendrez Ils prendront Elles prendront	J'aipris Tu as pris Il apris Elle apris On a pris Nous avons pris Vous avez pris Ils ont pris Elles ontpris
Vouloir (To want)	Je veux (I want) Tu veux (You want) Il veut (He wants) Elle veut (She wants) On veut (We want) Nousvoulons (We want) Vousvoulez (You want) Ils veulent (They want)) Ellesveulent	Je voudrai Tu voudras Il voudra Elle voudra Onvoudra Nous voudrons Vous voudrez Ils voudront Elles voudront	J'aivoulu Tu as voulu Il avoulu Elle avoulu On a voulu Nous avons voulu Vous avez voulu Ils ont voulu Elles ontvoulu

	(They want)		
Pouvoir(Can)	Je peux (I can) Tu peux (You can) Il peut (He can) Elle peut (She can) On peut (We can) Nous pouvons (We can) Vouspouvez (You can) Ilspeuvent (They can) Elles peuvent (They can)	Je pourrai Tu pourras Il pourra Elle pourra Onpourra Nous pourrons Vous pourrez Ils pourront Elles pourront	J'aipu Tu as pu Il apu Elle apu On a pu Nous avons pu Vous avez pu Ils ont pu Elles ont pu
Voir(Tosee)	Je vois (I see) Tu vois (You see) Il voit (He sees) Elle voit (She sees) On voit (We see) Nous voyons (We see) Vous voyez (You see) Ils voient (They see) Elles voient (They see)	Je verrai Tu verras Il verra Elle verra Onverra Nous verrons Vous verrez Ils verront Elles verront	J'aivu Tu as vu Il a vu Elle a vu On a vu Nous avons vu Vous avez vu Ils ont vu Elles ont vu

Faire (To do)	Je fais (I do) Tu fais (You do) Il fait (He does) Elle fait (She does) On fait (We do) Nous faisons (We do) Vous faites (You do) Ils font (They do) Elles font (They do) Feminine	Je <u>ferai</u> Tu <u>feras</u> Il <u>fera</u> Elle <u>fera</u> On <u>fera</u> Nous <u>ferons</u> Vous <u>ferez</u> Ils <u>feront</u> Elles <u>feront</u>	J' ai fait Tu as fait Il a fait Elle a fait On a fait Nous avons fait Vous avez fait Ils ont fait Elles ont fait
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2.5 THE INTERROGATION WITH <Est-ce que, Qu'est-ce que et Qui est-ce que>

The phrase est-ce que is used to make interrogative sentence. By using "**Est-ce-que**" for interrogation we can put the subject before the verb, and avoid the inversion. Hence Word order stays just the same as it would in an ordinary sentence. Est-ce que comes before the subject, and the verb comes after the subject.

Example: If we change the sentence „Je vais en ville (meaning I go to town) into an interrogative sentence, We use ‘Est-ce que’ and the interrogative sentence will be Est-ce que vous allez en ville?(Do you go to the town?)

Est-ce que C'est faux? (Is that false?)

Qui refers to people and it means ‘*who* or *whom*’..‘**Que**’ refers to objects (everything except people), and it means ‘*what*’ .‘**Qui**’ is often replaced, with the expressions ‘**Qui est-ce que**’ and ‘**Que**’ is often replaced, with the expressions ‘**Qu'est-Ce que**’.

Examples

Qui est-ce que vous voyez?(Who/Whom do you see?)

Qu'est-ce que vous faites?(What are you doing?)

Check your Progress-2

1. Écrivez la conjugaison de verbessuivants au *passé composé* et *Le futur simple* .

(Write the conjugation of following verbs in past tense and future tense.)

- i. Partir,
- ii. Faire
- iii. Prendre
- iv. Sortir
- v. Voir
- vi. Vouloir
- vii. Pouvoir

2. Traduisez en français. (Translate in to French)

- 1) Do you speak French?
- 2) Does he speak English?
- 3) Does she go to restaurant?
- 4) Do they like the “movie”?
- 5) Is she a beautiful girl?

2.6 CONVERSATION IN THE RESTAURANT (HOW TO PLACE/TAKE ORDER, BILLING ETC.)

Monseieur Rawat et Madame Rawat vont déjeuner dans un restaurant. C’est un bon et grand restaurant .Il ya une carte,un menu et plat du jour.

(Mr.and Mrs. Rawat are going for lunch in an restaurant.It is a good and large restaurant. There is a menu and daily special.)

Dans le restaurant-(Inside the restaurant)

Conversation entre les clients et le Garçon (Conversation between the clients and the waiter)

Garçon : *Bonjour Monsieur.* (Good Morning Sir.)

Clients : *Bonjour.*(Good Morning) (Monseieur Rawat et Madame Rawat)

Garçon : *Voulez-vous une table pour deux personnes?* (Do you want a table for two persons?)

Clients : *Oui, s’il vous plaît. C’est pour déjeuner, pour deux personnes.* (Mme Rawat) (Yes please. It is for lunch, for two people.)

Garçon : *Je vous apporte la carte immédiatement.* (I bring you the card immediately.)

Voila la carte. (Here is the menu.)

Qu'est-ce que vous voulez en entrée? Vous allez prendre un apéritif pour commencer?

(What do you want as a starter? Are you going to have an aperitif to start?)

Clients : (M Rawat) : *Je vais prendre la soupe de tomate. (I am going to take the tomato soup)*

(Mme Rawat) : *Je vais prendre la soupe de legumes.*

(I am going to take the vegetable soup)

Garçon : *Qu'est-ce que vous prenez en plat principal?(What do you take as a main course.)*

Clients : (M Rawat) : *Je voudrais salade verte, et le plat du jour,, c'est du poulet au riz et le poisson.*

(I would like green salad and the dish of the day which is chicken with rice and fish .)

(Mme Rawat): *Je voudrais seulement la pizza aux champignons.*

(I would want the mushroom pizza only.)

Garçon : *Qu'est-ce que vous prenez dans les boissons? (What do you take in drinks?)*

Clients : (M Rawat) : *Je voudrais bouteille de vin rouge et une bouteille d'eau minérale.*

(I would want a bottle of red wine and a bottle of mineral water.)

(Mme Rawat) : *Je voudrais du jus d'orange. (I would want orange juice.)*

Garçon : *Qu'est-ce que vous prenez au dessert? (What do you take in dessert?)*

Clients : (Mme Rawat) : *Non, Je ne prends pas de dessert. (No, I don't take dessert)*

(M Rawat) : *Pour moi, la glace. (For me Ice cream.)*

Garçon : *Prenez-Vous du café? – Un café crème ou un café noir ?*

(Do you take coffee?)-(- Cream coffee or black coffee?)

Clients : (Mme Rawat): *Alors, apportez un café noir pour moi et l'addition s'il vous plaît !*

(O.K., Bring one black coffee for me and the bill please).

Garçon : *Voilà, l'addition . Comment vous payez ? Par L'argentou la carte de crédit.*

(Here is the bill. How do you pay ? By cash or credit card.)

Clients : (M. Rawat): *Je vais payer avec la carte de crédit. Prenez la pourboire, s'il vous plaît!*

(I am going to pay by credit card. Please take the tip.)

Garçon : *Merci ! Au revoir et à bientôt !* (Thank you ! Goodbye and see you soon !

Les : *Au revoir !* (Goodbye)

Clients

2.7 GLOSSARY

- **BRIGADE DE CUISINE (KITCHEN BRIGADE):** It is a system of hierarchy of staffworking in kitchen of hotels .
- **LE CHEF GARDE-MANGER:**He is responsible for preparation of foods in cold section.. He prepares appetizers, canapés, pâtés,terrinesand some salads.
- **LE CHEF GLACIER:** He prepares ice creams, sorbets and ice racks.
- **LES COMMIS DE CUISINE:**Theyhelp the Chefs de Partie to prepare the dishes.
- **PASSÉ COMPOSÉ(THE PAST TENSE):**The *passé composé* corresponds to the English simple past or sometimes the present perfect. The *passé composé* talks about actions that were completed in the past and emphasises their results or consequences in the present.**In French the *passé composé* is a compound conjugation and it is made up of two parts:**
 - The first part is helping verb which is the auxiliary verb (either *avoir* or *être*) conjugated in present tense
 - The second part is the past participle (*le participe passé*) of the main verb which is to be conjugated .
 - **(Passe compose= present tense of auxiliary + past participle)**
- **LE FUTUR SIMPLE(THE FUTURE TENSE):**Le futur simple corresponds to the -future tense in English. This tense is used to talk about future plans or intentions, as well as to make predictions about what may occur in

the future. We conjugate the future tense by adding the endings **-ai, -as, -a, -ons, -ez and -ont** to the infinitive of the regular verbs (ending with **-er and -ir**) for the subjects **Je, Tu, Il / Elle / On, Nous, Vous Ils/Elles** respectively.

2.8 ANSWER TO CHECK YOUR PROGRESS

Check you Progress - 1

1. See 2.2

2. See 2.3

Check you Progress - 2

1. See 2.4

2. See 2.5

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2.10 TERMINAL QUESTIONS

1. *Explain the kitchen brigade and function of each members of this brigade in French.*
3. Write down the name of Meat and Poultry in French.
4. Explain the irregular verbs with examples in French.
5. Write down the conversation between the waiter and the client in the restaurant regarding placing and taking order, billing etc. in French.

UNIT: 03

FRENCH WINES AND CONVERSATION BASIC

STRUCTURE:

- 3.1 Objectives
- 3.2 Name of French Wines
- 3.3 Reading a Winelabel
- 3.4 French Cheese and Seasonings
- 3.5 The Recent Past Tense and the Immediate Future Tense
- 3.6 Conversation Basic: Hotel Room Reservation (To Make/Cancel the Reservation)
- 3.7 Glossary
- 3.8 Answer to Check Your Progress
- 3.9 Reference / Bibliography/Suggested Readings
- 3.10 Terminal Questions

3.1 OBJECTIVES

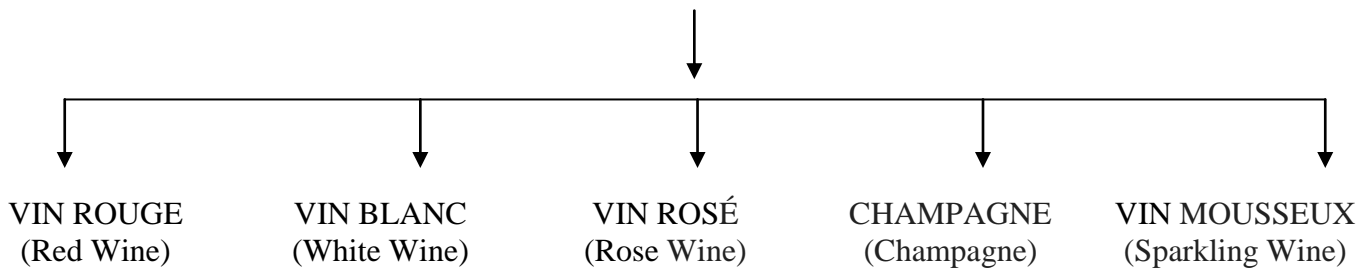
After reading this unit you should be able:

- To know about the name of French wines, and Reading a wine label.
- To learn about French cheese and seasonings.
- To learn the Conjugation of French verbs in recent past tense and immediate future tense.
- To learn conversation about hotel room reservation (to make/cancel the reservation) in French.

3.2 NOMS DES VINS FRANÇAIS (NAMES OF FRENCH WINES)

French wines-France is the finest producer of wines in the world. Wine is an essential part of life of French people. It is only due to Terroir which makes the French wines different from the wines of other countries. It produces various varieties of wines such as white, Rose, Red (sweet, semi-sweet, dry), sparkling and fortified wines.

Classification des vins Français
(Classification of French Wines)



In France several regions are well-known for wine production. These regions are shown in the map of France. Out of these regions, Alsace is famous for white wines, Bordeaux is known for its red wines and Champagne is for its sparkling wines. Beside these some other regions are also famous for wines.



Source :<https://winefolly.com/deep-dive/wines-of-southwest-france/>

LES VINS FRANÇAIS (The French Wines)

ALSACE

Alsace is a white wine area. The white wines of this area are fresh, dry, light, fine and aromatic and they are very great in taste. Wines are named after the grapes in this area.

LES VINS BLANCS (White Wines)	LES VINS ROUGES (Red Wines)
Chasselas	Vins de Moselle
Gewurztraminer	Pinot noir
Silvaner	Rouge d'Alsace

BORDEAUX

Bordeaux is the capital of the Ancient province of Aquitaine and lies on the bend of the river Garonne in South-west France. Bordeaux is famous for its big, balanced and beautiful reds wine. The region also produces some superb whites.

LES VINS BLANCS (White Wines)

Château Olivier

Château Carbonnieux

Château Bouscaut

LES VINS ROUGES (Red Wines)

Château Haut-Brion

Château Lafite

Château Pape-clément

BORGOGNE/ BURGUNDY

Burgundy is reputed for its gourmet food and wines. This region produces both red and white wines. Most of the wines produced in Burgundy are red, which are full bodied and heavier than clarets.

LES VINS BLANCS (White Wines)

Meursault

Chablis Voreuil

Pouilly-Fuissé

LES VINS ROUGES (Red Wines)

Charmes-Chambertin

Côte de Beaune

Clos de Vougeot

LOIRE

The Loire is the longest river in France rising in the mountains of the Massif central in the Ardèche. This region is divided into four different districts- Nantes, Anjou and Saumur, Touraine.

LES VINS BLANCS (White Wines)

Pouilly Blanc Fumé

Coteaux du Lion

Pouilly-sur-Loire

LES VINS ROUGES (Red Wines)

Cabernet d'Anjou

Cabernet de Saumur

Anjou Mousseaux

Rhône

The Rhone vineyards run from Lyon in the north to Avignon in the south following the Rhone valley. Rhone region produces red, white and rose' wines. The red from Rhone are heavy, full bodied, and dark in colour and rich in flavor with high alcohol content. Most of the white wines are dry and grapey with good fragrance.

LES VINS BLANCS (White Wines)	LES VINS ROUGES (Red Wines)
Condrieu	Saint Joseph
Chateau Grillet	Hermitage
Côte du Ventoux	Chateauneuf-du-pape

CHAMPAGNE

This region is world famous for its sparkling wine which is named after the region Champagne. This wine is made by method champenoise. . The Champagne region, centered on the towns of Reims (Rheims) and Epernay, is the most northern of France's major vineyards. The Champagne district has three centers, namely Epernay, Reims and Ay. The district has been delimited, which means that only sparkling wines made from the grapes of this district can be called Champagne. Other sparkling wines produced in other districts of France are called “*Vins Mousseux*” and semi sparkling wines are called *Crémant* or *Pétillant*. Champagne is made from a blend of black and white grapes in the ratio of 3:1. The varieties of black grapes are *Pinot Noir* and *Pinot Meunier* and the white variety is *Chardonnay*.

Nom du Champagne (Champagne Name)

Moet et Chandon
 Charles Heidsieck
 Canard Duchene
 Blanc de Blanc
 Blanc de noire
 Bollinger
 Joseph Perrier
 G.H.Mumm
 Lanson
 Pommery

French Wine Laws and Classification of French Wines:

French wine laws are enforced very strictly. Wine laws of many wine producing countries simply follow the system of French wine laws.

The objectives of the laws are:

- To prevent fraud and malpractices
- To help producers achieve and maintain the highest standards of quality.

French wine laws classify the French wines into four categories.

- Vin de Table
- Vin de Pays
- Vin Délimité de Qualité Supérieure (VDQS)
- Appellation d'Origine Contrôlée (AOC) or Appellation Contrôlée (AC).

1. Vin de table

This is the basic wine of France which amounts to approximately 40 per cent of the total wine production in France. There are no restrictions on the grape varieties used, and on the yields. Labels of these wines are not allowed to name vintage or an area of production. 'Produce of France' is printed without the name of grapes, region, etc. The wines are sold in carafe or in glass in cafés. This category of wine is also termed as carafe wine.

2. Vin de pays

Literally, it means country wine. This class was introduced in the year 1960. The wines of this category are made from approved grapes of a specific region. It also guarantees minimum alcohol content, and the area of production. The official name of the appellation would appear after the phrase 'vin de pays de...'

3. Vins Delimité de Qualité Supérieure (VDQS)

This category of wines is a superior quality produced in delimited areas. It guarantees the area of production grape variety used, minimum alcohol content, viticulture, and verification methods. This group is slowly being phased out as the wines of this class are promoted to Appellation Contrôlée (AC) status.

Appellation d'Origine Contrôlée (AOC) or Appellation Contrôlée (AC)

This is the highest standard of quality. It guarantees the following:

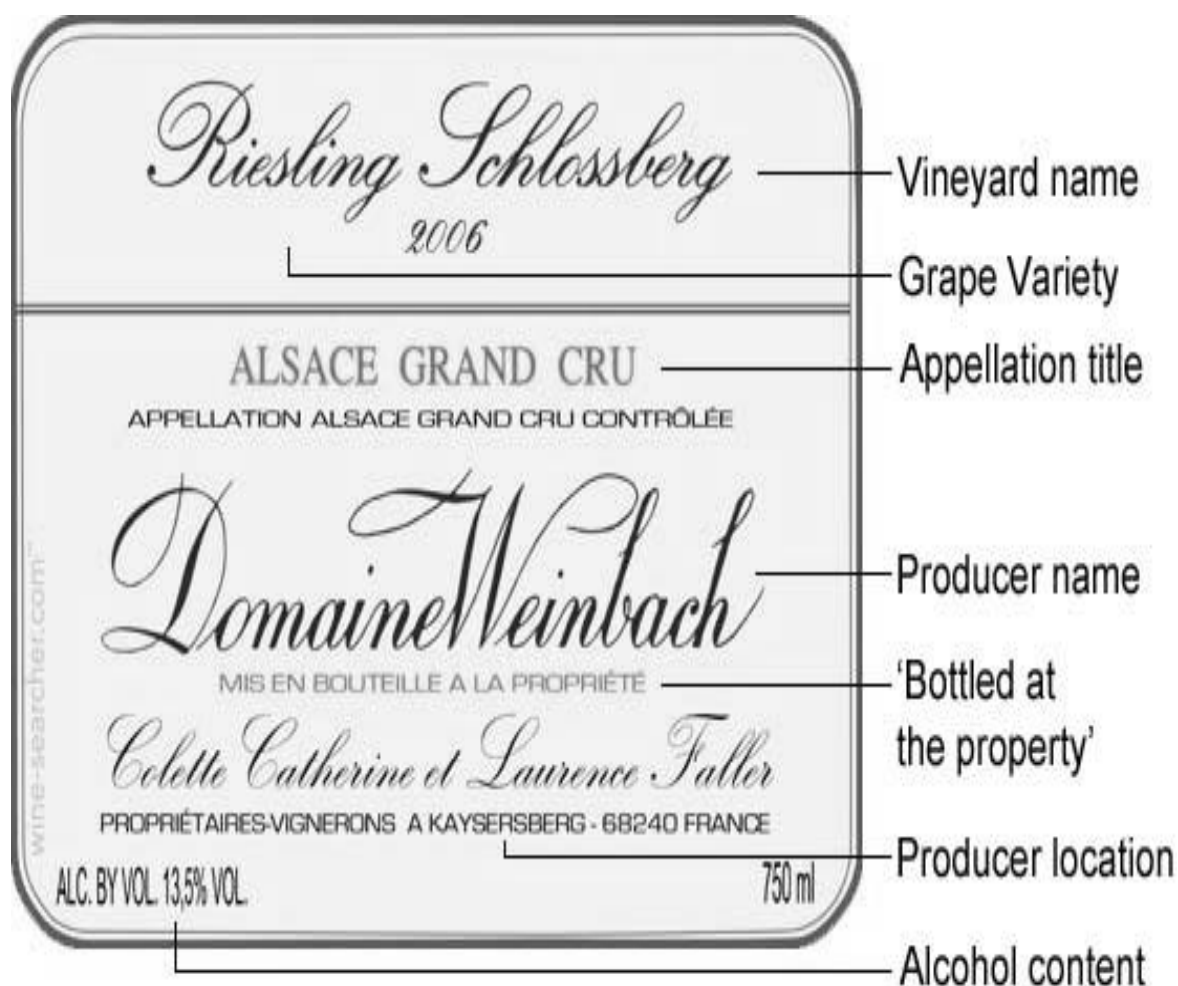
- The area of production.
- The grape varieties used
- The viticulture methods such as pruning density of planting, etc.

- The maximum yield (number of hectolitres per hectare)
- The minimum alcoholic content
- The verification methods like ageing, blending, etc.

The wine laws are enforced by the Institute National des Appellations d'Origine (INAO). INAO is assisted by the control boards in each of the major region. The INAO authorizes a region to call its wines after their place of origin by granting it the status AC. It sets standards for each appellation of the regions. Some regions have many AC communes and AC vineyards which govern the quality of the wines produced under their control. In some regions there are number of ACs which are applied to the wine.

3.3 READING A WINE LABEL-

French wine label provides detailed information about the wine.



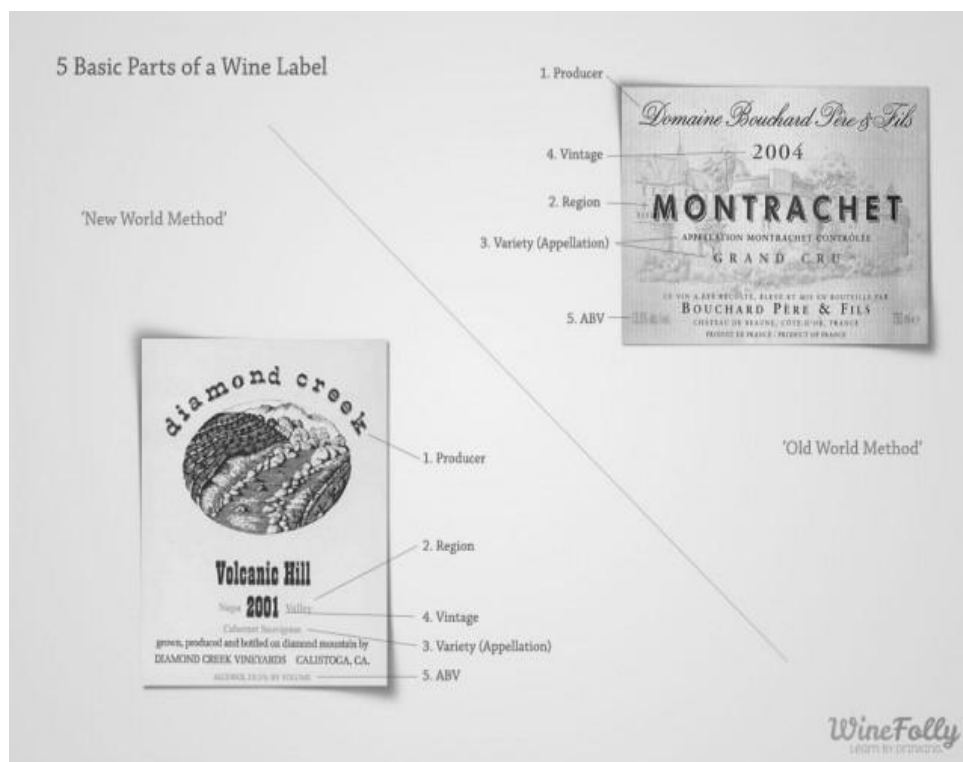
Source: <https://www.wine-searcher.com/wine-label-alsace>



Source: <https://www.pinterest.com/pin/10203536631368510/>

In French wine label the following informations are usually given–

- Nom et année du producteur(Producer name and year).
- Nom du vin (Wine name).
- L'appellation du vin (The appellation of the wine).
- Son origine de production (Its origin of production).
- La teneur en alcool(The alcohol content).
- Le volume du contenu(The volume of the content.)
- Que le vin était mis en bouteille au domaine(That the wine was estate bottled).



Source: <https://winefolly.com/tips/how-to-read-a-wine-label/>

3.4 FROMAGE FRANÇAIS ET LES ASSAISONNEMENTS (FRENCH CHEESES AND SEASONINGS)

Fromage français (French Cheese)

Cheese is made from milk and is the natural way of preserving its nutrients. It is made from pure fresh milk, cream or milk and cream mixed together. In France more than 1000 different types of cheese are used for cooking purpose.

French cheeses can be divided into three main families:

- Fromages Pressés (pressed cheeses) (like most British cheeses)
- fromages à pâte molle (soft cheeses) , such as Camembert
- fromages bleus (blue cheeses) to which can be added a number of hybrids or very individual cheeses.

Cheese is traditionally made from three types of milk:

- lait de vache (cow's milk)
- lait de chèvre (goat's milk)
- lait de brebis (sheep's milk or ewe's milk)

Pressed Cheese	Soft Cheese	Blue Cheese
PARMESAN: Hard cheese from Italy. A dry cheese with an appearance of pinpoints all over it. It is solely used for cooking purpose.	CAMEMBERT: This is a French Cheese made in the Normandy district out of cow's milk, resembling Brie.	ROQUEFORT: A blue ewe's milk cheese from France. It is matured in the caves of Roquefort to obtain its unique characteristics.
CHESHIRE: It is a mellow open-textured cheese, having red or white in colour.	BRIE: It is soft or cream French cheese, made from cow's milk with an average weight of 2-3 kg of whole cheese. There are two sizes, namely Petit Brie and Grand Brie.	STILTON: It has close texture and is intermingled with blue veins, which gives its special flavor.
DERBY: Close textured and pale honey colour. A sage flavoured Derby cheese is also available round the year but traditionally a Christmas Cheese.	CARRE DE L'EST: It is French cheese, made from pasteurised cow's milk with mild flavour.	DANISH BLUE: It is Blue veined cheese, made in Denmark from cow's milk.
Cantal: It is a tasty uncooked pressed cheese from the Auvergne mountains.	DEMI-SEL: It is a sour milk cheese from France.	GORGONZOLA: It is blue Italian cheese which usually needs 18 weeks to ripen. The whole cheese weighs 8-10 kg.
EDAM: It is hard cheese from Holland with pale yellow colour and waxy texture. It is globe shaped having yellow or red rind.	MUNSTER (A rind-washed soft but strong cheese from Alsace – Lorraine of France)	Fourme d'Ambert : It is a mild blue cheese with an almost nutty flavour from the Auvergne.
	Pont l'Evêque: It is a Semi-hard cheese from France and obtains its flavour after ripening.	

French Seasonings(Les Assaisonnements)

French Seasonings are usually a blend of the classic herbs used in French cooking. Popular and widely used French seasonings are:

Quatre Epicés: It is the traditional blending of "four spices" namely cloves, ginger, nutmeg and white pepper.

Herbes de Provence: These herbs are grown in southern Provence of France. It is usually comprised of rosemary, thyme, oregano, savory, marjoram, basil, and other herbs like tarragon.

Bouquet Garni: It is a simple blend of cracked peppercorns and flavour-packed dried herbs of thyme, savoury, tarragon, rosemary, parsley, and bay leaves. This Classic Herb Blend gives Traditional French Flavours,

Fines Herbes: It is the classic French blend of herbs like parsley, chives, tarragon and chervil.

Fleur de Sel: It is the thin layer formed on top of salt marshes mostly through the effect of drying winds. Fleur de sel is produced in Brittany and Noirmoutier on the western Atlantic coast of France and in the Carmague area in the south of France. The most famous of these salts is Fleur de Sel de Guérande which is distinguished with a Label Rouge, or red label, a sign of high quality in France

Celtic Salt - Grey Salt: Grey salt, known as sel gris in France, is a heavier, naturally moist French sea salt that is gathered from the flats after a period of settling. It too is gathered with special tools and according to ancient Celtic methods. Hence it is also called Celtic salt.

Croque-au-Sel: It is the preparation of vegetables, raw or steamed, with only salt and a bit of butter as a flavouring.

Croute-en-sel: It refers to cooking a dish covered in salt and removed afterwards. For example, In order to make roast chicken more tender, it is covered in rock salt before cooking.

Gouts (Tastes)

Aigre:	sour
Amer:	bitter
Piquant:	spicy
Salé:	salty, savory
Sucré:	sweet(ened)

CHECK YOUR PROGRESS – 1

1. Donner la nomenclature des différents types de vins français. (Give the nomenclature of different types of French wine)
2. Écrivez les noms de deux vins des régions Alsace, Bordeaux et Rhône de la France. (Write the names of two wines from the Alsace, Bordeaux and Rhône regions of France.)
3. Écrivez les noms de trois campagnes de France. (Write the names of three campaigns of France.)
4. Classez les fromages suivants dans différentes catégories tel que: Fromages Pressés, fromages à pâte molle et fromages bleus. (Classify the following cheeses into different categories such as Pressed Cheese, Soft Cheese, Blue

Cheese): *Gorgonzola, Camembert, Cheshire, Stilton, Derby, Demi-Sel, Fourmed'ambert, Edam, Carre De L'est*

3.5 LE PASSE RÉCENT (THE RECENT PAST)

Le *passé récent* (*The Recent Past*) talks about a completed action that took place shortly before the moment of speaking. In English the construction structure of sentence of the recent past is (*have just + past participle*).

Example of sentence structure of recent past in English: They have eaten their lunch.

How to form the recent past in French:

Le *passé récent* refers to something that happened just before the present moment. To form the *passé récent* sentence in French, the structure will be ‘subject’ followed by the conjugated form of the verb *venir* in the present (*le présent*) + *de* + infinitive

Subject+Venir (Conjugated in present) + de/d’ + verb (in infinitive)

Example : Oh non ! Le train vient de partir !(Oh no ! The train has just left !)

How to conjugate the *passé récent* in French

For making the *passé récent* sentence in French or to conjugate the verb in *passé récent* in French, first of all we have to conjugate the verb *venir* in present tense as per the subject of the sentence followed by ‘de’ and then the verb to be converted in ‘infinitive’ form.

Le *passé récent* (*The Recent Past*) of the verb ‘Déjeuner’ (To take Lunch)

Je viens de déjeuner(I have just taken lunch)
 Tu viens de déjeuner(You have just taken lunch)
 Il vient de déjeuner(He has just taken lunch)
 Elle vient de déjeuner(She has just taken lunch)
 On vient de déjeuner(We have just taken lunch)
 Nous venons de déjeuner(We have just taken lunch)
 Vous venez de déjeuner (You have just taken lunch)
 Ils viennent de déjeuner(They have just taken lunch)
 Elles viennent de déjeuner(They have just taken lunch)

LE FUTUR PROCHE: THE NEAR FUTURE IN FRENCH

Le FuturProche(the near future in French) talks about actions in the near future . In English the construction structure of sentence of the near future is (going to + infinitive) or (about to + infinitive) when it refers to things that will happen in the immediate future. It emphasizes that there is already an intention behind the action.

Example of sentence structure of recent past in English: They are going to take lunch.

How to form *Le FuturProche* in French:

Le FuturProche refers to an action that will take place shortly. To form the *FuturProche* sentence in French, the structure will be ‘subject’ followed by the conjugated form of the verb ‘*aller*’ in the present (*le présent*) + infinitive.

Subject+ *aller* (Conjugated in present) + Verb (in infinitive)

Example to talk about an action that will take place shortly :

Ravindra va partir dans cinq secondes. (Ravindra is going to depart in five minutes)

Example to talk about a planned action in the near future

Il va visiter au supermarché. (He is planning to visit supermarket)

How to conjugate the *futurproche* in French

For making the *futurproche* sentence in French or to conjugate the verb in *futurproche* in French, first of all we have to conjugate the verb *aller* in present tense as per the subject of the sentence which is used as an auxiliary verb followed by the main verb in ‘infinitive’ form.

***Le FuturProche* (the near future) of the verb ‘Déjeuner’ (To take Lunch)**

Je vais déjeuner (I am going to take lunch)
 Tu vas déjeuner (You are going to take lunch)
 Il va déjeuner (He is going to take lunch)
 Elle va déjeuner (She is going to take lunch)
 On va déjeuner (We are going to take lunch)
 Nous allons déjeuner (We are going to take lunch)

Vous allez déjeuner(You are going to take lunch)

Ils vont déjeuner(They are going to take lunch)(Masculine)

Elles vont déjeuner(They are going to take lunch) (Feminine)

LE PRÉSENT CONTINUE (THE PRESENT CONTINUOUS)

Le Présent Continue talks about actions that one is doing right now. In English, we use the verb “to be” and the “present participle” of the verb :

Example: I am doing (doing is the present participle of verb to do) .

I am eating or I am in the process of eating. (eating is the present participle of to eat)

How to conjugate Le Présent Continue (The Present Continuous) in French

The expression être en train de + infinitive verb is used to emphasize actions in progress. For making the **Présent Continue** sentence in French or to conjugate the verb in **Présent Continue** in French, first of all we have to conjugate the verb **être** in present tense as per the subject of the sentence followed by ‘**en train de**’ and then the verb to be converted is written in ‘infinitive’ form.

Examples:

Elle est en train de jouer (She is playing)

Nous ne sommes pas en train de manger (We are not eating)

Qu’est-ce que tu es en train de faire? (What are you doing?)

Je suis en train de voyager. (I am travelling)

Le Présent Continue (The Present Continuous) of the verb ‘Manger’ (To eat)

Je suis en train de manger. (I am eating or I am in the process of eating)

Tu es en train de manger. (You are eating or You are in the process of eating)

Il est en train de manger. (He is eating or He is in the process of eating)

Elle est en train de manger. (She is eating or She is in the process of eating)

On est en train de manger. (We are eating or We are in the process of eating)

Nous sommes en train de manger. (We are eating or We are in the process of eating)

Vous êtes en train de manger (You are eating or You are in the process of eating)

Ils sont en train de manger (They are eating or They are in the process of eating) (

Masculine)

Elles sont en train de manger. (They are eating or They are in the process of eating)

(Feminine)

CHECK YOUR PROGRESS – 2

1 Complétez les phrases avec Le Futur Proche

- a) Son grand-père Une bicyclette à lui. (donner)
- b) J'..... pendant huit heures. (dormir)
- c) John des gâteaux. (manger)
- d) Ils -----ce soir. (*téléphoner*)
- e) Elles leur travail. (finir)

2 Mettez les verbes entre parenthèses au *passé récent*

- a) Ils (*écrire*) un livre.
- b) Pratap (*regarder*) un film.
- c) J'(*fermer*) la fenêtre.
- d) François (*se lever*) à 8 heures.
- e) Vous faire cet exercice

3 Mettez les verbes entre parenthèses au **Présent Continu**

- a) Ma sœur *voir* ce film.
- b) Ils *écrire* la lettre.
- c) Elles *faire* du ski .
- d) Ils *aller* à la banque.

3.6 CONVERSATION BASIC: HOTEL ROOM RESERVATION (TO MAKE THE RESERVATION)

<i>Conversation</i>		
<i>Réceptioniste</i>	:	<i>Bonjour Madame et Monsieur, je peux vous aider?</i> (Hello sir and Madam, Can I help you?)
<i>Client</i>	:	<i>Bonjour. Je m'appelle Monsieur Nayak. Avez-vous une chambre libre, pour deux nuits, avec la nourriture? Je veux réserver une chambre pour deux personnes avec vue sur la Taj. Quel est le tarif de la chambre sans nourriture et avec nourriture pour une chambre à deux lits?</i> (Hello. My name is Mr. Nayak. Do you have a free room, for two nights, with food? I want to book a room for two people overlooking the Taj. What is the price of the room without food and with food for a twin room).
<i>Réceptioniste</i>	:	<i>Le tarif de la chambre avec vue sur la Taj est de INR 5000 avec nourriture pour une chambre à deux lits et INR 4000 sans nourriture par nuit.</i> (The room rate with Taj view is INR 5000 with food for a twin room and INR 4000 without food per night)
<i>Client</i>	:	<i>Donnez-moi une chambre à deux lits avec vue sur la Taj, s'il vous plaît !</i> (Give me a twin room with a view of the Taj, please!)
<i>Réceptioniste</i>	:	<i>Bien sur Monsieur, Nous allons donner vous la chambre 15, au premier étage., avec vue sur la Taj.</i> (Of course sir, we will give you room 15, on the first floor, with a view of the Taj.)
<i>Client</i>	:	<i>Super, merci</i> (Great, thank you.)
<i>Réceptioniste</i>	:	<i>Vous pouvez me donner vos passeports, s'il vous plaît ?</i> (Can you give me your passports, Please).

<i>Client</i>	:	<i>D'accord. Pouvez-vous monter mes bagages? Ce sont dans la voiture.</i> (Agreed. Can you carry my luggage? These are in my car.)
<i>Réceptioniste</i>	:	<i>Très bien, j'appelle une personne pour vous aider à porter les valises. L'ascenseur est là, juste au bout du couloir. Voici les clés. Le petit-déjeuner est servi de sept heures et demie jusqu'à dix heures dans le restaurant à côté de la réception. Si vous avez besoin de quoi que ce soit, il vous suffit d'appeler le 1.1.1.</i> All right, I am calling someone to help you carry the suitcases. The elevator is right there at the end of the corridor. Here are the keys. Breakfast is served from half past seven until ten in the restaurant next to the reception. If you need anything, just call 1.1.1.
<i>Client</i>	:	<i>Merci beaucoup !</i> (Thank you very much!)
<i>Réceptioniste</i>	:	<i>De rien, à bientôt !</i> (You're welcome, see you soon!)

3.7 GLOSSARY

FRENCH WINES-France is the finest producer of wines in the world. Wine is an essential part of life of French people. It is only due to Terroir which makes the French wines different from the wines of other countries. It produces various varieties of wines such as white, Rose, Red (sweet, semi-sweet, dry), sparkling and fortified wines.

VIN DE TABLE :This is the basic wine of France which amounts to approximately 40 per cent of the total wine production in France. There are no restrictions on the grape varieties used, and on the yields. Labels of these wines are not allowed to name vintage or an area of production. 'Produce of France' is printed without the name of grapes, region, etc. The wines are sold in carafe or in glass in cafés. This category of wine is also termed as carafe wine.

VIN DE PAYS :Literally, it means country wine. This class was introduced in the year 1960. The wines of this category are made from approved grapes of a specific region. It

also guarantees minimum alcohol content, and the area of production. The official name of the appellation would appear after the phrase ‘vin de pays de...

Vins Délimité de Qualité Supérieure (VDQS): This category of wines is a superior quality produced in delimited areas. It guarantees the area of production grape variety used, minimum alcohol content, viticulture, and verification methods.

FRENCH SEASONINGS (LES ASSAISONNEMENTS): French Seasonings are usually a blend of the classic herbs used in French cooking.

LE PASSE RÉCENT (THE RECENT PAST) : It refers to something that happened just before the present moment. To form the *passé récent* sentence in French, the structure will be ‘subject’ followed by the conjugated form of the verb *venir in the present (le présent)* + *de* + verb (in infinitive).

LE FUTUR PROCHE: THE NEAR FUTURE IN FRENCH : It refers to an action that will take place shortly. To form the *Futur Proche* sentence in French, the structure will be ‘subject’ followed by the conjugated form of the verb ‘*aller*’ in the present (*le présent*) + verb (in infinitive)

3.8 ANSWER TO CHECK YOUR PROGRESS

Check you Progress - 1

1. See 3.2
2. See 3.2
3. See 3.2
4. See 3.4

Check you Progress - 2

1. See 3.5
2. See 3.5
3. See 3.5

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3.10 TERMINAL QUESTIONS

1. Write and explain French Wine Laws and categories /classification of French Wines as per wine laws.
2. What are the information usually given in a French wine label? Discuss.
3. Write down the name and their ingredients of popular and widely used French seasonings.
4. Write down the conversation between the staff and the client regarding hotel room reservation (to make/ cancel the reservation).

UNIT: 04

FRENCH CLASSICAL MENU AND CONVERSATION BASIC

STRUCTURE:

- 4.1 Objectives
- 4.2 The French Classical Menu and Hot Plate Language
- 4.3 Interrogation
- 4.4 Conversation Basic: Making/Cancelling A Reservation (In Train/On Flight)
- 4.5 Glossary
- 4.6 Answer to Check Your Progress
- 4.7 Reference / Bibliography/Suggested Readings
- 4.8 Terminal Questions

4.1 OBJECTIVES

After reading this unit you should be able to:

- To learn the French Classical Menu with classic - examples of each course along with the Hot plate language and terminology in French.
- To understand about Interrogation and how to make interrogative sentence in French.
- To learn conversation in French in terms of making/cancelling a reservation (in train/on flight)

4.2 FRENCH CLASSICAL MENU

1. HORS D'OEUVRE:- (Appetizer) : This is the first course of a French Classical menu. It is composed of dishes of a tangy, salty nature, either hot or cold aimed at stimulating the appetite.

Classical Dish in French:-

1. Caviar Molassol (Caspian caviar)

2. Escargots bourguignonne (Burgundy snails)
3. Saumon fume(smoked salmon)

2. POTAGE:-(Soup) :This is the second course of French Classical menu. It is a liquid nutritious food made from meat, poultry, sea food, vegetable or cereals. It stimulates the appetite. Potage or soup may be classified by texture, content and thickness.

A *potage* is thick, puréed and is meat or vegetable soup, and may contain cereals like barley or a pulse (e.g. lentils).

Consommé is a thin and clear soup.

Soupe is a thick and hearty blend with chunks of edibles.

Dish:-

1. Gratin Lyonnaise (Onion soup)
2. Crème Dubarry Givré (Chilled cauliflower cream soup)
3. Consommé julienne (clear soup garnished with strips of root vegetables)
4. Bisque d homard (thick lobster flavoured soup)

3. OEUFs :-(EGGS) : All types of egg preparations- except plain boiled and fried eggs are included in this course.

Dish:-

1. Oeufs sur le plat (Egg is cooked in cocotte dish)
2. Oeuf en cocotte (Egg is cooked in cocotte dish)
3. Omelette espagnole (flat omelette with onions, peppers and tomatoes)
4. Oeuf poché Florentine (poached egg on a bed of spinach coated with cheese)
5. Oeuf brouillé au lard (scrambled egg with bacon)

4. FARINEAUX:-(Rice&pasta) : Pasta course includes items such as Spaghetti, Macaroni, Noodles, Ravioli, Lasagne and rice.

Dish:-

1. Macaroni Italienne
2. Spaghetti bolognaise (spaghetti blended with minced lean beef with rich brown sauce)
3. Cannelloni napolitane – (spaghetti in a tomato- and garlic- flavoured sauce)

5. POISSON:-(Fish): All types of Fish preparations except smoked fish preparations are offered in this course.

Dish:-

1. *Hôward Newberg* (lobster served with a thick sauce of fish stock and finished with warm butter.)
2. Sole Colbert (sole, flour, egg and bread crumbed and deep fried fillets)

6. ENTRÉE :-(Meat course): The literal meaning of Entree is 'entrance' and it is the first meat course in menu and the sixth course on the French classical menu. Entree is generally in small and well garnished dishes, come from kitchen. It is always a complete dish in itself. Artistic garnish is usually accompanied with rich sauce and gravy for the “entrée”.

Dish:-

1. Rognon de Volaille Mexicainne(Chicken liver in Mexican style)
2. Chateaubriand (double filled steak)

7. SORBET :-(Rest course) : This course is intended to be a pause during a long meal. A sorbet helps “settle” dishes already served and stimulates the appetite. It is ice water usually flavoured with champagne or other delicate wine or a fruit juice. Russian or Egyptian cigarettes or cigars are also passed around.

Dish:-

1. Sorbet Au citron (lemon ice water)
2. Sorbet Au orange (orange ice water)

8. RELEVÉ:-(Meat joint) : It is a larger joint and may consist of a saddle of Lamb, braised Ham or Venison. Potatoes and two other vegetables are served with this course.

Dish:-

1. Supreme de Volaille farci sauce Nantua (Stuffed chicken breast with Nantua sauce)
2. Gigot d' agneau roti (roasted leg of Lamb) .

9. ROTI:-(Roast) : This course consists of Poultry or game such as chicken, duck, turkey, pheasant, goose or partridge served with sauce or gravy. A dressed salad is served separately.

Dish:-

1. Poulet Roti(roasted chicken)
2. Dindon Roti Sauce Canneberge (Roasted farm braised duckling with mango)

10. LEGUMES:(Vegetable): A part from relevé or roti and certain vegetable (asparagus, artichoke) may be served as separate course. Although this type of dishes are not commonly used as starters. The French menu serve a Finest vegetable as a separate course. At this stage the balance of food (meat) is gradually returns from heavier to light.

Dish:-

1. Brochette de legume et fromage blanc (Skewered vegetables and cottage cheese)
2. Ratatouille

11. SALADE:-(Salad) : In this course and stage of the classical menu the dishes become lighter again. Traditionally, simple greens tossed with vinaigrette are served as a mean of cleansing the palate and aiding digestion.

Dish:-

1. Salad verte(Salad green):(lettuce, watercress, cucumber & green pepper)
2. Salad Niçoise (French beans, tomato, potato, anchovy, olives with vinegarett dressing)

12. BUFFET FROID:-(Cold buffet) : In cold buffet course small chilled preparations are served.

Dish:-

1. Caneton Roti(roasted duck)
2. Poulet Roti (roasted chicken)

13. ENTREMET DE SUCRE:-(sweet) : All kind of sweet preparations such as souffles, custards, puddings, bavarois, crepes, ice creams, pastries and so on whether hot or cold are included in this course.

Dish:-

1. Mousse au chocolat (chocolate mousse)
2. Crepe suzette (flambé pancake)

14. SAVOUREAUX:-(savoury) :A savoury usually consists of tit-bits on a hot canapé of toast or fried bread. Alternatively, the cheese platter may be presented with biscuits, butter, celery stalks as probable accompaniments.

Dish:-

1. Devils on Horseback
2. Canapé nina

15. FROMAGE:-(Cheese) :Cheese is an substitute to the old-fashioned savory course, and served before or after the entremets course. Suitable accompaniments may be served together with the various types of cheese. The ideal cheese-board must carry semi-hard, hard, soft or cream, fresh and blue cheese. Crackers, Olives, celery sticks and grapes are usually served with cheese platter.

Dish:-

1. Fromage a la Crème (cream cheese)
2. Gouda / Cheshire/ Edam/ Brie

16. DESSERT :-(Fresh fruits and Nuts) :This finale consists of a basket of fresh fruits (possibly dried fruits and nuts). They are sometimes placed on the tables as part of the decorations.

Dish:-

Fresh fruit & Nuts

17. CAFÉ/BOISONS :-(Beverage) : Coffee is served at the end of a meal, with or without milk, but not considered as one of the courses.

Dish:-

1. Coffee, Espresso, Cappuccino, Irish coffee.
2. Tea- Ceylon, jasmine, Earl Grey, Green tea.

French Classical Menu

FRENCH CLASSICAL MENU		
1.	Hors d'oeuvre :	Starter / Appetizer
2.	Potage :	Soup
3.	Oeuf :	Egg
4.	Farineaux:	Rice and Pasta
5.	Poisson :	Fish
6.	Entrée :	First Meat Course
7.	Sorbet :	Flavoured Ice water
8.	Releve :	Main Meat Course
9.	Roti :	Roast
10.	Legume :	Vegetable
11.	Salades :	Salad
12.	Buffet Froid :	Cold Buffet
13.	Entremets :	Sweets
14.	Savoureux :	Savoury
15.	Formage :	Cheese
16.	Dessert:	Fruits and nuts
17.	Boissons/Café :	Beverage/Coffee/Tea

HOT PLATE LANGUAGE

Food Preparation	Meanings
Affiné	Aged
Artisanal	Homemade, Traditionally Made
À la Broche	Cooked on A Skewer
À la Vapeur	Steamed
À l'etouffée	Stewed
Au Four	Baked
Au Gratin	Dish sprinkled with bread crumbs and grated cheese
Aiguillette	Long thin slice of cooked meat cut from breast
Biologique,	Bio organic
Beurre maine	Equal quantities of butter and flour kneaded together
Bouilli	Boiled
Brûlé	Burnt
Compote	Stewed fruits
Concassee	Peeled, pipped and diced tomato
Coupé en dés	Diced
Coupé en tranches / rondelles	Sliced
En croûte	In a crust
En daube	In stew, casserole
En gelée	In aspic/gelatin/jelly
Farci	Stuffed
Fondu	Melted
Fondants	Types of icing used in confectionery
Haut cuisine	Finest high class cookery
Sauerkraut	Shredded, pickled white cabbage
Vol-au-vent	Small puff pastry case filled with savoury fillings

CHECK YOUR PROGRESS – 1

1. Faites correspondre les mots appropriés (Match the appropriate words)**Section-A**

1. Hors d'oeuvre

2. Sorbet

3. Consommé

4. Farineux

5. . Entrée

6. Boissons

7. Dessert

8. Poulet Roti

SectionB

1. Meat Course

2. roasted chicken

3. Fruits and nuts

4. Beverages

5. Starter / Appetizer

6. Thin and clear soup

7. Flavoured Ice water

8. Pasta

2. Faites correspondre les mots appropriés (Match the appropriate words)**Section-A**

1. Au Four

2. Compote

3. Bouilli

4. Coupé en tranches

5. Farci

6. Fondu

7. En daube

8. Concassée

9. Biologique,

10. *En gelée***SectionB**

1. Melted

2. Crushed

3. In Jelly

4. organic

5. Stuffed

6. In stew

7. Baked

8. Sliced

9. Stewed fruits

10. Boiled

4.3 LE INTERROGATION (THE INTERROGATION)

Interrogatives –(How to ask questions in French?or How to form an interrogative sentence in French?)

There are different ways to form interrogative sentences or ask a question in French. It is done by using "est-ce que", intonation, and inversion phrases. The following four ways of asking questions in French are common.

- **Intonation-** Asking a question by making one's voice go up at the end of the sentence
- **Inversion-** By changing round the order of words in a sentence
- By using the phrase '**Est-ce que**'
- By using a question word

1. Intonation-Asking a question by making one's voice go up at the end of the sentence

When answer is required in 'yes' or 'no', a very straightforward way of asking a question is to keep the order of word like a normal sentence (subject then verb). But it is converted into a question by making one's voice go up at the end of the sentence and a question mark is added at the end. For converting the sentence **Vous aimez la discothèque** (meaning *You like nightclub*) into a question, it is required to make the voice go up and a question mark added at the end. This way is commonly used in oral communication where, only the intonation makes it possible to distinguish the interrogation from the affirmation. Here the interrogative looks like a normal phrase.

Examples:

Vous (subject) aimez (verb) la discothèque ?	Do you like nightclub?
Vous mangez du poulet.	You eat chicken.
Vous mangez du poulet.?	Do you eat chicken?
C'est faux.	That is false.
C'est faux?	Is that false?

Tes copains sont en vacances.	Your friends are on holiday.
Tes copains sont en vacances?	Are your friends on holiday?

2. Inversion- Asking a question by changing round the order of words in

a sentence: In French, in ordinary sentences, the normal order of words is subject (noun or pronoun) + verb. It means the verb comes after its subject. For making Interrogative sentence by inversion, the verb is placed before the subject and the normal word order is inverted to verb + subject and in the case of the subject is a pronoun such as ‘vous’ or ‘il’ etc., the word order (or invert) has to be changed in the same way, but a hyphen (-) is added between the verb and the pronoun. This change to normal word order is called inversion. While Intonation is used in oral communication, in written communication **inversion** method is used for making interrogative sentences for getting the answers in ‘yes’ or ‘no’ which is the affirmative or negative resumption of the question asked.

Examples:

Interrogative: Aimez -Vous la discothèque ?	Do you like nightclub?
Answer: Oui, J’aime la discothèque .	Yes, I like nightclub.
Question: Mangez- Vous du Poulet?	Do you eat chicken?
Answer: Oui, Je mange du poulet.	Yes, I eat chicken.
Answer : C’est faux.	That is false.
Question :Est-ce faux?	Is that false?
Answer :Mes copains sont en vacances.	My friends are on holiday.
Question : Sont tes copains en vacances?	Are your friends on holiday?

Question :Es-tu parti ?	<i>Did you leave ?</i>
Answer :Oui,Je suis parti.	Yes,I left.

The inversion with pronouns should **always rhyme with a ‘t’**. Some conjugated verbs do not have it .Hencean **additional ‘t’ is written** to make the sentence correct.

Examples:

- **Ont-ils** fait leurs devoirs ? (*Did they do their homework*)
- **Parle-t-elle** chinois ? (*Can she speak chinese ?*)
- **Est-elle** végétarienne ? (*Is she vegetarian*)
- **Mange-t-elle** de la viande ? (*Does she eat meat ?*)

When the verb ends in a vowel in the il/elle form, -t- is inserted before the pronoun to make the words easier to say.

Examples:

Aime-t-il les chiens?	Does he like dogs?
A-t-elle assez d’argent?	Does she have enough money?

Verbs with no auxiliary (single word verbs)

i) When the subject is a pronoun - with the verb être

	Statement	Question
Structure	subj > verb > complement	verb > subj. > complement
English	He is your brother	Is he your brother?
French	Il est votre frère.	Est-il votre frère?

ii)When the subject is a pronoun - Other verbs

To make a question using any other English verb, we always need to use an auxiliary (as in *do you like*). But in French inversion is possible with all verbs when they are used with a pronoun subject and single-element tenses, i.e. tenses that do not require an auxiliary – (present, future, etc).

Examples:

	Statement	Question
Structure	subj > verb > complement	verb > subj. > complement
English	I shall go to Dehradun tomorrow.	Will you go to Dehradun tomorrow?
French	J'irai à Dehradun demain.	Irez-vous à Paris demain
English	They live in Delhi.	Do they in Delhi?
French	Ils vivent à Delhi.	Vivent-ils à Delhi?

If the subject is a pronoun, in French we can ask '*Vivent-ils à Delhi?*', but in English we can't ask '*Live they in Delhi?*' ?

In case of the negative sentence - the **ne** and **pas** are placed as shown below in case of making interrogative sentences .

	Statement	Question
Structure	subj > verb > complement	verb > subj. > complement
English	He does not come today.	Does he not come today?
French	Il ne vient pas aujourd'hui.	Ne vient-il pas aujourd'hui?

iii) When the subject is a noun - with être and other verbs

In English it makes no difference whether the subject is a pronoun or a noun. The same structure **verb to be > subj. > complement** is possible in English. We can say Do the Gupta family live in Delhi? But French interrogative sentence uses a different structure if the subject is a noun. Instead of placing the noun subject between the verb and the complement,, in French subject is **repeated** - firstly as a noun, then as a pronoun, on the structure: **subject noun > verb to be > subject pronoun > complement**

	Statement	Question
Structure	Subject noun > verb > complement	Subject noun > verb > pronoun > complement
English	The musician has a red car.	Does the musician has red car?
French	Le musicien a une voiture rouge.	Le musicien a-t-il une voiture rouge?
English	The Gupta family live in Delhi.	Do the Gupta family live in Delhi?
French	Les Gupta vivent à Delhi.	Les Gupta vivent-ils à Delhi?

Verbs with two elements (auxiliary/verb)

When the subject of the sentence is a pronoun, and in contexts where in both French and English the verb tense is formed with the use of an auxiliary (notably in the perfect or passé composé tense) and in the case of two verbs in a sentence in present tense, English and French questions are formed in just the same way as given below in examples.

	Statement	Question
Structure	Subj > v1 > v2 > object	V1 > subj.> v2 > complement
English	They saw the film.	Did you see the film?
French	Ils ont vu le film.	Ont-ils vu le film ?
English	I love to read this book.	Do you love to read this book?
French	J'adore lire ce livre.	Adorez-vous lire ce livre ?

3. Interrogative sentence by using the phrase 'Est-ce que'

The phrase *est-ce que* is used to make interrogative sentence. By using "**Est-ce-que**" for interrogation we can put the subject before the verb, and avoid the inversion. Hence Word order stays just the same as it would in an ordinary sentence. *Est-ce que* comes before the subject, and the verb comes after the subject.

Example: If we change the sentence *Je vais en ville* (meaning I go to town) into an interrogative sentence, We use '*Est-ce que*' and the interrogative sentence will be *Est-ce que vous allez en ville?*(Do you go to the town?)

Interrogative(Question) : <i>Est-ce que Il aime la discothèque?</i>	Does he like nightclub?
Affirmative(Answer): <i>Oui, Il aime la discothèque.</i>	Yes, He likes nightclub.
Affirmative(Answer) : <i>C'est faux.</i>	That is false.
Interrogative (Question) : <i>Est-ce queC'est faux?</i>	Is that false?
Affirmative(Answer): <i>Mes copains sont en vacances.</i>	My friends are on holiday.
Interrogative(Question) : <i>Est-ce quetes copains sont en vacances?</i>	Are your friends on holiday?
Interrogative(Question) : <i>Est-ce quetu es parti ?</i>	<i>Did you leave?</i>
Affirmative(Answer) : <i>Oui, Je suis parti.</i>	Yes, I left.

4. Asking a question by using a question word

Question words are interrogative pronouns, adverbs or adjectives which are usually placed at the start of a question. In English these words are : *what, where, when why, how, who* or *how many etc* . In French they are words like *que, qui, pourquoi* or expressions like *qu'est-ce que* or *qu'est-ce que c'est que*.

- The most common French interrogative adverbs are: combien, comment, où, pourquoi, and quand. They can be used to ask questions with est-ce que or subject-verb inversion or to pose indirect questions.
- Interrogative pronouns (les pronoms interrogatifs) are qui, que, quoi and le quel. We use them in questions and sentences to replace the name of the person or thing about which we're asking a question. The interrogative determiner (le déterminant interrogatif) quel always comes before a noun.

In French we frame questions differently depending on whether the subject is a pronoun or a noun. There are two types of questions using question words in French.

- Short-form questions using simple question words such as qui or quand.
- Longer forms using expressions such as *qu'est-ce que* or *où est-ce que* or *quand est-ce que*

Interrogative pronouns, interrogative adverbs, interrogative adjectives

Short-form questions with a single question word

When the question word Qui is the subject of the question, the question word introduces the question, and is followed by the verb (the auxiliary if there is one, otherwise the main verb), and then by any other parts of the sentence.

In all other cases, the question word introduces the question, and is followed by the verb (the auxiliary if there is one, otherwise the main verb), which is followed directly or indirectly by the subject.

The basic structures are thus the same in both cases:

Simple examples: Qui est-il ? or Que faites-vous ?

i) Use of Interrogative pronouns: (Qui, que, à qui, à quoi)

Qui refers to people and it means 'who or whom'. It can be subject or object. '**Que**' refers to objects (everything except people), and it means 'what'. Occasionally '**que**' can be the subject of a question. '**A qui**' refers to people, and it means 'whose'. '**A quoi**' refers to people, and it means "of what". '**Qui**' is often replaced, especially in spoken French, with the expressions '**Qui est-ce qui**' (subject) or '**Qui est-ce que**' (object). '**Que**' is often replaced, especially in spoken French, with the expressions '**Qu'est-Ce qui**' (Subject) or '**Qu'est-Ce que**' (object)

Who? Whom?	Referring to people and its Meaning	Examples	Meaning
Subject	qui?(who?) qui est-ce qui? (who?)	Qui Joue? Qui est-ce qui joue?	Who is playing?
Object	qui?(who?) qui est-ce que?(Whom?)	Qui voyez-vous? Qui est-ce que vous voyez?	Who/Whom do you see?
After prepositions	qui?(who?) qui est-ce que?(Whom?)	À qui avez-vous parlé? À qui est ce stylo?	To whom did you speak? Whose pen is this ?
What	Referring to people and Meaning	Examples	Meaning
Subject	Que (what?) qu'est-ce qui? (what?)	Que se passe-t-il ? Qu'est-ce qui se passe?	What is happening? What is happening?
Object	Que(what?) Qu'est-ce que(what?)	Qu'avez-vous dit ? Que faites-vous? Qu'est-ce que vous faites?	What did you say ? What are you doing? What are you doing?
After prepositions	Que? cannot be used after a preposition; instead quoi? is used. A quoi (of what)	De quoi parlez-vous? A quoi pense-t-il?	What are you talking about? What is he thinking about?

ii) **Interrogative pronouns and adjective (quel, quelle, quels, quelles, Lequel and laquelle):** ‘**Quel**’ (meaning *who, which* or *what*) can be used with a noun (**as an adjective**) or can replace a noun (**as a pronoun**). But ‘**que**’ (and its longer forms) and ‘**quoi**, which also mean ‘*what*’, are never used with nouns. ‘**Quel**’, ‘**quelle**’, ‘**quels**’ and ‘**quelles**’ are all forms of the same word. They agree in number (singular or plural) and gender (masculine or feminine) of the noun referred . ‘**Lequel**’, ‘**laquelle**’ etc. refer back to people or objects that have been previously mentioned or implied, or are designated in the question. They correspond to the English *which (which ones, which of them, which people)*

	Masculine	Feminine	Meaning
Singular	quel?	quelle?	who?what?which?
Plural	quels?	quelles?	who?what?which?

Examples:

French	English
Quel est ton acteur préféré?	Who is your favorite actor?
Quel livre voulez-vous? (Adjective)	Which book do you want?
Quelle est ta couleur préférée?	What is your favorite colour?
Quelle heure est-il?(Adjective)	What time is it?
Quels sont vos acteurs préférés?	Who are your favorite actors?
Vous jouez de quels instruments?(Adjective)	What instruments do you play?
Quelles sont tes couleurs préférées?	What are your favourite colours?
Quelles chaussures te plaisent le plus?	Which shoes do you like best?
Voici deux tableaux; lequel préférez-vous?	Here are two paintings; which do you prefer ?
Voici deux voitures; laquelle préfères-tu?	Here are two cars; which do you prefer?
Lesquels de vos frères sont mariés?	Which of your brothers are married?
Lesquelles de vos sœurs sont mariées?	Which of your sisters are married?
Lesquels de vos frères sont mariés?	Which of your brothers are married?
Lesquelles de vos sœurs sont mariées?	Which of your sisters are married?

iii) Interrogative adverbs Où, quand, pourquoi, comment, Combien

“Où” is a question word in French which refers to place, and its meaning in English is “where”. But the similar French word ‘Ou’ means ‘or’. ‘Quand’ refers to time, and its

meaning in English is ‘*when*’. ‘**Pourquoi**’ refers to cause or reason, and its meaning in English is ‘*why*’. **Comment** refers to method or means, and its meaning in English is ‘*how*’. **Combien** refers to quantity, and its meaning in English is ‘*how much* or *how many*’.

French	English
Où vont-ils? (Ou) Où est-ce qu’ils vont?	Where are they going?
i) Quand arrivez-vous de Delhi? (Ou) Quand est-ce que vous arrivez de Delhi? ii) Quand partez-vous en vacances? (Ou) Quand est-ce que Vous partez en vacances ?	i)When do you arrive from Delhi? ii) When are you departing for holiday?
Pourquoi est-ce qu’il ne joue pas avec nous?	Why isnot he playing with us?
Comment allez-vous?	How do you do? or How are you?
Comment vous appelez-vous ?	How do you call yourself? or What is your name?
i) Combien d'argent avez vous ? ii) Combien coûte ce pantalon?	i) How much money do you have? ii) How much does this trouser cost?
Combien de personnes allez-vous inviter?	How many people are you going to invite?

CHECK YOUR PROGRESS – 2

1. Transformez les phrases suivantes en interrogatives par Intonation, Inversion et en utilisant la phrase «Est-ce que» (Make the following sentences into interrogative by Intonation, Inversion and by using the phrase 'Est-ce que')

- a) Son grand-père donne une bicyclette à lui.
- b) Je mange des gâteaux.
- c) Pratap *regarde* un film.
- d) Elles font du ski.
- e) Ils vont à la banque.
- f) J'adore lire ce livre.
- g) Ils ont vu le film.
- h) Les Gupta vivent à Delhi.
- i) Je suis parti.
- j) C'est faux.

2. Transformez les phrases suivantes en interrogatives en utilisant un mot question approprié. (Make the following sentences into interrogative by using appropriate question word)

- a) J'ai parlé à Mr. Ram
- b) Sita chante la chanson
- c) Harish aime regarder la télévision
- d) Il parle de Ramayana
- e) Je veux le livre Bhagvat Geeta
- f) Mes plus jeunes sœurs sont mariées
- g) Il arrive de Delhi à 10h
- h) Ils vont au supermarché
- i) Elle s'appelle Namita
- j) Il ne joue pas avec nous.

4.4 CONVERSATION BASIC: MAKING/CANCELLING A RESERVATION (IN TRAIN/ON FLIGHT)

A) MAKING A RESERVATION IN FLIGHT

CONVERSATION

- Cliente** : *Bonjour, Je m'appelle Sarita Sharma. Je veux réserver un vol de Delhi à Goa*
(Customer: Hello, My name is Sarita Sharma. I want to book a flight from Delhi to Goa.)
- Agent de réservation de billets** : *Bonjour Madam, quand voulez-vous partir ?*
(Ticket Booking Agent: Good Morning Madam, when do you want to leave?)
- Cliente** : *Je voudrais partir entre le 20 mai et le 21 mai, de préférence dans l'après-midi.*
(Customer: I would want to leave between May 20th and

- May 21st, Preferably in the afternoon.)
- Agent de réservation de billets** : *Combien de personnes voyageront?*
(Ticket Booking Agent: How many people will be travelling?)
- Cliente** : *Une personne, c'est pour moi.*
(Customer: One person, it is for me.)
- Agent de réservation de billets** : *Quelle classe voulez-vous voyager, en classe économique ou classe affaires ou en première classe?*
(Ticket Booking Agent: Which class do you want to travel , in economy or business class or first class?)
- Cliente** : *Je préfère voyager en classe affaires, si c'est possible.*
(Customer: I prefer to fly in business class, if that is possible.)
- Agent de réservation de billets** : *Oui Madame, les places d'avion sont disponibles pour le 21 Mai en classe affaires.*
(Ticket Booking Agent: Yes madam, flight seats are available for May 21st in business class.
- Cliente** : *A quelle heure est le vol, s'il vous plaît?*
(Customer: What time is the flight, please?)
- Agent de réservation de billets** : *L'avion part l'aéroport national de Delhi à 15h30 et arrive à Goa à 17h15.*
(Ticket Booking Agent: The plane departs Delhi domestic airport at 3.30pm and arrives in Goa at 5.15pm.)
- Cliente** : *À quelle heure dois-je me présenter à l'aéroport pour l'enregistrement?*
(Customer: what time do I have to report at the airport for check-in ?)
- Agent de réservation de billets** : *Madame ,une heure et demie avant le départ, vers 14h00.*
(Ticket Booking Agent: Madam ,An hour and a half before departure, at around 02.00pm.)
- Cliente** : *D'accord. Combien coûte le billet, s'il vous plaît?*
(Customer: All Right. How much is the cost of ticket, please?)
- Agent de réservation de billets** : *Madame, c'est INR 4500 , toutes taxes comprises.*
(Ticket Booking Agent: Madam, it is INR 4500 including all taxes .)
- Cliente** : *C'est parfait. Réservez cela, s'il vous plaît !*
(Customer: That is perfect. Please book this?)
- Agent de réservation de billets** : *Certainement. Voulez-vous aussi réserver un vol de retour?*
(Ticket Booking Agent: Certainly. Do you also want to book a return flight ?)
- Cliente** : *Non, je veux seulement un billet aller simple. Merci.*
(Customer: No, I want only a one-way ticket. Thanks.)
- Agent de réservation de billets** : *Comment payez-vous? Par d'argent ou carte de crédit.*
(Ticket Booking Agent: How do you make payment? By cash or Credit card.)

- Cliente** : *Je paierai par carte de crédit. Prenez ma carte, s'il vous plaît.*
(Customer: I shall pay by credit card. Take my card, please.)
- Agent de réservation de billets** : *Bien sûr, Voici votre billets.*
(Of course, Here is your ticket.)
- Cliente** : *Merci*
(Thank)
- Agent de réservation de billets** : *Merci madam.*
(Ticket Clerk : Thank you).

B) MAKING A RESERVATION IN TRAIN

CONVERSATION

- Commis de billet** : *Bonjour Monsieur, comment peux-je vous aider ?*
(Ticket Clerk : Hello Sir, how can I assist you ?)
- Client** : *Bonjour, s'il vous plaît donnez-moi un billet pour Agra*
(Customer : Hello, please give me a ticket to Agra.)
- Commis de billet** : *D'accord Monsieur, voulez-vous un seul billet?*
(Ticket Clerk : Okay Sir, do you want single Ticket?)
- Client** : *Oui, Je veux billet pour une personne.*
(Customer : Yes, I want ticket for one person.)
- Commis de billet** : *Voulez-vous un siège de fenêtre ou une île?*
(Ticket Clerk : Do you want a window seat or isle?)
- Client** : *Je veux un siège de fenêtre.*
(Customer : I want window seat .)
- Commis de billet** : *Monsieur, pouvez-vous me donner votre nom, numéro de téléphone et adresse résidentielle s'il vous plaît?*
(Ticket Clerk : Sir, can you give me your name, phone number & Residential address please?)
- Client** : *Oui, Je m'appelle Surendra. Mon numéro de téléphone est 9911111222 et Mon adresse est RZ-1H, New Delhi-110010*
(Customer : Yes, my name is surendra, my phone number is 9911111222 & my address is RZ-1H, New Delhi-110010.)
- Commis de billet** : *Monsieur, je vais le repeater.*
(Ticket Clerk : Sir, I will repeat it.)
- Client** : *Parfait!*
(Customer : Perfect!)
Est-ce un train direct?
(Customer: Is it a direct train?)
- Commis de billet** : *Oui monsieur, c'est un train direct.*
(Ticket Clerk: Yes sir, it's a direct train .)
Monsieur, voici votre billet et votre réservation est faite
(Ticket Clerk: Sir, here is your ticket and your reservation is done.)
- Client** : *Combien ça coûte?*
(Customer : How much does it cost ?)

- Commis de billet** : *INR 1500, Monsieur.*
(Ticket Clerk: 1500 Rupees Sir)
- Client** : *Merci.*
(Customer : Thank you .)
- Commis de billet** : *Merci monsieur.*
(Ticket Clerk : Thank you sir).

CANCELLING A RESERVATION IN TRAIN

CONVERSATION

- Abhishek** : *Je voudrais annuler mon billet de train de Varanasi à New Delhi pour le 10 avril, s'il vous plaît.*
(I would like to cancel my train ticket from Varanasi to New Delhi for the 10 April, please)
- Vendeur de billets** : *quelle classe?*
(Ticket Seller: In which class?)
- Abhishek** : *Classe de climatisation.*
(Abhishek: AC)
- Vendeur de billets** : *Première classe ou deuxième classe?*
(Ticket Seller: First class or second class?)
- Abhishek** : *Deuxième classe, s'il vous plaît.*
(Abhishek: second class, Please.)
- Vendeur de billets** : *Votre nom, s'il vous plaît?*
(Ticket Seller: Your name please?)
- Abhishek** : *Je m'appelle Abhishek Sharma, Nom est Sharma et Prénom est Abhishek.*
(I call myself Abhishek Sharma, Last name is Sharma and first name is Abhishek.)
- Vendeur de billets** : *Donnez-moi votre billet.*
(Ticket Seller: give me your ticket.)
- Abhishek** : *Voici le billet.*
(Abhishek: Here is the ticket.)
- Vendeur de billets** : *Recueillez votre annuler le billet et l'argent aussi.*
(Ticket Seller: Collect your cancel ticket and money too.)
- Abhishek** : *Merci.*
(Abhishek: Thanks.)
- Vendeur de billets** : *Derien*
(You're welcome.)

4.5 GLOSSARY

HORS D'OEUVRE(Appetizer) : This is the first course of a French Classical menu. It is composed of dishes of a tangy, salty nature, either hot or cold aimed at stimulating the appetite.

POTAGE(Soup) : This is the second course of French Classical menu. It is a liquid nutritious food made from meat, poultry, sea food, vegetable or cereals. It stimulates the appetite.

ENTRÉE (Meat course): The literal meaning of Entree is 'entrance' and it is the first meat course in menu and the sixth course on the French classical menu. Entree is generally in small and well garnished dishes, come from kitchen. It is always a complete dish in itself. Artistic garnish is usually accompanied with rich sauce and gravy for the “entrée”.

SORBET(Rest course) : This course is intended to be a pause during a long meal. A sorbet helps “settle” dishes already served and stimulates the appetite. It is ice water usually flavoured with champagne or other delicate wine or a fruit juice. Russian or Egyptian cigarettes or cigars are also passed around.

LEGUMES(Vegetable): A part from relevé or roti and certain vegetable (asparagus, artichoke) may be served as separate course. Although this types of dishes are not commonly used as starters. The French menu serve a Finest vegetable as a separate course. At this stage the balance of food (meat) is gradually returns from heavier to light.

SALADE(Salad): In this course and stage of the classical menu the dishes become lighter again. Traditionally, simple greens tossed with vinaigrette are served as a mean of cleansing the palate and aiding digestion.

DESSERT (Fresh fruits and Nuts) : This finale consists of a basket of fresh fruits (possibly dried fruits and nuts). They are sometimes placed on the tables as part of the decorations.

CAFÉ/BOISONS (Beverage): Coffee is served at the end of a meal, with or without milk, but not considered as one of the courses.

4.6 ANSWER TO CHECK YOUR PROGRESS

Check you Progress - 1

1. See 4.2

2. See 4..2

Check you Progress - 2

1. See 4.3

2. See 4.3

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4.8 TERMINAL QUESTIONS

1. Discuss and Explain French Classical Menu.
2. Name the hot plate language used in cooking.
3. Explain with examples the procedure of formation of an interrogative sentence in French.