

MINISTRY OF EDUCATION AND SCIENCE OF UKRAINE

**O. M. BEKETOV NATIONAL UNIVERSITY
of URBAN ECONOMY in KHARKIV**

Practical English Manuals

«Best resorts of France»

in

«Professional English»

(for the third-year full-time Bachelor students specializing in «Hospitality industry» and «Tourism» (discipline numbers 6.140101, 6.140103))



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INTRODUCTION

These instructions are compiled to provide essential practice for students who already have a basic knowledge of English and specializing in **Management of the Hotel, Resort and Tourist Service, the Hospitality Industry & Tourism.**

These tasks are to change the attitudes of both teachers and students to classroom activities. The teacher who is worried that students will be missing something important will find included in the activities which develop intensive and extensive reading skills, writing in a variety of styles, and oral tasks involving varying degrees of subtlety. The teacher who brings these tasks into the study is not depriving the students of language practice, but is, instead, providing a richer context for such practice.

When teachers use texts for reading they are often too concerned with what was written at the expense of how. Reading in any language is an affective as well as a cognitive process. The teacher's role is not that of corrector or judge, but rather that of enabler. The teacher assists with language, errors, but should not replace the student's perceptions with his or her own.

Each unit contains the following:

- reading
- lexical exercises
- a series of assignments that mirror real-life activities.

UNIT 1.

Key words: love affair - passionate and enduring - to take advantage - gourmet cuisine - exquisite wines - superior weather – to adore - pretty countryside - fascinating cities – to revel - culture - art – style - joie-de-vivre – to speak different language - to drive - wrong side of road – to forgive – France - to have something for everyone - at all times of year - hidden chateaux and alpine resorts - almost impossible to resist - capital city – to be still number one for weekend breaks - whilst - Riviera – to remain - glamorous escape from capricious English climate - to choose - one of our featured hotels – to continue romance

TEXT 1. Read and translate the text.

France and Corsica.

Our love affair with France is passionate and enduring. We take advantage of its gourmet cuisine, its exquisite wines and its superior weather. We adore its pretty countryside and its fascinating cities. And we revel its culture, its art, its style and its joie-de-vivre. So what if it speaks a different language and drives on the wrong side of the road – we forgive it anything! France really does have something for everyone, and at all times of the year. Its hidden chateaux and alpine resorts are almost impossible to resist, its capital city is still number one for weekend breaks, whilst its Riviera remains a glamorous escape from the capricious English climate. Choose one of our featured hotels...and continue the romance.

EXERCISES:

1. Choose the right answer:

1. Our love affair with France is _____ and _____.
 - A. indifferent and enduring
 - B. passionate and enduring
 - C. different and enduring
 - D. passionate and short-term
2. We _____ _____ of its gourmet cuisine, its exquisite wines and its superior weather.
 - A. take disadvantage
 - B. do not take advantage
 - C. take advantage
 - D. took advantage

3. We adore its _____ and its fascinating cities.

- A. pretty countryside
- B. pretty face
- C. pretty image
- D. pretty country

4. And we revel its _____, its art, its style and its joie-de-vivre.

- A. climate
- B. songs
- C. poems
- D. culture

5. So what if it speaks a different language and drives on the _____
_____ – we forgive it anything!

- A. wrong side of the road
- B. right side of the road
- C. wrong side of the way
- D. wrong side of the street

6. France really does have _____, and at all times of the year.

- A. nothing for everyone
- B. something for everyone
- C. anything for everyone
- D. someone for everyone

7. Its hidden chateaux and alpine resorts are almost impossible to resist, its capital city is still number one for weekend breaks, whilst its _____ remains a glamorous escape from the capricious English climate.

- A. countryside
- B. islands
- C. woods
- D. Riviera

8. Choose one of our featured hotels...and continue the _____.

- A. romance
- B. novel
- C. travel
- D. way

2. Match the right variants:

love	language
take	breaks
gourmet	wines
exquisite	cuisine
superior	affair
pretty	chateaux
fascinating	countryside
different	romance
hidden	cities
alpine	weather
capital	hotels
number	city
weekend	escape
glamorous	resorts
capricious	one
featured	climate
continue	advantage

3. French cuisine.

Read the text and try to retell it in your own words.

French cuisine consists of cooking traditions and practices from France, known for many rich sauces.

Guillaume Tirel *Taillevant*, a court chef, wrote one of the earliest recipe collections of medieval France. During that time, French cuisine was heavily influenced by Italian cuisine. In the 17th century, chefs François Pierre La Varenne and Marie-Antoine Carême spearheaded movements that shifted French cooking away from its foreign influences and developed France's own indigenous style. Cheese and wine are a major part of the cuisine, playing different roles regionally and nationally, with many variations and (AOC) (regulated appellation) laws.

French cuisine was codified in the 20th century by Auguste Escoffier to become the modern haute cuisine; Escoffier, however, left out much of the regional culinary character to be found in the regions of France. Gastro-tourism and the *Guide Michelin* helped to acquaint people with the rich bourgeois and peasant cuisine of the French countryside starting in the 20th century. Gascon cuisine has also had great influence over the cuisine in the southwest of France. Many dishes that were once regional have proliferated in variations across the country.

Knowledge of French cooking has contributed significantly to Western cuisines and its criteria are used widely in Western cookery school boards and culinary education. In November 2010, French gastronomy was added by the UNESCO to its lists of the world's "intangible cultural heritage".

UNIT 2.

Key words: featured French hotels - exclusive and sought-after in Europe - family-friendly – to welcome young children – to be prepared for long transfer times - Cote d’Azur hotel - peak summer months of July and August – to give approximate times beneath each hotel description – to expect - to double - during particularly busy times – to plan - to stay put - to hotel-hop - hiring – car – in France – Cote d’Azur - slight inconvenience of driving on – right – to be compensated for - truly excellent road signs - good quality roads - to avoid - autoroutes - memorable views - Paris - different matter - to suggest – to stick to - Metro – taxis - to be delighted - to arrange - tailor-made holiday - two-centre itinerary - to detail some suggestions - to visit several different hotels and resorts - French mainland - to combine - holiday - visit to Corsica - convenient flight-wise - to give opportunity - to experience - two very different aspects - country

TEXT 2. Read and translate the text.

France and Corsica. Observations & Suggestions.

Although our featured French hotels are amongst the most exclusive and sought-after in Europe, most of them are family-friendly and do welcome young children. Be prepared for long transfer times to your Cote d’Azur hotel during the peak summer months of July and August. We have given approximate times beneath each hotel description, but expect these to double – at least during particularly busy times.

Whether you plan to stay put or hotel-hop, it is well worth hiring a car in France, particularly on the Cote d’Azur. The slight inconvenience of driving on the right is compensated for by truly excellent road signs, good quality roads and, if you avoid the autoroutes, memorable views. Paris is a different matter, of course, and we suggest you stick to the Metro or taxis!

We would, of course, be delighted to arrange a tailor-made holiday or two-centre itinerary for you and have detailed some suggestions below. You can visit several different hotels and resorts on the French mainland or why not combine a holiday to the Cote d’Azur with a visit to Corsica? Not only is this convenient flight-wise,

but it also gives you the opportunity to experience two very different aspects of the same country.

EXERCISES:

1. Choose the right answer:

1. Although our featured French hotels are amongst the most exclusive and _____ - _____, most of them are family-friendly and do welcome young children.

- A. sought-after in Europe
- B. sought-after in Asia
- C. sought-after in Africa
- D. sought-after in America

2. Be prepared for _____ to your Cote d'Azur hotel during the peak summer months of July and August.

- A. short transfer times
- B. long transfer times
- C. short driving times
- D. long driving times

3. We have given approximate times beneath each hotel description, but expect these to double – at least during _____.

- A. particularly no-visiting times
- B. particularly no-stay times
- C. particularly delayed times
- D. particularly busy times

4. Whether you plan to stay put or hotel-hop, it is well worth hiring a car in France, particularly on the _____.

- A. Amalfi coastline
- B. Costa Calida
- C. Cote d'Azur
- D. Costa del Sol

5. The slight inconvenience of driving on the right is compensated for by _____, good quality roads and, if you avoid the autoroutes, memorable views.

- A. truly excellent road signs
- B. truly excellent road cafes
- C. truly excellent road restaurants
- D. truly excellent road hotels

6. Paris is a different matter, of course, and we suggest you stick to the _____
_____!

- A. cars or taxis
- B. Metro or taxis
- C. buses or taxis
- D. trams or taxis

7. We would, of course, be delighted to arrange a tailor-made holiday or _____-
_____ for you and have detailed some suggestions below.

- A. two-way itinerary
- B. two-day itinerary
- C. two-centre itinerary
- D. two-night itinerary

8. You can visit several different hotels and resorts on the French mainland or why
not combine a holiday to the Cote d'Azur with a _____ _____ _____?

- A. visit to Sicily
- B. visit to Corsica
- C. visit to Madeira
- D. visit to Sardinia

9. Not only is this _____ _____-_____, but it also gives you the
opportunity to experience two very different aspects of the same country.

- A. convenient drive-wise
- B. inconvenient flight-wise
- C. convenient flight-wise
- D. inconvenient drive-wise

2. Match the right variants:

French	children
transfer	hotels
young	times
Cote d'Azur	aspects
summer	hotel
approximate	months
hotel	times
stay	description
busy	put
slight	suggestions
road	inconvenience

memorable	signs
different	views
some	matter
different	holiday
tailor-made	itinerary
two-centre	hotels
French	country
different	mainland
convenient	times
same	flight-wise

3. French cuisine.

Read the text and try to retell it in your own words.



A **truffle** is the fruiting body of a subterranean Ascomycete fungus, predominantly one of the many species of the genus *Tuber*. Some of the truffle species are highly prized as a food. French gourmand Jean Anthelme Brillat-Savarin called truffles "the diamond of the kitchen". Edible truffles are held in high esteem in Middle Eastern, French, Spanish, Italian, and Greek ectomycorrhizal fungi and are therefore usually found in close association with the roots of trees. Spore dispersal is accomplished through fungivores, animals that eat fungi.

Etymology

The origin of the word *truffle* appears to be the Latin term *tuber*, meaning "swelling" or "lump", which became *tuber-* and gave rise to the various European terms: French *truffe*, Spanish *trufa*, Danish *trøffel*, German *Trüffel*, Swedish *tryffel*, Dutch *truffel*, Polish *trufel*, Serbian *тартуф / tartuf* and Croatian *tartuf*. In Portuguese, the words *trufa* and *túbera* are synonyms, the latter closer to the Latin term. The German word *Kartoffel* ("potato") is derived from the Italian *tartufo* (truffle) because of superficial similarities.

Because of their high price and their pungent taste, truffles are used sparingly. Supplies can be found commercially as unadulterated fresh produce or preserved, typically in a light brine.

White truffles are generally served raw, and shaved over steaming buttered pasta or salads or fried eggs. White or black paper-thin truffle slices may be inserted into meats, under the skins of roasted fowl, in *foie gras* preparations, in *pâtés*, or in stuffings. Some speciality cheeses contain truffles, as well.

The flavor of black truffles is far less pungent and more refined than that of white truffles. Its strong flavor is often described as syrupy sweet. Black truffles also are used for producing truffle salt and truffle honey.

While in the past chefs used to peel truffles, in modern times, most restaurants brush the truffle carefully and shave it or dice it with the skin on so as to make the most of this valuable ingredient. A few restaurants, such as Philippe Rochat in Switzerland, still stamp out circular discs of truffle flesh and use the skins for sauces.

UNIT 3.

Key words: when to go – to depend - two factors – aspect of France – to wish - to experience - kind of holiday – to expect - to have - Paris - of course - attractive proposition year round - although - August and Easter time – to be avoided – too many tourists - too many schoolchildren - respectively - Cote d’Azur - British - to take advantage - mild winter climates - for many years - however - healthy tan - important requisite - May to September - best time to visit - July and August - busiest months - consequently less appealing - Corsica - beaches for sunbathing - walking or fishing - hobbies - to consider - winter holiday - finally – to forget - to take into consideration - French holiday period - from mid-July through to - end of August - most French people – to leave towns and cities – to head straight for - coastal resorts

TEXT 3. Read and translate the text.

France. When to Go.

When to go depends upon two factors – what aspect of France you wish to experience and what kind of holiday you expect to have. Paris is, of course, an attractive proposition year round, although August and Easter time should be avoided – too many tourists and too many schoolchildren, respectively. As for the Cote d’Azur, the British have been taking advantage of its mild winter climates for

many years. If, however, a healthy tan is an important requisite May to September is the best time to visit, with July and August the busiest months and consequently less appealing. Corsica also has beaches for sunbathing, but if walking or fishing are hobbies you could consider it for a winter holiday. Finally don't forget to take into consideration the French holiday period (from mid-July through to the end of August) when most French people leave their towns and cities and head straight for the coastal resorts.

EXERCISES:

1. Choose the right answer:

1. When to go depends upon two factors – what aspect of France you wish to experience and what _____ you expect to have.

- A. kind of weather
- B. kind of holiday
- C. kind of transport
- D. kind of travel

2. Paris is, of course, an attractive proposition year round, although _____ should be avoided – too many tourists and too many schoolchildren, respectively.

- A. August and Easter time
- B. August and Christmas time
- C. August and the Valentine day
- D. August and Halloween time

3. As for the Cote d'Azur, the British have been taking advantage of its _____ for many years.

- A. mild spring climates
- B. mild summer climates
- C. mild autumn climates
- D. mild winter climates

4. If, however, a _____ is an important requisite May to September is the best time to visit, with July and August the busiest months and consequently less appealing.

- A. healthy complexion
- B. healthy tan
- C. healthy lifestyle
- D. healthy appetite

5. Corsica also has _____, but if walking or fishing are hobbies you could consider it for a winter holiday.

- A. boutiques for purchasing
- B. beaches for sunbathing
- C. pools for swimming
- D. hotels for dwelling

6. Finally don't forget to take into consideration the _____ (from mid-July through to the end of August) when most French people leave their towns and cities and head straight for the coastal resorts.

- A. Italian holiday period
- B. Spanish holiday period
- C. Portuguese holiday period
- D. French holiday period

2. Match the right variants:

attractive	tan
year	proposition
Easter	time
busiest	time
French	climates
winter	months
holiday	requisite
healthy	holiday
important	period
best	people
coastal	round
winter	resorts

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



Galantine

Kinds: *Duck galantine. Galantine with vegetables.*

A galantine is a French dish of de-boned stuffed meat, most commonly poultry or fish, that is poached and served cold, coated with aspic. Galantines are often stuffed with forcemeat, and pressed into a cylindrical shape. Since deboning poultry is thought of as difficult and time-consuming, this is a rather elaborate dish, which is often lavishly decorated, hence its name, connoting a presentation at table that is galant, or urbane and sophisticated. In the later nineteenth century the technique's origin was already attributed to the chef of the marquis de Brancas.

In the Middle Ages, the term galauntine or galantyne, perhaps with the same connotations of gallantry, referred instead to any of several sauces made from powdered galangal root, usually made from bread crumbs with other ingredients, such as powdered cinnamon, strained and seasoned with salt and pepper. The dish was sometimes boiled or simmered before or after straining, and sometimes left uncooked, depending on the recipe. The sauce was used with fish and eels, and also with geese and venison.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 4.

Key words: to fly - Nice - British Airways - London Heathrow – to spend - four nights - Cannes - Carlton – to drive onwards - St. Paul de Vence – to spend - three nights - Le Saint Paul – to return flight - Nice - London Heathrow - prices - upgrades - BA Club Europe Class – available - Nice and Corsica - seven nights - Grand Hotel du Cap Ferrat - fly onwards - Ajaccio - Corsica - Hotel Le Maquis - via Nice - Air Portugal Navigator Class

TEXT 4. Read and translate the text.

Sample Itineraries. Cannes and St. Paul de Vence

Fly to Nice on British Airways, from London Heathrow. Spend four nights in Cannes at the Carlton then drive onwards to St. Paul de Vence and spend three nights at Le Saint Paul. Return flight from Nice to London Heathrow.

Prices from £760 pp. Upgrades to BA Club Europe Class available.

Nice and Corsica

Fly to Nice on British Airways, from London Heathrow. Spend seven nights at the Grand Hotel du Cap Ferrat. Fly onwards to Ajaccio, Corsica and spend seven nights at Hotel Le Maquis. Return flight from Ajaccio via Nice with British Airways.

Prices from £1450 pp. Upgrades to Air Portugal Navigator Class available.

EXERCISES:

1. Choose the right answer:

1. Fly to Nice on _____, from London Heathrow.

- A. British Airways
- B. Austrian airlines
- C. Alitalia
- D. Air France

2. Spend four nights in _____ at the Carlton then drive onwards to St. Paul de Vence and spend three nights at Le Saint Paul.

- A. Nice
- B. Cannes
- C. St. Tropez
- D. Deauville

3. Return flight from Nice to _____.

- A. London Gatwick
- B. London Heathrow

- C. Paris-Orly
 D. Charles de Gaulle
4. Upgrades to _____ available.
 A. BA Club Business Class
 B. BA Club Europe Class
 C. Air Portugal Navigator Class
 D. Air France Navigator Class
5. Fly to _____ on British Airways, from London Heathrow.
 A. Paris
 B. Nice
 C. Cannes
 D. St. Tropez
6. Fly onwards to _____, _____ and spend seven nights at Hotel Le Maquis.
 A. Ajaccio, Capri
 B. Capri, Sardinia
 C. Ajaccio, Corsica
 D. Corsica, Madeira
8. Return flight from Ajaccio _____ with British Airways.
 A. via Paris
 B. via Nice
 C. via Cannes
 D. via St. Tropez
9. Upgrades to _____ available.
 A. BA Club Business Class
 B. BA Club Europe Class
 C. Air Portugal Navigator Class
 D. Air France Navigator Class

2. Match the right variants:

British	Heathrow
London	Airways
Europe	Hotel
Grand	Class
Air	Class
Navigator	Portugal

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



Ratatouille

Place of origin France

Region or state Provence

Main ingredient(s) Vegetables, (tomatoes, onions, zucchini, eggplant, bell peppers), garlic, marjoram, basil

Kinds: Ratatouille nicoise

Ratatouille is a traditional French Provençal stewed vegetable dish, originating in Nice. The full name of the dish is ratatouille nicoise.

Origin

The word “ratatouille” comes from Occitan “ratatolha” and the recipe comes from Occitan cuisine. The French “touiller” means to toss food. Ratatouille originated in the area around present day Occitan Provença (French: Provence) and Nica (French: Nice); the Catalan “samfaina” and the Majorcan “tombet” are versions of the same dish. The southern Italian “ciambotta” is a related spring vegetable dish.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 5.

Key words: few places - world – to combine - such stunning natural beauty - such desirable man-made attractions - soaring cliffs – to drop down to - bays of azure blue -

glamorous seaside resorts - complete for attention - hidden medieval villages - elegant hotels – to offer cuisine and service - most other places - only to aspire to - whilst - nightlife – to range (from) - laid-back ambience of bohemian cafes - ritzy glamour of world-famous casinos - absolutely everything – to do with such incredible style - Nice - main city - location - busy international airport – to explore - shops and boutiques – to try and find time for - breeze-cooled stroll along - Promenade des Anglais - possibly - stopping off (for) - drink - quite ‘unique’ surroundings - Negresco Hotel - Cannes - bustling and fashion-conscious - offering - ultra-stylish beach life - all the glamour of La Croisette - depending upon - whether – to enjoy or eschew celebrity-spotting - to be worth noting - 1998 Film Festival – to take place - between 13th - 24th of May - St-Jean-Cap-Ferrat - leisurely in atmosphere and village-like in appearance - luxury yachts and private villas – to remind - exclusive and expensive areas - Mediterranean. - lack of space – to prevent (from) - featuring - Monte Carlo - to be delighted - to assist (with) reservations - renowned Monte Carlo Beach Hotel - Hotel de Paris - Hotel Hermitage - to stay - to depend upon - money – win - St. Tropez - rustic in style - village-type ambience - working harbour - appeal – to lie - way – to combine ancient cobbled streets with ultra-chic boutiques - simple fishing boats with luxury sailing yachts - boules-playing old gentlemen - bohemian young artists - completely different aspect - Cote d’Azur – to be found - medieval mountain retreats of Eze Village and Saint-Paul-de-Vence - to boast - truly memorable hotels – to lie about 20 minutes inland from Nice - cannot help but to be entranced by their unique charms - to choose - to overnight – to be missing out - unique experience – to find time - visit

TEXT 5. Read and translate the text.

Cote d’Azur.

Few places in the world combine such stunning natural beauty with such desirable man-made attractions. Soaring cliffs drop down to bays of azure blue, glamorous seaside resorts complete for attention with hidden medieval villages, elegant hotels offer cuisine and service most other places can only aspire to, whilst nightlife ranges from the laid-back ambience of bohemian cafes to the ritzy glamour of world-famous casinos. And absolutely everything is done with such incredible style.

Nice is the main city as well as the location of the busy international airport. Do explore its shops and boutiques and try and find time for a breeze-cooled stroll along the Promenade des Anglais, possibly stopping off for a drink in the quite ‘unique’ surroundings of the Negresco Hotel.

Cannes is bustling and fashion-conscious, offering an ultra-stylish beach life and all the glamour of La Croisette. Depending upon whether you enjoy or eschew celebrity-spotting, it's worth noting that the 1998 Film Festival will take place between the 13th - 24th of May. St-Jean-Cap-Ferrat is far more leisurely in atmosphere and village-like in appearance, yet luxury yachts and private villas remind you that you are in one of the most exclusive and expensive areas of the Mediterranean. Lack of space prevents us from featuring Monte Carlo, however, we will be delighted to assist with reservations at the renowned Monte Carlo Beach Hotel, Hotel de Paris and the Hotel Hermitage. How long you stay will probably depend upon money – how much you have and how much you win! St. Tropez is far more rustic in style with a village-type ambience and a working harbour. Yet its appeal lies in the way it combines ancient cobbled streets with ultra-chic boutiques, simple fishing boats with luxury sailing yachts, and boules-playing old gentlemen with bohemian young artists.

A completely different aspect of the Cote d'Azur is found in the medieval mountain retreats of Eze Village and Saint-Paul-de-Vence, both of which boast truly memorable hotels and lie about 20 minutes inland from Nice. You cannot help but be entranced by their unique charms, and even if you don't choose to overnight you will certainly be missing out on a unique experience if you don't find time for a visit.

EXERCISES:

1. Choose the right answer:

1. Few places in the world combine such stunning natural beauty with such _____.
A. undesirable man-made attractions
B. desirable natural attractions
C. desirable man-made hotels
D. desirable man-made attractions
2. Soaring cliffs drop down to bays of _____, glamorous seaside resorts complete for attention with hidden medieval villages, elegant hotels offer cuisine and service most other places can only aspire to, whilst nightlife ranges from the laid-back ambience of bohemian cafes to the ritzy glamour of world-famous casinos.
A. dark blue
B. azure blue
C. navy blue
D. light blue
3. And _____ is done with such incredible style.

- A. absolutely nothing
- B. absolutely everything
- C. absolutely something
- D. absolutely anything

4. Nice is the main city as well as the location of the _____ _____
_____.

- A. busy international railway
- B. busy international airport
- C. busy international garage
- D. busy bus station

5. Do explore its shops and boutiques and try and find time for a breeze-cooled stroll along the Promenade des Anglais, possibly stopping off for a _____ in the quite 'unique' surroundings of the Negresco Hotel.

- A. meal
- B. drink
- C. walk
- D. minute

6. Cannes is bustling and fashion-conscious, offering an _____ - _____
_____ and all the glamour of La Croisette.

- A. super-stylish beach life
- B. ultra-stylish beach life
- C. super-stylish nightlife
- D. ultra-stylish nightlife

7. Depending upon whether you enjoy or eschew celebrity-spotting, it's worth noting that the 1998 _____ _____ will take place between the 13th - 24th of May.

- A. Music Festival
- B. Film Festival
- C. Song Festival
- D. Cartoon Festival

8. St-Jean-Cap-Ferrat is far more leisurely in atmosphere and _____ - _____
_____, yet luxury yachts and private villas remind you that you are in one of the most exclusive and expensive areas of the Mediterranean.

- A. city-like in appearance
- B. village-like in appearance
- C. megapolis-like in appearance
- D. capital-like in appearance

9. Lack of space prevents us from featuring Monte Carlo, however, we will be delighted to assist with _____ at the renowned Monte Carlo Beach Hotel, Hotel de Paris and the Hotel Hermitage.

- A. reservations
- B. everything
- C. hotels
- D. flights

10. How long you stay will probably depend upon _____ – how much you have and how much you win!

- A. you
- B. us
- C. money
- D. everything

11. St. Tropez is far more _____ with a village-type ambience and a working harbour.

- A. urban in style
- B. rustic in style
- C. fashionable in style
- D. old-fashioned in style

12. Yet its appeal lies in the way it combines ancient cobbled streets with _____-_____ boutiques, simple fishing boats with luxury sailing yachts, and boules-playing old gentlemen with bohemian young artists.

- A. ultra-chic
- B. ultra-shabby
- C. ultra-poor
- D. ultra-worn

13. A completely different aspect of the Cote d'Azur is found in the _____ retreats of Eze Village and Saint-Paul-de-Vence, both of which boast truly memorable hotels and lie about 20 minutes inland from Nice.

- A. medieval hotel
- B. medieval mountain
- C. medieval castle
- D. medieval story

14. You cannot help but be entranced by their _____, and even if you don't choose to overnight you will certainly be missing out on a unique experience if you don't find time for a visit.

- A. common charms
- B. plain charms
- C. old charms
- D. unique charms

2. Match the right variants:

natural	attractions
medieval	beauty
man-made	cliffs
soaring	resorts
azure	casinos
seaside	villages
elegant	blue
laid-back	glamour
bohemian	ambience
ritzy	cafes
world-famous	hotels
absolutely	life
'unique'	everything
incredible	city
main	airport
international	style
breeze-cooled	ambience
working	surroundings
beach	Festival
Film	areas
luxury	aspect
private	yachts
expensive	boutiques
village-type	stroll
cobbled	harbour
old	streets
ultra-chic	boats
fishing	yachts
sailing	experience
young	gentlemen
different	artists
memorable	villas
mountain	charms
unique	hotels
unique	retreats

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



Coq au vin

Place of origin France

Main ingredient(s) chicken, wine, lardons, mushrooms, optionally garlic
Ingredients before braising.

Coq au vin is a French dish of chicken braised with wine, lardons, mushrooms, and optionally garlic. While the wine used is typically Burgundy, many regions of France have variants of coq au vin using the local wine, such as coq au vin jaune (Jura), coq au Riesling (Alsace), coq au pourpre or coq au violet (Beaujolais nouveau), coq au Champagne, etc.

History

Various legends trace coq au vin to ancient Gaul and Julius Caesar, but the recipe was not documented until the early 20th century; it is generally accepted that it existed as a rustic dish long before that. A somewhat similar recipe, poulet au vin blanc, appeared in an 1864 cookbook.

Julia Child featured coq au vin in her breakthrough 1961 cookbook “Mastering the Art of French Cooking”, and she frequently prepared it on the PBS cooking show The French Chef. This exposure helped to increase the visibility and popularity of the dish in the United States, and coq au vin was seen as one of Child's signature dishes.

Preparation

Although the word "coq" in French means "rooster" or "cock", and tough birds with lots of connective tissue benefit from braising, most coq au vin recipes call for capon or chicken.

Standard recipes call for a chicken, red wine (often Burgundy), lardons (salt pork or bacon), button mushrooms, onions, often garlic, and sometimes brandy. Recipes with vin jaune may specify morels instead of white mushrooms. The preparation is similar in many respects to beef bourguignon. The chicken is first marinated in wine, then seared in fat and slowly simmered until tender. The usual seasonings

are salt, pepper, thyme, parsley and bay leaf, usually in the form of a bouquet garni. The juices are thickened either by making a small roux at the beginning of cooking, or by adding blood at the end.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 6.

Key words: although definitely French - birthplace of Napoleon – Corsica - every sense - region apart – to be different (from) – Cote d’Azur – to boast - wild and unspoilt beauty - rugged coastline - interior of densely-wooded hills - friendly and gentle – glamorous and sophisticated - smattering of French - to enhance any holiday - smile - handshake – to do just as well - our featured hotels - havens - stresses of modern life – to wish - to do more than just relax - beach - mountains - to climb – rivers to fish - crystal clear waters to swim – villages to explore - not to mention - first-class golf at Sperone

TEXT 6. Read and translate the text.

Corsica.

Although definitely French (where could be more French than the birthplace of Napoleon?) Corsica is in every sense a region apart and could not be more different from the Cote d’Azur. It boasts a wild and unspoilt beauty with a rugged coastline and an interior of densely wooded hills. It is friendly and gentle rather than glamorous and sophisticated and whilst a smattering of French will certainly enhance any holiday here, a smile and a handshake will probably do just as well! Our featured hotels are havens from the stresses of modern life, but should you wish to do more than just relax on the beach, there are mountains to climb, rivers to fish, crystal clear waters to swim and villages to explore, not to mention first-class golf at Sperone.

EXERCISES:

1. Choose the right answer:

1. Although definitely French (where could be more French than the _____
_____?)
 - A. birthplace of Valois
 - B. birthplace of Bourbons
 - C. birthplace of Napoleon
 - D. birthplace of Capetiens
2. Corsica is in every sense a _____ and could not be more different
from the Cote d'Azur.
 - A. country apart
 - B. region apart
 - C. province apart
 - D. territory apart
3. It boasts a wild and unspoilt beauty with a _____ and an interior of
densely-wooded hills.
 - A. no coastline
 - B. rugged coastline
 - C. sandy coastline
 - D. rugged beach
4. It is friendly and gentle rather than glamorous and sophisticated and whilst a
smattering of French will certainly enhance any holiday here, _____
_____ will probably do just as well!
 - A. a smile and a laugh
 - B. a laugh and a handshake
 - C. a hug and a handshake
 - D. a smile and a handshake
5. Our featured hotels are havens from the stresses of modern life, but should you
wish to do more than just relax on the beach, there are _____ to climb, rivers to
fish, crystal clear waters to swim and villages to explore, not to mention first-class
golf at Sperone.
 - A. mountains
 - B. hills
 - C. ladders
 - D. trees

2. Match the right variants:

every	beauty
region	hotels
unspoilt	hills
rugged	apart
densely-wooded	waters
featured	golf
modern	sense
clear	coastline
first-class	life

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



Fondue

Dipping a cheese fondue with a long-stemmed fork

Place of origin France, Italy, and Switzerland

Main ingredient(s) Cheeses, white wine, seasoning, garlic, often kirsch

Fondue is a Swiss, Italian, and French dish of melted cheese served in a communal pot (caquelon) over a portable stove (rechaud), and eaten by dipping long-stemmed forks with bread into the cheese. It was promoted as a Swiss national dish by the

Swiss Cheese Union (Schweizerische Kaseunion) in the 1930s, and was popularized in North America in the 1960s.

Since the 1950s, the name "fondue" has been generalized to other dishes in which a food is dipped into a communal pot of hot liquid: chocolate fondue, in which pieces of fruit are dipped into a melted chocolate mixture, and fondue bourguignonne, in which pieces of meat are cooked in hot oil.

Etymology

The word fondue is the feminine passive past participle of the French verb "fonder" ("to melt") used as a noun, probably influenced by a Franco-Provencal word. It is first attested in French in 1735, in Vincent la Chapelle's *Cuisinier moderne*, and in English in 1878.

History

The earliest known recipe for cheese fondue as we know it today comes from a 1699 book published in Zurich "to cook cheese with wine". It calls for grated or cut-up cheese to be melted with wine, and for bread to be dipped in it.

However, the name "cheese fondue", until the late 19th century, referred to a preparation including eggs and cheese, as in la Chapelle's 1735 and Brillat-Savarin's 1834 recipe; it was something between scrambled eggs with cheese and a cheese souffle. Variations included cream ("a la genevoise") and truffles ("a la piemontaise") in addition to eggs; and also what we now call "raclette" ("fondue valaisanne").

The first known recipe for the modern cheese fondue under that name, with cheese and wine but no eggs, was published in 1875, and was already presented as a Swiss national dish. Despite its modern associations with rustic mountain life, it was a town-dweller's dish from the lowlands of western, French-speaking, Switzerland: rich cheese like Gruyere was a valuable export item which peasants could not afford to eat.

The introduction of cornstarch to Switzerland in 1905 made it easier to make a smooth and stable emulsion of the wine and cheese, and probably contributed to the success of fondue.

Fondue was popularized as a Swiss national dish by the Swiss Cheese Union in the 1930s as a way of increasing cheese consumption. The Swiss Cheese Union also created pseudo-regional recipes as part of the "spiritual defense of Switzerland". After World War II rationing ended, the Swiss Cheese Union continued its marketing campaign, sending fondue sets to military regiments and event organizers across Switzerland. Fondue is now a symbol of Swiss unity.

In the meantime, fondue continued to be promoted aggressively in Switzerland, with slogans like "fondue creates a good mood" and (1981) "fondue is good and creates a good mood" – abbreviated as "figugegl".

Fondue was promoted to Americans at the Swiss Pavilion's Alpine restaurant at the 1964 New York World's Fair.

The extension of the name "fondue" to other dishes served in a communal hot pot dates to 1950s New York. Konrad Egli, a Swiss restaurateur, introduced “fondue bourguignonne” at his Chalet Suisse restaurant in 1956. Then in the mid 1960s, he invented chocolate fondue as part of a promotion for Toblerone chocolate.] A sort of chocolate mousse or chocolate cake had also sometimes been called "chocolate fondue" starting in the 1930s.

Preparation

A full cheese fondue set in Switzerland. Apart from pieces of bread to dip into the melted cheese, there are side servings of kirsch, raw garlic, pickled gherkins, onions, and olives.

Cheese fondue consists of a blend of cheeses, wine and seasoning. To prepare the caquelon it is first rubbed with a cut garlic clove. White wine is slightly heated with cornstarch, and then grated cheese is added and stirred until melted. It is often topped off with a bit of kirsch. The cornstarch or other starch is added to prevent separation. The mixture is stirred continuously as it heats in the caquelon.

When it is ready, diners dip cubes of bread speared on a fondue fork into the mixture.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 7.

Key words: little-known region of France - Beaujolais - hills – Loire - Rhone basins - our featured hotels - Chateau de Bagnols – to lie – eastern part – to be likened to Italy’s Tuscany - little quieter - rolling hills - dotted with hilltop villages - picturesque chateaux – fine churches and farms - built from - local golden stone - Lyon and Villefranche - excellent shops – rewarding produce - fresh cheeses - honey and woven baskets - found – traditional markets - vineyards - ubiquitous - old French saying - describing – area - as follows – perfect weekend – choice for country-loving wine connoisseurs

TEXT 7. Read and translate the text.

The Beaujolais and Lyon.

A little-known region of France, the Beaujolais is the hills are between the Loire and the Rhone basins. Our featured hotels, the Chateau de Bagnols, lies in its eastern part which has been likened to Italy’s Tuscany – if a little quieter. The rolling hills are dotted, picturesque chateaux, fine churches and farms built from the local golden stone. Lyon and Villefranche boast excellent shops, although the most rewarding produce, such as fresh cheeses, honey and woven baskets, is probably found in the traditional markets. And, of course, vineyards are ubiquitous, an old French saying describing the area as follows – ‘Lyon est arrose par trois fleuves: le Rhone, le Saone et... le Beaujolais’. The perfect weekend choice for country-loving wine connoisseurs!

EXERCISES:

1. Choose the right answer:

1. A _____-_____ _____ of France, the Beaujolais is the hills are between the Loire and the Rhone basins.
A. much-known region
B. world-known region
C. little-known region
D. best-known region
2. Our featured hotels, the Chateau de Bagnols, lies in its eastern part which has been likened to Italy’s Tuscany – if a little _____.
A. quieter
B. bigger
C. louder
D. smaller

3. The rolling hills are dotted, picturesque chateaux, fine _____
 _____ built from the local golden stone.
- A. churches and farms
 B. cottages and farms
 C. churches and chapels
 D. cottages and chapels
4. Lyon and Villefranche boast excellent shops, although the most rewarding produce, such as _____, honey and woven baskets, is probably found in the traditional markets.
- A. fresh meats
 B. fresh fish
 C. fresh cheeses
 D. fresh vegetables
5. And, of course, _____ are ubiquitous, an old French saying describing the area as follows – ‘Lyon est arrosee par trois fleuves: le Rhone, le Saone et.... le Beaujolais’.
- A. courtyards
 B. schoolyards
 C. churchyards
 D. vineyards
6. The perfect weekend choice for country-loving _____!
- A. cheese connoisseurs
 B. coffee connoisseurs
 C. tea connoisseurs
 D. wine connoisseurs

2. Match the right variants:

little-known	part
featured	region
eastern	Tuscany
Italy's	hotels
rolling	stone
picturesque	hills
fine	chateaux
golden	churches
excellent	produce
rewarding	saying
fresh	baskets

woven	shops
traditional	cheeses
French	connoisseurs
weekend	markets
wine	choice

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



French onion soup (*Soupe à l'oignon*) is a type of soup usually based on meat stock, and often served [gratinéed](#) with [croutons](#) and [cheese](#) on top. Although ancient in origin, this dish underwent a resurgence of popularity in the 1960s in the [United States](#) due to a greater interest in [French cuisine](#). French onion soup is usually a plate that is served as a starter.

History

Onion soups have been popular at least as far back as [Roman](#) times. Throughout history, they were seen as food for poor people, as onions were plentiful and easy to grow. The modern version of this soup originates in France in the 18th century, made from beef broth, and [caramelized](#) onions. It is often finished by being placed under a [grill](#) in a [ramekin](#) with croutons and [gruyère](#) melted on top. The crouton on top is reminiscent of ancient [soups](#).

Preparation

Recipes for onion soup vary greatly:

...now to the recipe. There are at least a hundred. There is only one. There must be onion in it, as its name indicates, and all the rest is relatively unimportant. Cheese? Yes, but the kind of cheese doesn't matter. Bread? Certainly, for those who are hungry. An aroma of wine, or a spirit? By all means, as long as it is merely as a supplement to the dominant "key," that of the onion in all its glory.

Though the liquid is usually meat stock, it may be simply water. Milk may be added. It may be thickened with eggs or flour. It may be gratinéed or not.

Generally, recipes specify that the onions should be cooked slowly, becoming caramelized. Brandy or sherry is added at the end. The soup base is often topped with a slice of bread (a 'croute' or 'crouton').

For the gratinéed version, the croute is topped with cheese and broiled or baked. The soup is then immediately served in the bowl or ramekin in which it was broiled(Grilled - UK) or baked or, in family-style, the soup is immediately transferred to individual serving bowls via a ladle.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 8

Key words: spa town of Evian – to lie - south bank of Lake Geneva – about 30 miles from Geneva Airport - region of outstanding natural beauty - summer visitors - to take advantage – watersports– made possible– lake - whilst - visitors - to enjoy - snow skiing - Alps - year round - absolutely everyone - clear fresh air– restful ambience - very pretty scenery - ferries - across – lake – Lausanne - in Switzerland - daily options

TEXT 8. Read and translate the text.

Lake Geneva and Evian.

The spa town of Evian lies on the south bank of Lake Geneva, about 30 miles from Geneva Airport. A region of outstanding natural beauty, summer visitors can take advantage of the watersports made possible by the lake whilst visitors can enjoy the snow skiing made possible by the Alps. Year round, absolutely everyone can

enjoy the clear fresh air, the restful ambience and the very pretty scenery, with ferries across the lake to Lausanne in Switzerland a daily options.

EXERCISES:

1. Choose the right answer:

1. The spa town of Evian lies on the south bank of Lake Geneva, about 30 miles from _____.

- A. Paris-Orly Airport
- B. Charles de Gaulle Airport
- C. Geneva Airport
- D. Zurich Airport

2. A region of outstanding natural beauty, summer visitors can take advantage of the watersports made possible by the lake whilst visitors can enjoy the _____ made possible by the Alps.

- A. snow boarding
- B. snow skiing
- C. snow skating
- D. dog sleighing

3. _____, absolutely everyone can enjoy the clear fresh air, the restful ambience and the very pretty scenery, with ferries across the lake to Lausanne in Switzerland a daily options.

- A. Year round
- B. Week round
- C. Month round
- D. Season round

2. Match the right variants:

spa	beauty
south	Geneva
Lake	Airport
Geneva	visitors
natural	bank
summer	town
snow	air
fresh	round
year	options
absolutely	scenery

restful	skiing
pretty	everyone
daily	ambience

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



Creme brulee

Type of Dessert

Place of origin France

Serving temperature Room temperature

Main ingredient(s) Custard, caramel



Creme brulee being prepared with a small torch

Creme brulee also known as burnt cream, crema catalana, or Trinity cream is a dessert consisting of a rich custard base topped with a contrasting layer of hard caramel. It is normally served at room temperature.

The custard base is traditionally flavored with vanilla, but can also be flavored with lemon or orange (zest), rosemary, lavender, chocolate, Amaretto, Grand Marnier, cinnamon, coffee, liqueurs, green tea, pistachio, hazelnut, coconut, or other fruit.

History

The earliest known reference to creme brulee as it is known today appears in Francois Massialot's 1691 cookbook, and the French name was used in the English translation of this book, but the 1731 edition of it changed the name of the same

recipe from "creme brulee" to "creme anglaise". In the early eighteenth century, the dessert was called "burnt cream" in English.

In Britain, a version of creme brulee (known locally as "Trinity Cream" or "Cambridge burnt cream") was introduced at Trinity College, Cambridge, in 1879 with the college arms "impressed on top of the cream with a branding iron". The story goes that the recipe was from an Aberdeenshire country house and was offered by an undergraduate to the college cook, who turned it down. However, when the student became a Fellow, he managed to convince the cook.

The Dish	Ingredients	Way of cooking	Serving temperature	Kinds of flavourings

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 9.

Key words: few European capitals - to compete (with) - allure of Paris - city that needs little introduction - sights such as - Eiffel Tower - Arc de Triomphe - Champs Elysees - Notre Dame - Sacre-Coeur – to queue (for) - attention - museums - equally - to ignore – to include - Louvre - Musee National d’Art Moderne – many single artist collections - including those by Picasso and Rodin - differences - between - city’s right and left banks – to fascinate - daytime strolls - best – to demonstrate that street-life – to vary between Monmartre and St.-Germain - Marais - Latin Quarter - to exhaust - works of art and sightseeing attractions - to take romantic cruise along - Seine - stroll through - Bois de Boulogne - simply – to relax - having - coffee - Deux Magots – to watch - style-conscious world parade by - talking of style - to find it in abundance - shops - haute couture boutiques - along - Rue du Faubourge-St.-Honore - many department stores - like Galries de Lafaette - Boulevard Haussman – to be interested - sale time - January and July -- hundreds of bars and restaurants – to line along - streets and boulevards – to treat oneself to anything from - simple baguette lunch - street café - haute cuisine dinner - quaint brasserie - after dark - jazz and latinclubs - nightclubs and discos - concerts – operas - Le Moulin Rouge

TEXT 9. Read and translate the text.

Paris.

Few European capitals can compete with the allure of Paris, a city that needs little introduction. Sights such as the Eiffel Tower, the Arc de Triomphe, the Champs Elysees, Notre Dame and Sacre-Coeur queue for your attention. Museums equally are not to ignore include the Louvre, the Musee National d'Art Moderne and the many single artist collections including those by Picasso and Rodin. The differences between the city's right and left banks will fascinate you, whilst daytime strolls best demonstrate that street-life varies between Monmartre and St.-Germain, between the Marais and the Latin Quarter. When you've exhausted the works of art and sightseeing attractions take a romantic cruise along the Seine, a stroll through the Bois de Boulogne or simply relax having a coffee at the Deux Magots and watch the style-conscious world parade by. And talking of style, you'll find it in abundance in the shops from the haute couture boutiques along the Rue du Faubourg-St.-Honore to the many department stores like Galeries de Lafayette on the Boulevard Haussman. (If you are interested, sale time is January and July). Hundreds of bars and restaurants line along the streets and boulevards so treat yourself to anything from a simple baguette lunch in a street café to a haute cuisine dinner in an quaint brasserie. And after dark, there are the jazz and latinclubs, the nightclubs and discos, the concerts and the operas...and, of course, Le Moulin Rouge.

Flight information

Regular daily flight from Gatwick & Heathrow to Paris. Flying with Air France or British Midland available on request.

EXERCISES:

1. Choose the right answer:

1. Few European capitals can compete with the _____, a city that needs little introduction.
A. allure of Champs-Elysees
B. allure of Paris
C. allure of Eiffel Tower
D. allure of Arc de Triomphe
2. _____ such as the Eiffel Tower, the Arc de Triomphe, the Champs Elysees, Notre Dame and Sacre-Coeur queue for your attention.
A. Cafes

B. Boutiques

C. Sights

D. Restaurants

3. Museums equally are not to ignore include the Louvre, the Musee National d'Art Moderne and the many single artist collections including those by _____.

A. Picasso and Cezanne

B. Picasso and Rodin

C. Cezanne and Rodin

D. Picasso and Monet

4. The differences between the city's right and left banks will fascinate you, whilst daytime strolls best demonstrate that street-life varies between Monmartre and St.-Germain, between the Marais and the _____.

A. Latin Quarter

B. Russian Quarter

C. Asian Quarter

D. Arabian Quarter

5. When you've exhausted the works of art and sightseeing attractions take a romantic cruise along the Seine, a stroll through the Bois de Boulogne or simply relax having a coffee at the Deux Magots and watch the _____-_____ parade by.

A. style-ignorant world

B. style-indifferent world

C. style-anxious world

D. style-conscious world

6. And talking of style, you'll find it in abundance in the shops from the haute couture boutiques along the Rue du Faubourge-St.-Honore to the many department stores like Galries de Lafaette on the Boulevard Haussman. (If you are interested, _____ is January and July).

A. open time

B. close time

C. sale time

D. rent time

7. Hundreds of bars and restaurants line along the streets and boulevards so treat yourself to anything from a simple baguette lunch in a street café to a haute cuisine dinner in an quaint _____.

A. patisserie

- B. brasserie
- C. cafe
- D. creperie

8. And after dark, there are the jazz and latinclubs, the nightclubs and discos, the concerts and the operas...and, of course, Le Moulin Rouge.

- A. jazz and latinclubs
- B. jazz and blues
- C. blues and latinclubs
- D. jazz and nightclubs

2. Match the right variants:

European	Tower
little	capitals
Eiffel	Dame
Champs	National
Notre	Elysees
Musee	attractions
artist	introduction
Latin	Magots
sightseeing	collections
romantic	world
Deux	Haussman
style-conscious	cruise
haute couture	stores
department	boutiques
Boulevard	Rouge
sale	lunch
baguette	dinner
street	time
haute cuisine	brasserie
quaint	café
Moulin	Quarter

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.

A **macaron** is a sweet meringue-based confection made with eggs, icing sugar, granulated sugar, almond powder or ground almond, and food colouring. It is also called Luxemburgerli. The macaron is commonly filled with ganache, buttercream

or jam filling sandwiched between two biscuits. The name is derived from the Italian word *macarone*, *maccarone* or *maccherone*, the Italian meringue.

The confection is characterised by smooth, squared top, ruffled circumference (referred to as the "foot" or "pied"), and a flat base. It is mildly moist and easily melts in the mouth. Macarons can be found in a wide variety of flavors that range from the traditional (raspberry, chocolate) to the new (foie gras, matcha).

The macaroon is often mistaken as the macaron; many have adopted the French spelling of macaron to distinguish the two items in the English language. However, this has caused confusion over the correct spelling. Some recipes exclude the use of *macaroon* to refer to this French confection while others think that they are synonymous. Although the macaron is predominantly a French confection, there has been much debate about its origins. *Larousse Gastronomique* cites the macaron as being created in 791 in a convent near Cormery. Some have traced its French debut back to the arrival of Catherine de' Medici's Italian pastry chefs whom she brought with her in 1533 upon marrying Henry II of France. In 1792, macarons began to gain fame when two Carmelite nuns, seeking asylum in Nancy during the French Revolution, baked and sold the macaron cookies in order to pay for their housing. These nuns became known as the "Macaron Sisters". In these early stages, the macaron was served were served without special flavors or fillings. It was not until the 1830s that macarons began to be served two-by-two with the addition of jams, liqueurs, and spices. The macaron as it is known today, composed of two almond meringue discs filled with a layer of buttercream, jam, or ganache filling, was originally called the "Gerbet" or the "Paris macaron." Pierre Desfontaines of the French pâtisserie Ladurée has sometimes been credited with its creation in the early part of the 20th century, but another baker, Claude Gerbet, also claims to have invented it.

French regional variations

Several French cities and regions claim long histories and variations, notably Lorraine (Nancy and Boulay), Basque Country (Saint-Jean-de-Luz), Saint-Emilion, Amiens, Montmorillon, Le Dorat, Sault, Chartres, Cormery Joyeuse and Sainte-Croix in Burgundy.

Macarons d'Amiens, made in Amiens, are small, round-shaped biscuit-type macaroons made from almond paste, fruit and honey, which were first recorded in 1855.

The city of Montmorillon is well known for its macarons and has a museum dedicated to it. The Maison Rannou-Métivier is the oldest macaron bakery in

Montmorillon, dating back to 1920. The traditional recipe for Montmorillon macarons remains unchanged for over 150 years.

The town of Nancy in the Lorraine region has a storied history with the macaron. It is said that the abbess of Remiremont founded an order of nuns called the "Dames du Saint-Sacrement" with strict dietary rules prohibiting the consumption of meat. Two nuns, Sisters Marguerite and Marie-Elisabeth are credited with creating the Nancy macaron to fit their dietary requirements. They became known as the 'Macaron Sisters' (Les Soeurs Macarons). In 1952, the city of Nancy honored them by giving their name to the Rue de la Hache, where the macaroon was invented.

The Dish	Ingredients	Way of cooking	Serving temperature	Kinds of flavourings

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 10.

Key words: elegant 18th century palace - owned - Concorde Hotels - member of - Leading Hotels - World and Relais&Chateaux – location - built - heart of Paris - Place de la Concorde - next to - Champs Elysees - 30\40 minutes – airports – rooms - salons - suites - including - renowned - Leonard Lupin Suite with its terrace overlooking Paris - facilities – to include - bathrooms - minibars - air-conditioning – 24-hour room service – dining - Ambassadeurs – to offer - gourmet cuisine - palatial setting and delicious regional French cooking - Le Piano Bar - place for sociable drinks - Jardin d’Hiver – to provides - afternoon tea

TEXT 10. Read and translate the text.

Hotel de Crillon. Paris

The elegant 18th century palace owned by Concorde Hotels. A member of the Leading Hotels of the World and Relais&Chateaux.

Location

Built in the heart of Paris on the Place de la Concorde and next to the Champs Elysees. 30\40 minutes from the airports.

Rooms

Salons, rooms and suites, including the renowned Leonard Lupin Suite with its terrace overlooking Paris. Facilities include bathrooms, minibars, air-conditioning and 24-hour room service.

Dining

The Ambassadeurs offer a gourmet cuisine in a palatial setting and delicious regional French cooking. Le Piano Bar is the place for sociable drinks and the Jardin d'Hiver provides afternoon tea.

EXERCISES:

1. Choose the right answer:

1. The _____ owned by Concorde Hotels.
 - A. elegant 18th century castle
 - B. elegant 18th century mansion
 - C. elegant 18th century palace
 - D. elegant 18th century property
2. A member of the _____ of the World and Relais&Chateaux.
 - A. Poor Hotels
 - B. Leading Hotels
 - C. Shabby Hotels
 - D. Bad Hotels
3. Built in the _____ on the Place de la Concorde and next to the Champs Elysees.
 - A. heart of Paris
 - B. lungs of Paris
 - C. liver of Paris
 - D. stomach of Paris
4. 30\40 minutes from the _____.
 - A. railways
 - B. bus stations
 - C. airports
 - D. taxis
5. Salons, rooms and suites, including the renowned Leonard Lupin Suite with its _____ overlooking Paris.
 - A. balcony
 - B. terrace
 - C. loggia
 - D. alley

6. _____ include bathrooms, minibars, air-conditioning and 24 hour room service.

- A. Halls
- B. Antics
- C. Cellars
- D. Facilities

7. The _____ offer a gourmet cuisine in a palatial setting and delicious regional French cooking.

- A. Ambassadeurs
- B. Diplomats
- C. Couriers
- D. Officers

8. Le Piano Bar is the place for sociable drinks and the _____ provides afternoon tea.

- A. Jardin de Printemps
- B. Jardin d'Automne
- C. Jardin d'Ete
- D. Jardin d'Hiver

2. Match the right variants:

18 th century	Hotels
Concorde	drinks
Leading	palace
room	setting
gourmet	cooking
palatial	service
French	Hotels
sociable	tea
afternoon	cuisine

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



A croissant is a buttery flaky viennoiserie pastry named for its well known crescent shape. Croissants and other viennoiserie are made of a layered yeast-leavened dough. The dough is layered with butter, rolled and folded several times in succession, then rolled into a sheet, in a technique called laminating. The process results in a layered, flaky texture, similar to a puff pastry.

Crescent-shaped food breads have been made since the Middle Ages, and crescent-shaped cakes possibly since antiquity.

Croissants have long been a staple of French bakeries and pâtisseries. In the late 1970s, the development of factory-made, frozen, pre-formed but unbaked dough made them into a fast food which can be freshly baked by unskilled labor. The croissanterie was explicitly a French response to American-style fast food, and today 30–40% of the croissants sold in French bakeries and patisseries are frozen.

This innovation, along with the croissant's distinctive shape, has made it the most well-known item of Austrian food in much of the world. Today, the croissant remains popular in a continental breakfast.

Origin

A croissant rising from unbaked dough

Variants

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Lye croissants in Southern Germany

La Parisienne Almond Croissant

Uncooked croissant can also be wrapped around any praline, almond paste or chocolate before it is baked (in the last case, it becomes like pain au chocolat, which has a different, non-crescent, shape), or sliced to admit sweet or savoury fillings. Indeed, it may be flavoured with dried fruit such as sultanas or raisins, or other fruits such as apples. In France and Spain, croissants are generally sold without filling and eaten without added butter, but sometimes with almond filling.

In the United States, sweet fillings or toppings are common, and warm croissants may be filled with ham and cheese or feta cheese and spinach. In the Levant, croissants are sold plain or filled with chocolate, cheese, almonds, or zaatar. In Germany, croissants are sometimes filled with Nutella or persipan; in Southern Germany there also is a popular variety of a croissant glazed with lye. In the German-speaking part of Switzerland, the croissant is typically called a Gipfeli, which typically has a crisper crust and is less buttery than the French style croissant.

The Dish	Ingredients	Way of cooking	Serving temperature	Kinds of flavourings

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 11.

Key words: opened in 1911 - hotel - artful blend of up-to-date efficiency and old-world hospitality - private ‘chateau’ ambience - still much in demand - Leading Hotels – World – location - fashionable Avenue Montaigne - heart - ‘Haute couture’ district - few minutes walk - Champs Elysees - 30\40 minutes from – airports – rooms - 205 rooms - 42 suites in Louis XV, XVI or Regency style - TV’s - minibars - air-conditioning and 24-hour room service – dining - Le Regence gastronomic restaurant - Relais Plaza Art Deco grill restaurant - Garden courtyard for summer meals - Les Gobelins for afternoon tea - Bar Anglais – to transform - at 11pm into - ‘Backstage’ piano bar - facilities - health club - beauty parlour - hairdressing salon - boutiques

TEXT 11. Read and translate the text.

Hotel Plaza Athenee. Paris

Opened in 1911, the hotel is an artful blend of up-to-date efficiency and old-world hospitality, its private ‘chateau’ ambience still much in demand. It is one of the Leading Hotels of the World.

Location

On fashionable Avenue Montaigne in the heart of the ‘Haute couture’ district. A few minutes walk from the Champs Elysees and 30\40 minutes from the airports.

Rooms

205 rooms\42 suites in Louis XV, XVI or Regency style, with TV’s, minibars, air-conditioning and 24-hour room service.

Dining

Le Regence gastronomic restaurant, the Relais Plaza Art Deco grill restaurant, the Garden courtyard for summer meals. Les Gobelins for afternoon tea and the Bar Anglais, which transforms at 11pm into the ‘Backstage’ piano bar.

Facilities

Health club, beauty parlour, hairdressing salon, boutiques.

EXERCISES:

1. Choose the right answer:

1. Opened in 1911, the hotel is an artful blend of up-to-date efficiency and old-world hospitality, its private 'chateau' ambience still much in demand.
A 'castle' ambience
B. 'mansion' ambience
C. 'palace' ambience
D. 'chateau' ambience
2. It is one of the _____ .
A. Leading Hotels of Europe
B. Leading Hotels of the USA
C. Leading Hotels of the World
D. Leading Hotels of Africa
3. On fashionable _____ in the heart of the 'Haute couture' district.
A. Street Montaigne
B. Avenue Montaigne
C. Alley Montaigne
D. Square Montaigne
4. A few _____ from the Champs Elysees and 30\40 minutes from the airports.
A. minutes walk
B. minutes drive
C. minutes ride
D. minutes run
5. 205 rooms\42 suites in Louis XV, XVI or _____, with TV's, minibars, air-conditioning and 24-hour room service.
A. Gothic style
B. Rococo style
C. Regency style
D. Baroque style
6. Le Regence _____, the Relais Plaza Art Deco grill restaurant, the Garden courtyard for summer meals.
A. gastronomic restaurant
B. gastronomic meal
C. gastronomic diet
D. gastronomic food

7. _____ _____ for afternoon tea and the Bar Anglais, which transforms at 11pm into the 'Backstage' piano bar.

- A. Les Gobelins
- B. Les Photos
- C. Les Gravures
- D. Les Peintures

8. Health club, _____ _____, hairdressing salon, boutiques.

- A. beauty parlour
- B. beauty salon
- C. beauty lounge
- D. beauty club

2. Match the right variants:

artful	Deco
up-to-date	district
old-world	ambience
'chateau'	style
Avenue	Anglais
'Haute couture'	blend
minutes	efficiency
Regency	service
room	walk
gastronomic	meals
grill	tea
Art	club
Garden	restaurant
summer	restaurant
afternoon	hospitality
Bar	Montaigne
piano	parlour
Health	bar
beauty	salon
hairdressing	courtyard

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



A **canelé** is a small French pastry with a soft and tender custard center and a dark, thick caramelized crust. The dessert, which is in the shape of small, striated cylinder approximately five centimeters in height, is a specialty of the Bordeaux region of France but can often be found in Parisian pâtisseries as well. Made from egg, sugar, milk and flour flavored with rum and vanilla, the custard batter is baked in a mold, giving the canelé a caramelized crust and custard-like inside.

Ladies of the Annonciade

Legend has it that that canelés were started during the landing of the boats of flour on the quays of Bordeaux. But more realistically, they would have been created and invented in the 18th century by the nuns of the convent of Annonciades, in Bordeaux, today convent of the Mercy, under the name of canelas or camelions. Those first canelas did not yet look like canelés: they were small cakes of very thin dough rolled around a stick and fried.

During the recent remodeling of this convent, archaeological searches took place. Among the numerous objects found from the appropriate time period, nothing looked like a canelé mold. Also, there is no record of any repairs to a canelé mold being found. So it is unlikely the convent is the origin of the canelé.

The use of canelé

The canelé is consumed for breakfast, for snacks, and as dessert. Produced in numerous forms and sizes depending on mould size, its consumption varies. It is notably appreciated during tastings of syrupy wines.

Traditionally "canelés" or "cannelés of Bordeaux" are generally sold in bunches of 8 or 16. In Paris at least, most of the famous shops such as Ladurée and Pierre Hermé still spell it as "cannelé of Bordeaux" with double 'n'. Amongst French pastry shops, the spelling "cannelé" is still prevalent to this day.

It is better to serve the small canelé with cocktails, and the big version for dessert

at the end of a meal. The drink matters little, as the canelé accommodates itself equally well with champagne as with tea, and goes with all types of wine.

The canelé is light and easy to carry or ship, thanks to its solidity. If it collapses during transportation, it deforms little and a light reshaping makes it revert to its initial shape.

The Dish	Ingredients	Way of cooking	Serving temperature	Kinds of flavourings

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 12.

Key words: discreet modern boutique hotel - offering - intimate ambience and personal service - private residence - very peaceful and friendly - member of Relais&Chateaux - location - Rue Balsac - heart of Paris - within easy walking distance - Champs Elysees - 30\40 minutes – airports – rooms - 37 rooms and suites individually appointed with air-conditioning - minibars - marble bathrooms - TV and 24 hour room service – dining - Baretto restaurant

TEXT 12. Read and translate the text.

Hotel de Vignon. Paris

A discreet, modern boutique hotel offering the intimate ambience and personal service of a private residence. Very peaceful and friendly. A member of Relais&Chateaux.

Location

The Rue Balsac in the heart of Paris, within easy walking distance of the Champs Elysees. 30\40 minutes from the airports.

Rooms

37 rooms and suites individually appointed, with air-conditioning, minibars, marble bathrooms, TV, and 24 hour room service.

Dining

The Baretto restaurant.

EXERCISES:

1. Choose the right answer:

1. A discreet, modern _____ offering the intimate ambience and personal service of a private residence.
A. boutique motel
B. boutique inn
C. boutique hotel
D. boutique
2. The Rue Balsac in the heart of _____, within easy walking distance of the Champs Elysees.
A. Paris
B. London
C. Madrid
D. New York
3. 37 rooms and suites individually appointed, with air-conditioning, minibars, _____, TV, and 24-hour room service.
A. tiled bathrooms
B. ceramic bathrooms
C. marble bathrooms
D. china bathrooms

2. Match the right variants:

boutique	ambience
intimate	service
personal	residence
private	distance
walking	service
marble	restaurant
room	bathrooms
Baretto	hotel

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.

Grillage («roasting») — a French dessert made from roasted nuts with sugar. Its origins lie in the Eastern sweet – halva – made from ground nuts and caramel.

Grillage can be divided in two kinds by the confectioners:

- soft — it includes over-cooked fruit and grounded nuts;
- hard — it is produced with grounded nuts, poured with melted sugar.

There are also fruited grillage sweets, where the component that joins the mass together is a fruit syrup.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 13.

Key words: this beautiful resort complex – to occupy - 37 acre site - southern shore of Lake Geneva – to offer guests - exceptional range of recreational facilities - as well as - choice of two delightful hotels - Royal - Ermitage - almost everything - one – to require - provided - right on site - with guests able to take full advantage of many complimentary features – 18-hole Evian Master championship golf course - six private tennis courts - indoor and outdoor heated swimming pool - exercise rooms and sauna - Turkish bath - shooting and archery – horse-riding - windsurfing - waterskiing and snow activities - easily to be arranged - additional charge - children – to be not forgotten here either - complimentary Mini and Junior Clubs - catering (for) - between two and sixteen years of age - lessons also given in golf - tennis - and both winter and water sports - whilst - for those in need - little relaxation and stress elimination - Better Living Institute – to offer special treatments – including - Weekend - Sleep - Back Fitness and Beauty-programmes – with doctors - dieticians - beauticians and therapists - on hand - for professional advice – scattered throughout - resort - eight restaurants - ranging from - gourmet cuisine of Le Cafe Royal and La Toque Royale - summer buffets - poolside barbecue and regional specialities - Chalet du Golf – in the evening - Casino Royal - piano bar - musical events - Theatre Antoine Riboud - to look forward to - guests - to choose between - luxury and elegance - Hotel Royal - more rustic and cosy ambience - 4-star chalet-style Hotel Ermitage - complimentary shuttle service links hotels - golf course - port and the town centre - so guests – to be relieved of all transport problems - lack of space – to prevent (from) - giving full

details - special relaxation – beauty and sports instruction programmes - available here - but please – to hesitate - to contact us for further information and prices - hotel - member of - Leading Hotels - World

TEXT 13. Read and translate the text.

Domaine du Royal Club Evian. Evian

This beautiful resort complex occupies a 37 acre site on the southern shore of Lake Geneva. It offers guests an exceptional range of recreational facilities as well as a choice of two delightful hotels, the Royal and the Ermitage. Almost everything one could require is provided right on site, with guests able to take full advantage of many complimentary features – an 18-hole Evian Master championship golf course, six private tennis courts, indoor and outdoor heated swimming pool, exercise rooms and sauna, Turkish bath, shooting and archery. Horse-riding, windsurfing, waterskiing and snow activities can easily be arranged at an additional charge.

Children are not forgotten here either, complimentary Mini and Junior Clubs catering for those between two and sixteen years of age. Lessons also given in golf, tennis and both winter and water sports, whilst for those in need of a little relaxation and stress elimination, The Better Living Institute offers special treatments – including Weekend, Sleep, Back Fitness and Beauty-programmes – with doctors, dieticians, beauticians and therapists on hand for professional advice. Scattered throughout the resort are eight restaurants, ranging from the gourmet cuisine of Le Cafe Royal and La Toque Royale to the summer buffets of the poolside barbecue and regional specialities of the Chalet du Golf. In the evening, there is the Casino Royal, a piano bar or the musical events of the Theatre Antoine Riboud to look forward to.

Guests can choose between the luxury and elegance of the Hotel Royal or the more rustic and cosy ambience of the 4-star chalet-style Hotel Ermitage. A complimentary shuttle service links hotels, golf course, port and the town centre, so guests are relieved of all transport problems. (Lack of space prevents us from giving full details of all the special relaxation, beauty and sports instruction programmes available here, but please do not hesitate to contact us for further information and prices). The hotel is a member of the Leading Hotels of the World.

EXERCISES:

1. Choose the right answer:

1. This beautiful resort complex occupies a _____ _____ _____ on the southern shore of Lake Geneva.

A 37 hectare site

B. 37 acre site

C. 37 metre site

D. 37 kilometre site

2. It offers _____ an exceptional range of recreational facilities as well as a choice of two delightful hotels, the Royal and the Ermitage.

A. guests

B. members

C. personnel

D. passers-by

3. _____ one could require is provided right on site, with guests able to take full advantage of many complimentary features – an 18-hole Evian Master championship golf course, six private tennis courts, indoor and outdoor heated swimming pool, exercise rooms and sauna, Turkish bath, shooting and archery.

A. Almost something

B. Almost nothing

C. Almost everything

D. Nothing more than

4. _____, windsurfing, waterskiing and snow activities can easily be arranged at an additional charge.

A. Horse-riding

B. Donkey-riding

C. Mule-riding

D. Dog-riding

5. _____ are not forgotten here either, complimentary Mini and Junior Clubs catering for those between two and sixteen years of age.

A. Women

B. Men

C. Adults

D. Children

6. Lessons also given in golf, tennis and both winter and water sports, whilst for those in need of a little relaxation and stress elimination, _____ offers special treatments – including Weekend, Sleep, Back Fitness and Beauty-programmes –with doctors, dieticians, beauticians and therapists on hand for professional advice.

A. The Worse Living Institute

B. The Better Living Institute

C. The Better Dying Institute

D. The Worse Dying Institute

7. Scattered throughout the resort are eight restaurants, ranging from the gourmet cuisine of Le Cafe Royal and La Toque Royale to the summer buffets of the poolside barbecue and regional specialities of the _____.

A. Chalet du Tennis

B. Chalet du Squash

C. Chalet du Football

D. Chalet du Golf

8. In the evening, there is the Casino Royal, a piano bar or the musical events of the _____ to look forward to.

A. Museum Antoine Riboud

B. Theatre Antoine Riboud

C. Gallery Antoine Riboud

D. Club Antoine Riboud

9. Guests can choose between the luxury and elegance of the Hotel Royal or the more rustic and cosy ambience of the _____ Hotel Ermitage.

A. 4-star cottage-style

B. 4-star bungalow-style

C. 4-star villa-style

D. 4-star chalet-style

10. A complimentary shuttle service links hotels, golf course, _____, so guests are relieved of all transport problems. (Lack of space prevents us from giving full details of all the special relaxation, beauty and sports instruction programmes available here, but please do not hesitate to contact us for further information and prices).

A. railroad and the town centre

B. metro and the town centre

C. port and the town centre

D. airport and the town centre

11. The _____ is a member of the Leading Hotels of the World.

A. hotel

B. restaurant

C. resort

D. café

2. Match the right variants:

resort	site
acre	facilities
southern	Geneva
Lake	shore
exceptional	information
recreational	complex
delightful	range
complimentary	hotels
Master	course
golf	championship
tennis	activities
swimming	Clubs
exercise rooms	courts
Turkish	pool
snow	bath
additional	features
Junior	events
water	restaurants
little	charge
stress	relaxation
special	sports
Back	elimination
professional	treatments
eight	Fitness
gourmet	buffets
Le Cafe	Royale
La Toque	Royal
summer	Fitness
poolside	bar
regional	cuisine
Casino	Royal
piano	relaxation
musical	course
Hotel	rooms
cosy	centre

Hotel	Ermitage
shuttle	programmes
golf	details
town	barbecue
transport	service
full	advice
special	ambience
instruction	problems
further	specialities

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



An **eclair** is an oblong pastry made with choux dough filled with a cream and topped with icing. The dough, which is the same as that used for profiterole, is typically piped into an oblong shape with a pastry bag and baked until it is crisp and hollow inside. Once cool, the pastry then is filled with a vanilla-, coffee- or chocolate-flavoured custard (creme patissiere), or with whipped cream, or chiboust cream; and then iced with fondant icing. Other fillings include pistachio- and rum-flavoured custard, fruit-flavoured fillings, or chestnut puree. The icing is sometimes caramel, in which case the dessert may be called a baton de Jacob.

Etymology

The word comes from French eclair 'flash of lightning', so named because it is eaten quickly (in a flash).

A machine for making eclairs

History

The eclair originated during the nineteenth century in France where it was called "pain a la duchesse" or "petite duchesse" until 1850. It is a popular member of the pie family served all over the world. The word is first attested both in English and in French in the 1860s. Some food historians speculate that eclairs were first made by Antonin Careme (1784–1833), the famous French chef. The first known

English-language recipe for eclairs appears in the Boston Cooking School Cook Book by Mrs. D.A. Lincoln, published in 1884.

Outside of France

In some parts of the United States, Long Johns are marketed under the name eclairs, though the two are not identical. A Long John uses donut pastry and is typically filled with vanilla pudding or custard, making it a simpler and inexpensive alternative to the éclair.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 14.

Key words: amidst untrammelled Beaujolais countryside - thirty minutes north west of Lyon - to stand - splendidly restored Chateau de Bagnols - Chateau's interesting history - related through its architecture – moat and medieval towers - to betray its 13th century origins - courtyards and classical proportions - to tell of its Renaissance inheritance – whilst many of its decorative details - witness to 18th century renovations - little wonder - Grade I Listed Building - privileged guests – to choose between twelve double rooms and eight apartments - each one bearing names of those – to contribute to - Chateau's past – Suite Geoffroy de Balsac - Suite Madame de Sevigne - amongst others - rooms all with private bathrooms - to be individually furnished with exceptional care - allowing guests to relax - luxurious ambience of soft velvets and shimmering silks - rare antiques and remarkable wall paintings - no least attention – to be paid to - décor and comfort - spacious public rooms - guests – to enjoy - drink - Grand Salon – to admire - intricately painted walls - dine - Salle des Gardes - marvel at - largest Gothic fireplaces in Europe - cuisine – to ample justice to - setting - chef justifiably proud of his menus - offering - range of dishes from nouvelle cuisine through to regional specialities and traditional spit roasted meals - splendid wine list – to accompany -

every meal with custom-made silver - china and glassware all contributing to - rarified ambience - particularly enjoyable part of - summer stay - opportunity to dine outdoors - south facing terrace - enjoying - views of - distant vineyard and wood covered hills - splashing fountain - little gentle exploration of - surrounding Beaujolais and Burgundian vineyards or villages - daytime possibility - tennis court within walking distance - golf course - just fifteen minutes drive away - privately-owned by English publisher Paul Hamlyn – to be managed on his behalf - Amanresorts - one of Europe's most extraordinary country chateaux - quite perfect for relaxing and pampered stays of any duration

TEXT 14. Read and translate the text.

Chateau de Bagnols. Lyon.

Amidst untrammled Beaujolais countryside thirty minutes north west of Lyon, stands the splendidly restored Chateau de Bagnols. The Chateau's interesting history, related through its architecture – the moat and medieval towers betray its 13th century origins, the courtyards and classical proportions tell of its Renaissance inheritance, whilst many of its decorative details are witness to 18th century renovations. Little wonder that the Chateau de Bagnols is a Grade I Listed Building. Privileged guests can choose between twelve double rooms and eight apartments, each one bearing the names of those who have contributed to the Chateau's past – the Suite Geoffroy de Balsac and the Suite Madame de Sevigne, amongst others. The rooms, all with private bathrooms, have been individually furnished with exceptional care, allowing guests to relax in a luxurious ambience of soft velvets and shimmering silks, rare antiques and remarkable wall paintings. No least attention has been paid to the décor and comfort of the spacious public rooms. Guests can enjoy a drink in the Grand Salon and admire the intricately painted walls or dine in the Salle des Gardes and marvel at one of the largest Gothic fireplaces in Europe. The cuisine does ample justice to the setting with the chef justifiably proud of his menus offering a range of dishes from nouvelle cuisine through to regional specialities and traditional spit roasted meals. A splendid wine list accompanies every meal, with custom-made silver, china and glassware, all contributing to the rarified ambience. A particularly enjoyable part of a summer stay is the opportunity to dine outdoors on the south facing terrace, enjoying the views of the distant vineyard and wood covered hills through the splashing fountain. A little gentle exploration of the surrounding Beaujolais and Burgundian vineyards or villages is also a daytime possibility, with a tennis court within walking distance and a golf course just fifteen minutes drive away. The

Chateau de Bagnols is privately-owned by English publisher Paul Hamlyn, and is managed on his behalf by Amanresorts. It is one of Europe's most extraordinary country chateaux and quite perfect for relaxing and pampered stays of any duration.

EXERCISES:

1. Choose the right answer:

1. Amidst untrammelled Beaujolais countryside thirty minutes north west of Lyon, stands the _____ Chateau de Bagnols.

- A poorly restored
- B. newly restored
- C. almost restored
- D. splendidly restored

2. The Chateau's interesting history, related through its architecture – the moat and _____ betray its 13th century origins, the courtyards and classical proportions tell of its Renaissance inheritance, whilst many of its decorative details are witness to 18th century renovations.

- A. medieval chapels
- B. medieval bridges
- C. medieval towers
- D. medieval arches

3. _____ that the Chateau de Bagnols is a Grade I Listed Building.

- A. Little wonder
- B. No wonder
- C. Much wonder
- D. Without wonder

4. Privileged guests can choose between twelve double rooms and eight apartments, each one bearing the names of those who have contributed to the _____ – the Suite Geoffroy de Balsac and the Suite Madame de Sevigne, amongst others.

- A. Chateau's present
- B. Chateau's past
- C. Chateau's future
- D. Chateau's history

5 The rooms, all with private bathrooms, have been individually furnished with exceptional care, allowing guests to relax in a luxurious ambience of _____, rare antiques and remarkable wall paintings.

- A. soft satins and shimmering silks
 B. soft velvets and shimmering organzas
 C. soft cottons and shimmering wools
 D. soft velvets and shimmering silks
6. No least attention has been paid to the décor and comfort of the spacious _____.
- A. private rooms
 B. public rooms
 C. single rooms
 D. double rooms
7. Guests can enjoy a _____ in the Grand Salon and admire the intricately painted walls or dine in the Salle des Gardes and marvel at one of the largest Gothic fireplaces in Europe.
- A. drink
 B. meal
 C. lunch
 D. dinner
8. The cuisine does ample justice to the setting with the chef justifiably proud of his _____ offering a range of dishes from nouvelle cuisine through to regional specialities and traditional spit roasted meals.
- A. menus
 B. cuisine
 C. dishes
 D. cooking
9. A _____ _____ _____ accompanies every meal, with custom-made silver, china and glassware, all contributing to the rarified ambience.
- A. splendid tea list
 B. splendid coffee list
 C. splendid wine list
 D. splendid cognak list
10. A particularly enjoyable part of a _____ _____ is the opportunity to dine outdoors on the south facing terrace, enjoying the views of the distant vineyard and wood covered hills through the splashing fountain.
- A. spring stay
 B. summer stay
 C. autumn stay
 D. winter stay

11. A little gentle exploration of the surrounding Beaujolais and Burgundian _____ is also a daytime possibility, with a tennis court within walking distance and a golf course just fifteen minutes drive away.

- A. vineyards or towns
- B. vineyards or cities
- C. vineyards or villages
- D. courtyards or villages

12. The Chateau de Bagnols is privately-owned by _____ Paul Hamlyn, and is managed on his behalf by Amanresorts.

- A. English publisher
- B. Russian publisher
- C. French publisher
- D. Italian publisher

13. It is one of Europe's most extraordinary country chateaux and quite perfect for relaxing and _____ of any duration.

- A. pampered parties
- B. pampered receptions
- C. pampered hubs
- D. pampered stays

2. Match the right variants:

Beaujolais	history
thirty	towers
interesting	origins
medieval	proportions
13 th century	countryside
classical	inheritance
Renaissance	renovations
decorative	chateaux
18 th century	Building
Listed	details
privileged	activities
double	apartments
exercise	bathrooms
eight	minutes
Chateau's	guests

private	rooms
exceptional	past
luxurious	rooms
soft	ambience
shimmering	velvets
rare	silks
wall	antiques
least	distance
public	attention
Grand	rooms
painted	Salon
Gothic	paintings
nouvelle	specialities
regional	cuisine
roasted	meals
wine	Beaujolais
every	stay
custom-made	care
rarified	silver
enjoyable	meal
summer	fireplaces
facing	walls
distant	part
wood-covered	terrace
splashing	vineyards
gentle	hills
surrounding	ambience
Burgundian	list
daytime	exploration
tennis	possibility
walking	publisher
golf course	court
English	stays
country	vineyard
pampered	fountain

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



A **profiterole**, **cream puff** (US) is a French dessert choux pastry ball filled with whipped cream, pastry cream, custard, or (particularly in the US) ice cream. The puffs may be decorated or left plain or garnished with chocolate sauce, caramel, or a dusting of powdered sugar.

In some areas, the term profiterole is used for small versions filled with whipped ice cream and topped with chocolate although the usage varies and can include other fillings.

Preparation

The choux paste is piped through a pastry bag or dropped with a pair of spoons into small balls and baked to form largely hollow puffs. After cooling, they are injected with filling using a pastry bag and narrow piping tip, or by slicing off the top, filling, and reassembling.

Presentation

The most common presentations are pastry cream, whipped cream, or ice cream filling, topped with powdered sugar or chocolate ganache. They are also served plain, with a crisp caramel glaze, iced, or with fruit.

Filled and glazed with caramel, they are assembled into a type of piece montee called croquebouches, often served at weddings in France and Italy, and during the Christmas holiday in France. Profiteroles are also used as the outer wall of St. Honore Cake.

History

Both the pastry and the name 'profiterole' come from France.

The word profiterole (also spelled prophitrole, profitrolle, profiterolle) has existed in English since 1604, borrowed from French. The original meaning in both English and French is unclear, but later it came to mean a kind of roll 'baked under the ashes'. A 17th-century French recipe for a Potage de profiteolles or profiterolles describes a soup of dried small breads (presumably the profiteroles) simmered in almond broth and garnished with cockscombs, truffles, and so on. The current meaning is only clearly attested in the 19th century.

The "cream puff" has appeared on US restaurant menus since 1851, if not earlier.
 Profiteroles as served in Greece
 Profiteroles in Greece, Turkey and Italy are often served in a bowl, covered with chocolate sauce, and topped with whipped cream.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 15.

Key words: medieval village of Saint-Paul-de-Vence - second most visited in all of France – its tall ramparts – to hide - delightful confusion of narrow cobbled streets - tiny dwellings - inviting restaurants and enticing shops - right - middle to stand - this intimate hotel - one – to expect - highest standards of accommodation - cuisine and personal service here - for over two years – to be owned and managed by Olivier Borloo - managing Director of Relais&Chateaux - in days – to totally refurbish (to) - very high standards - colourful provencal-style fabrics of Souleiado - dominant throughout - defining feature - individual rooms - as well as - delightful contrast (to) - stone walls - lounge\bar area - each of - rooms and suites - small yet beautifully and individually furnished with facilities – to include televisions - minibars - air-conditioning and ensuite bathrooms - some – to overlook - village - Elegant Resorts clients - probably – to prefer - those overlooking - valley - honeymoon suite - suite with terrace - also to be highly recommended - excellent restaurant – to ramble throughout - ground floor - hotel - one area - small and cosy for winter meals - another provencal in style - complete with indoor fountain - another - alfresco rattan-furnished dining terrace – those wanting - table - latter - make reservation - when booking their room - hotel - probably best used - charming 3 or 4 day base - from which to explore - delights of - Cote d’Azur - most guests – to hire - car and tour - during - day - returning - early evening - when tourists – to leave - village - quieter – somehow – to look even prettier - when floodlit at night -

ideal for honeymooners - for those seeking - personal service - one normally only – to find - private home - quite unique and highly recommended - member

TEXT 15. Read and translate the text.

Le Saint Paul. Saint-Paul-de-Vence.

The medieval village of Saint-Paul-de-Vence is the second most visited in all of France. Its tall ramparts hide a delightful confusion of narrow cobbled streets, tiny dwellings, inviting restaurants and enticing shops and right in the middle stands this intimate hotel. One can expect the highest standards of accommodation, cuisine and personal service here for over two years it has been owned and managed by Olivier Borloo, the managing Director of Relais&Chateaux in days totally refurbished to his very high standards, the colourful provencal-style fabrics of Souleiado are dominant throughout and a defining feature of the individual rooms as well as a delightful contrast to the stone walls of the lounge\bar area. Each of the rooms and suites is small yet beautifully and individually furnished with facilities that include televisions, minibars, air-conditioning and ensuite bathrooms. Some overlook the village but Elegant Resorts clients would probably prefer those overlooking the valley. The honeymoon suite and suite with a terrace are also highly recommended. An excellent restaurant rambles throughout the ground floor of the hotel, one area small and cosy for winter meals, another provencal in style complete with indoor fountain and another an alfresco rattan-furnished dining terrace – those wanting a table on the latter should make a reservation when booking their room. This hotel is probably best used as a charming 3 or 4 day base from which to explore the delights of the Cote d’Azur. Most guests hire a car and tour during the day, returning in the early evening when tourists have left and the village is quieter – somehow it looks even prettier when floodlit at night. It is ideal for honeymooners or for those seeking the personal service one normally only finds in a private home. Quite unique and highly recommended. A member of Relais&Chateaux.

EXERCISES:

1. Choose the right answer:

1. The _____ of Saint-Paul-de-Vence is the second most visited in all of France.

- A. medieval town
- B. medieval city
- C. medieval district

D. medieval village

2. Its _____ _____ hide a delightful confusion of narrow cobbled streets, tiny dwellings, inviting restaurants and enticing shops and right in the middle stands this intimate hotel.

A. tall ramparts

B. short ramparts

C. wide ramparts

D. narrow ramparts

3. One can expect the _____ _____ _____ _____, cuisine and personal service here for over two years it has been owned and managed by Olivier Borloo, the managing Director of Relais&Chateaux in days totally refurbished to his very high standards, the colourful provencal-style fabrics of Souleiado are dominant throughout and a defining feature of the individual rooms as well as a delightful contrast to the stone walls of the lounge\bar area.

A. highest standards of catering

B. highest standards of accommodation

C. highest standards of service

D. highest standards of treating

4. Each of the rooms and suites is small yet beautifully and individually furnished with facilities that include _____, minibars, air-conditioning and ensuite bathrooms.

A. radios

B. tape-recorders

C. telephones

D. televisions

5 Some overlook the village but Elegant Resorts clients would probably prefer those overlooking the _____.

A. mountain

B. hill

C. valley

D. wood

6. The _____ _____ and suite with a terrace are also highly recommended.

A. honeymoon suite

B. divorcement suite

C. newly-married suite

D. widowhood suite

7. An excellent restaurant rambles throughout the ground floor of the hotel, one area small and cosy for winter meals, another provençal in style complete with indoor fountain and another an alfresco rattan-furnished dining terrace – those wanting a _____ on the latter should make a reservation when booking their room.

- A. chair
- B. lamp
- C. table
- D. candle

8. This hotel is probably best used as a charming 3 or 4 day _____ from which to explore the delights of the Cote d'Azur.

- A. base
- B. hub
- C. stay
- D. drive

9. Most guests hire a _____ and tour during the day, returning in the early evening when tourists have left and the village is quieter – somehow it looks even prettier when floodlit at night.

- A. boat
- B. car
- C. bus
- D. tram

10. It is ideal for honeymooners or for those seeking the personal service one normally only finds in a private _____.

- A. room
- B. house
- C. mansion
- D. home

11. Quite _____ and highly recommended.

- A. unique
- B. common
- C. ordinary
- D. usual

2. Match the right variants:

medieval	ramparts
tall	dwellings
delightful	home

cobbled	village
tiny	streets
inviting	shops
enticing	confusion
intimate	restaurants
highest	service
personal	hotel
managing	area
high	floor
provencal-style	standards
defining	contrast
individual	area
delightful	fabrics
stone	bathrooms
lounge\bar	base
ensuite	suite
honeymoon	terrace
excellent	standards
ground	walls
one	feature
winter	restaurant
indoor	rooms
dining	evening
3 or 4 day	service
early	meals
personal	fountain
private	Director

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



Meringue is a type of dessert, often associated with Swiss and French cuisine, made from whipped egg whites and sugar, and occasionally an acid such as cream of tartar or a small amount of vinegar. A binding agent such as cornstarch or gelatin may also be added. The addition of powdered sugar, which usually contains corn starch, to the uncooked meringue produces a pavlova, a national dish of Australia and New Zealand. The key to the formation of a good meringue is the formation of stiff peaks formed by denaturing the protein ovalbumin (a protein in the egg whites) via mechanical shear. Meringues are often flavoured with vanilla and a small amount of almond or coconut extract, although if these extracts are based on an oil infusion, an excess of fat from the oil may inhibit the egg whites from forming a foam. They are light, airy and sweet confections. Homemade meringues are often chewy and soft with a crisp exterior, although a uniform crisp texture may be achieved at home, whilst many commercial meringues are crisp throughout.



History

Three meringue mushrooms. Each mushroom was made from two stiff, dry, baked pieces of meringue attached with a small amount of melted chocolate. The realistic "dirty" color is created by sprinkling with cocoa powder.

It has been claimed that meringue was invented in the Swiss village of Meiringen and improved by an Italian chef named Gasparini in the 18th century. However this claim is contested; the Oxford English Dictionary states that the French word is of unknown origin. It is sure nevertheless that the name meringue for this confection first appeared in print in Francois Massialot's cookbook of 1692. The word meringue first appeared in English in 1706 in an English translation of Massialot's book. Two considerably earlier seventeenth-century English manuscript books of recipes give instructions for confections that are recognizable as meringue, though called "white bisquit bread" in the book of recipes started in 1604 by Lady Elinor Fettiplace of Appleton in Berkshire (now in Oxfordshire), and called "pets" in the manuscript of collected recipes written by Lady Rachel Fane, of Knole, Kent. Slowly baked meringues are still referred to as "pets"

(meaning farts in French) in the Loire region of France due to their light and fluffy texture.

Meringues were traditionally shaped between two large spoons, as they are generally at home today. Meringue piped through a pastry bag with a gored tip (illustration above) was introduced by Antonin Careme.

Types of meringue

There are several types of meringue: the sweetened, beaten egg whites that form the "islands" of Floating Island; the partly cooked toppings of lemon meringue pie and other meringue-topped desserts; and the classic dry featherweight meringue. Different preparation techniques produce these results.

French meringue is the method best known to home cooks. Fine white sugar is beaten into egg whites.

Italian meringue is made with boiling sugar syrup, instead of caster sugar. This leads to a much more stable soft meringue which can be used in various pastries without collapsing. In an Italian meringue, a hot sugar syrup is whipped into softly whipped egg whites till stiff. This type of meringue is safe to use without cooking. It will not deflate for a long while and can be either used on pies and Baked Alaska, or spread on a sheet and baked for meringues.

Swiss meringue is whisked over a bain-marie to warm the egg whites, and then whisked steadily until it cools. This forms a dense, glossy marshmallow-like meringue. It is usually then baked.

Chemistry

Beaten egg whites

When egg whites are beaten, some of the hydrogen bonds in the proteins break, causing the proteins to unfold ("denature") and to aggregate non-specifically. This change in structure leads to the stiff consistency required for meringues. The use of a copper bowl, or the addition of cream of tartar is required to additionally denature the proteins to create the firm peaks, otherwise the whites will not be firm. Plastic bowls, wet or greasy bowls will likely result in the meringue mix being prevented from becoming peaky. Wiping the bowl with a wedge of lemon to remove any traces of grease can often help the process.

When beating egg whites, they are classified in three stages according to the peaks they form when the beater is lifted: soft, firm, and stiff peaks.

Sugar substitutes are not useful in meringue. The sugar is necessary to the structure.

Egg whites and sugar are both hygroscopic (water-attracting) chemicals. Consequently, meringue becomes soggy when refrigerated or stored in a high-

humidity environment. This quality also explains the problem called "weeping" or "sweating", in which beads of moisture form on all surfaces of the meringue. Sweating is a particular problem for French meringues in which the granulated sugar is inadequately dissolved in the egg whites, and for high-moisture pie fillings.

Uses

Pavlova is a meringue-based dessert and an icon of Australian and New Zealand cuisine.

Meringues eaten like biscuits are baked at a very low heat for a long time. One name for them is "Forgotten Cookies" as they can be left in a gas oven for long periods of time after the cooking is done. They are not supposed to be "tanned" at all, but they need to be very crisp and dry. They will keep for at least a week if stored in an airtight container.

Another dish is "Meringue de Angel", which consists of shortbread biscuits layered with meringue and lemon curd, topped off with drizzled lemon glaze. Variations include raspberries, peaches, mangos, blueberries, blackberries, pineapple, papayas, honeydew, oranges, cantaloupe, or cherries and strawberries.

Meringue may be used for embellishment. It can be formed into whimsical shapes, like mushrooms, or piped into a crisp basket that is baked and filled later with cake, fruit, or flowers.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 16.

Key words: intrinsically stylish hotel – to enjoy - lovely seafront location - outskirts of Saint-Jean-Cap-Ferrat and Beaulieu-sur-Mer - one’s first impression - gracious exterior - complete (with) - elegantly landscaped gardens - one’s second - delightful interior - marble floors - rattan tables and ochre and blue sofas - décor of - 77 rooms –

to follow - same pastel coloured theme - along (with) - some superb views - only 18 singles – to overlook - mountains - extremely inviting and well-appointed - facilities – to include - air-conditioning - televisions - videos - 24-hour room service - minibars and marble bathrooms - spacious suites - particularly highly recommended - meals - immaculately served - elegant ambience of ‘Le Panorama’ - also to boast - alfresco summer dining terrace - whilst - refreshing drinks and delicious lunches - available - poolside grill and bar La Pergola - indeed - often - large freshwater pool around which guests can relax on stylish loungers – to takes pride of place - during - day - private sandy beach – to supplement - poolside sunbathing terraces -although - guests – to note - both - sand - sea swimming - their best - between - months of May and October – rest - year - waters – to tend - to be quite rough - so – to be washed away - relaxing evenings – to be spent - hotel’s bar - enjoying - music - nightly harpist - yen - to gamble or party - Cannes or Monte Carlo - within twenty minutes - despite its sophistication - happily – to welcome families with children - to be highly recommended

TEXT 16. Read and translate the text.

Royal Riviera. Saint-Jean-Cap-Ferrat.

The intrinsically stylish hotel enjoys a lovely seafront location on the outskirts of Saint-Jean-Cap-Ferrat and Beaulieu-sur-Mer. One’s first impression is of a gracious exterior, complete with elegantly landscaped gardens, and one’s second is of a delightful interior complete with marble floors, rattan tables and ochre and blue sofas. The décor of the 77 rooms follows the same pastel coloured theme and, along with some superb views, (only 18 singles overlook the mountains), they are extremely inviting and well-appointed. Facilities include air-conditioning, televisions, videos, 24-hour room service, minibars and marble bathrooms. The spacious suites are particularly highly recommended. Meals are immaculately served in the elegant ambience of ‘Le Panorama’, which also boasts an alfresco summer dining terrace, whilst refreshing drinks and delicious lunches are available in a poolside grill and bar, La Pergola. Indeed, it is often the large freshwater pool, around which guests can relax on stylish loungers, that takes pride of place during the day. A private sandy beach supplements the poolside sunbathing terraces, although guests should note that both the sand and the sea swimming are at their best between the months of May and October – the rest of the year the waters tend to be quite rough so that the sand is washed away. Relaxing evenings can be spent in the hotel’s bar enjoying the music of the nightly harpist, whilst those with a yen to gamble or party can be in Cannes or Monte Carlo within twenty minutes.

Despite its sophistication, the Royal Riviera happily welcomes families with children. It is a member of The Leading Hotels of the World and can be highly recommended.

EXERCISES:

1. Choose the right answer:

1. The intrinsically stylish hotel enjoys a lovely seafront location on the _____ of Saint-Jean-Cap-Ferrat and Beaulieu-sur-Mer.

- A. outskirts
- B. downtown
- C. countryside
- D. region

2. One's first _____ is of a gracious exterior, complete with elegantly landscaped gardens, and one's second is of a delightful interior complete with marble floors, rattan tables and ochre and blue sofas.

- A. thought
- B. idea
- C. look
- D. impression

3. The décor of the 77 rooms follows the same _____ coloured theme and, along with some superb views, (only 18 singles overlook the mountains), they are extremely inviting and well-appointed.

- A. bright
- B. pastel
- C. white
- D. black

4. Facilities include air-conditioning, televisions, _____, 24-hour room service, minibars and marble bathrooms.

- A. radios
- B. tape-recorders
- C. videos
- D. telephones

5. The _____ _____ are particularly highly recommended.

- A. spacious suites
- B. narrow suites
- C. small suites
- D. junior suites

6. Meals are immaculately served in the elegant ambience of 'Le Panorama', which also boasts an _____, whilst refreshing drinks and delicious lunches are available in a poolside grill and bar, La Pergola.
- A. alfresco spring dining terrace
 - B. alfresco summer dining terrace
 - C. alfresco autumn dining terrace
 - D. alfresco winter dining terrace
7. Indeed, it is often the large _____, around which guests can relax on stylish loungers, that takes pride of place during the day.
- A. freshwater pool
 - B. seawater pool
 - C. saltwater pool
 - D. underwater pool
8. A private sandy beach supplements the poolside sunbathing terraces although guests should note that both _____ swimming are at their best between the months of May and October – the rest of the year the waters tend to be quite rough so that the sand is washed away.
- A. the sand and the river
 - B. the sand and the sea
 - C. the sand and the ocean
 - D. the sand and the lake
9. Relaxing evenings can be spent in the hotel's bar enjoying the music of the _____, whilst those with a yen to gamble or party can be in Cannes or Monte Carlo within twenty minutes.
- A. nightly guitarist
 - B. nightly pianist
 - C. nightly harpist
 - D. nightly violinist
10. Despite its sophistication, the Royal Riviera happily welcomes _____.
- A. families with children
 - B. families with dogs
 - C. families with cats
 - D. families without children
11. It is a member of The Leading Hotels of the _____ and can be highly recommended.
- A. World

- B. USA
- C. Europe
- D. Asia

2. Match the right variants:

stylish	impression
seafront	floors
first	location
gracious	pool
landscaped	exterior
delightful	gardens
marble	interior
rattan	sofas
ochre and blue	tables
pastel-coloured	bathrooms
superb	theme
18	views
room	terrace
marble	suites
spacious	ambience
elegant	service
dining	bathrooms
refreshing	lunches
delicious	grill
poolside	singles
freshwater	swimming
stylish	beach
sandy	terraces
sunbathing	loungers
sea	evenings
relaxing	bar
hotel's	harpist
nightly	minutes
twenty	drinks

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



A **petit four** is a small confectionery or savoury appetizer. The name is French, petit four, meaning "small oven".

History

Petits fours were traditionally made in a smaller oven next to the main oven. In the 18th century some bakers made them during the cooling process of coal-fired brick ovens to take advantage of their stored heat, thus exploiting coal's high burning temperature and economizing on its expense relative to wood.

Types

Petits fours come in three varieties:

Glace ("glazed"), iced or decorated tiny cakes covered in fondant or icing, small eclairs, and tartlets

Sale ("salted"), savoury bite-sized appetizers usually served at cocktail parties or buffets

Sec ("dry"), dainty biscuits, baked meringues, macarons, and puff pastries

In a French patisserie, assorted small desserts are usually called mignardises, while hard, buttery biscuits are called petit fours.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 17.

Key words: true 'elegant resort' - to enjoy - very private location - tip - exclusive Cap Ferrat peninsula - its public rooms – to combine - marble graceful archways and impressive antiques with colourful rugs - inviting sofas and modern art - accommodation - elegant and pastel-coloured with air-conditioning - televisions - minibars - grey marble bathrooms and views of - either - sea - pine woods - relaxing days - probably - be spent - water's edge - Club Dauphin - from here - guests – to walk – to take - funicular ride - down - through terraced gardens - Olympic-size seawater pool - enjoying - reputation - world's finest hotel pools – water - teasingly – to fall away down one side so that – to be hard to tell - pool – to end - Mediterranean – to begin – to boasts - summer services of Cote d'Azur legend - to claim - to be able to teach anyone to swim within 48 hours - for those who – to prefer - sea - Mediterranean – to be more convenient whilst - separate children's pool – to keeps everyone in their place - after - guests – to enjoy - delicious lunch time meal - alfresco poolside restaurant - to like to play - game of tennis – to take - 30 minute stroll - along - seaside path - town of St. Jean - evenings – to tend to focus (upon) - cuisine of Jean Claude Guillon – to be with - hotel - past 27years - his gastronomic 'Le Cap' restaurant - recipient of - Michelin star – to offer local provencal dishes - inside - mosaic-tiled restaurant - outside - beneath - umbrella of floodlit pine trees - guests – to relax over sociable drinks accompanied by soft piano music - before deciding between - merits of - early night - perhaps - trip to - casino - in nearby Monte Carlo - truly outstanding hotel

TEXT 17. Read and translate the text.

Grand Hotel du Cap Ferrat.Saint-Jean-du-Cap-Ferrat

A true 'elegant resort', the Grand Hotel du Cap Ferrat enjoys a very private location on the tip of the exclusive Cap Ferrat peninsula. Its public rooms combine marble, graceful archways and impressive antiques with colourful rugs, inviting sofas and modern art. Accommodation is elegant and pastel-coloured, with air-conditioning, televisions, minibars, grey marble bathrooms and views of either the sea or the pine woods. Relaxing days will probably be spent at the water's edge. Club Dauphin, and it is from here that guests can walk or take a funicular ride down through terraced gardens to the Olympic-size seawater pool. Enjoying a reputation as one of the world's finest hotel pools – the water teasingly falls away down one side so that it is hard to tell where the pool ends and the Mediterranean begins – it also boasts the summer services of Cote d'Azur legend, Pierre Gruneberg, who claims to be able to teach anyone to swim within 48 hours. For

those who prefer the sea, the Mediterranean could not be more convenient, whilst a separate children's pool keeps everyone in their place. After guests have enjoyed a delicious lunch time meal in the alfresco poolside restaurant, they may like to play a game of tennis or take a 30 minute stroll along the seaside path to the town of St. Jean. Evenings tend to focus upon the cuisine of Jean Claude Guillon, who has been with the hotel for the past 27 years. His gastronomic 'Le Cap' restaurant is the recipient of a Michelin star and offers local provençal dishes inside in the mosaic-tiled restaurant, or outside beneath an umbrella of floodlit pine trees. Guests can relax over sociable drinks accompanied by soft piano music before deciding between the merits of an early night or perhaps a trip to the casino in nearby Monte Carlo. A truly outstanding hotel.

EXERCISES:

1. Choose the right answer:

1. A true 'elegant resort', the Grand Hotel du Cap Ferrat enjoys a very private location on the tip of the exclusive Cap Ferrat _____.

- A. island
- B. peninsula
- C. continent
- D. region

2. Its public rooms combine marble, graceful archways and impressive antiques with colourful rugs, inviting sofas and modern _____.

- A. science
- B. life
- C. things
- D. art

3. Accommodation is elegant and pastel-coloured, with air-conditioning, televisions, minibars, grey marble bathrooms and views of either the sea or the _____.

- A. maple woods
- B. oak woods
- C. pine woods
- D. lime woods

4. _____ will probably be spent at the water's edge.

- A. Relaxing mornings
- B. Relaxing days
- C. Relaxing evenings

D. Relaxing nights

5. Club Dauphin, and it is from here that guests can walk or take a _____ down through terraced gardens to the Olympic-size seawater pool.

A. elevator ride

B. funicular ride

C. bus ride

D. tram ride

6. Enjoying a reputation as one of the world's finest hotel pools – the water teasingly falls away down one side so that it is hard to tell where the _____ ends and the Mediterranean begins – it also boasts the summer services of Cote d'Azur legend, Pierre Gruneberg, who claims to be able to teach anyone to swim within 48 hours.

A. pool

B. sea

C. ocean

D. lake

7. For those who prefer the sea, the Mediterranean could not be more convenient, whilst a separate children's pool keeps everyone _____.

A. out of place

B. in their place

C. beyond their place

D. off their place

8. After guests have enjoyed a delicious lunch time meal in the alfresco poolside restaurant, they may like to play a game of _____ or take a 30 minute stroll along the seaside path to the town of St. Jean.

A. golf

B. squash

C. tennis

D. ping-pong

9. Evenings tend to focus upon the cuisine of Jean Claude Guillon, who has been with the hotel for the past 27 _____.

A. days

B. weeks

C. months

D. years

10. His gastronomic 'Le Cap' restaurant is the recipient of a Michelin _____ and offers local provencal dishes inside in the mosaic-tiled restaurant, or outside beneath an umbrella of floodlit pine trees.

- A. star
- B. award
- C. medal
- D. prize

11. Guests can relax over _____ _____ accompanied by soft piano music before deciding between the merits of an early night or perhaps a trip to the casino in nearby Monte Carlo.

- A. solo drinks
- B. sole drinks
- C. sociable drinks
- D. alone drinks

2. Match the right variants:

elegant	archways
private	resort
Cap Ferrat	location
public	antiques
graceful	rooms
impressive	peninsula
colourful	sofas
inviting	bathrooms
modern	days
marble	pool
pine	gardens
relaxing	woods
water's	pools
Club	side
funicular	services
terraced	pool
seawater	edge
hotel	rugs
one	art
summer	legend
Cote d'Azur	Dauphin

children's	meal
lunch time	restaurant
poolside	stroll
30 minute	ride
seaside	restaurant
'Le Cap'	star
Michelin	dishes
provencal	restaurant
mosaic-tiled	path
pine	Monte Carlo
sociable	music
piano	hotel
early	drinks
nearby	trees
outstanding	night

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.

Beef bourguignon

Beef bourguignon



Alternative names Beef Burgundy, boeuf à la Bourguignonne

Place of origin France

Region or state Burgundy

Main ingredients Beef, red wine (traditionally red Burgundy), beef broth, garlic, onions, bouquet garni, pearl onions, mushrooms

Beef bourguignon or **bœuf bourguignon**, also called **beef Burgundy**, and *boeuf à la Bourguignonne*, is a well-known, traditional French recipe.

The dish originates from the Burgundy region (in French, Bourgogne) which is in the east of present-day France.

It is a stew prepared with beef braised in red wine, traditionally red Burgundy, and beef broth, generally flavoured with garlic, onions and a bouquet garni, with pearl onions and mushrooms added towards the end of cooking.

Traditionally, the meat was larded with lardons, but modern beef is sufficiently tender and well-marbled, so this very time-consuming technique is rarely used any more. However, bacon cut into small cubes is still used to produce the initial cooking fat and added to the dish at the end.

History

Beef bourguignon is one of many examples of peasant dishes being slowly refined into *haute cuisine*. Most likely, the particular method of slowly simmering the beef in wine originated as a means of tenderizing cuts of meat that would have been too tough to cook any other way.¹

Over time, the dish became a standard of French cuisine. The recipe most people still follow to make an authentic beef bourguignon was first described by August Escoffier. That recipe, however, has undergone subtle changes, owing to changes in cooking equipment and available food supplies. Julia Child's *Mastering of the French Cooking* describes the dish, *sauté de boeuf à la Bourguignonne*, as "certainly one of the most delicious beef dishes concocted by man".

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 18.

Key words: most fashionable hotel in one of France's most fashionable towns - village-style - to enjoy - slightly elevated location - right in - centre of St. Tropez - its peaceful fragranced gardens - overlooking - town's cobbled streets and picturesque squares - accommodation - memorable - guests – to choose (from) - 102 rooms and suites - many - clustering around - terraced pool - made (from) - unusual 'crepie' stone - successfully – to combine (with) - tiled floors and dark wood furniture - scatter rugs and light - often chintzy fabrics - beautifully tiled bathrooms - further delight - in-room amenities – to include - air-conditioning - 24-hour room service - televisions and minibars - with some duplex suites also boasting jacuzzis - in their upstairs bedrooms - most - though not all – to have - small balconies or terraces for enjoying - pool - garden and hill views - provencal-style meals – to be enjoyed poolside in 'Les Arcades' with French and Italian fare - available - in bistro 'Le Relais des Caves du Roy' - nightclub - much frequented by - St. Tropez's 'beautiful people' – to be open during - peak summer months - from 11 pm until dawn – plenty of eating places – to lie - within easy walking distance - hotel - not to mention - bustling harbor area with its alfresco bars and entertaining passers-by - indeed - guests – to be sure to spend - at least - part of their day - indulging in - little exploration - some finding it harder than others to resist - fabulous clothes shops - best beaches – such as - Voile Rouge - Tahiti - Club 55 – three or four miles drive away - although - plenty of sunbeds - dotted around - hotel's own heated pool and private courtyards - other on-site facilities – to include - exclusive shops - fitness room - beauty salon offering saunas - massages and special body treatments - private - peaceful escape from - trendy and bustling charm of St. Tropez - hiring - car - to facilitate exploration - certainly to enhance - holiday here - member - Leading Hotels - World

TEXT 18. Read and translate the text.

Le Byblos. Saint-Tropez

The most fashionable hotel in one of France's most fashionable towns. The village-style Hotel Byblos enjoys a slightly elevated location right in the centre of St. Tropez, its peaceful, fragranced gardens overlooking the town's cobbled streets and picturesque squares. The accommodation is memorable. Guests can choose from 102 rooms and suites, many clustering around the terraced pool. Made from unusual 'crepie' stone, they successfully combine tiled floors and dark wood furniture with scatter rugs and light, often chintzy fabrics. The beautifully tiled bathrooms are a further delight. In-room amenities include air-conditioning, 24-

hour room service, televisions and minibars, with some duplex suites also boasting jacuzzis in their upstairs bedrooms. Most, though not all, have small balconies or terraces for enjoying the pool, garden and hill views. Provençal-style meals can be enjoyed poolside in ‘Les Arcades’, with French and Italian fare available in the bistro, ‘Le Relais des Caves du Roy’. A nightclub much frequented by St. Tropez’s ‘beautiful people’ is open during the peak summer months from 11 pm until dawn. Plenty of eating places lie within easy walking distance of the hotel, not to mention the bustling harbor area with its alfresco bars and entertaining passers-by. Indeed, guests are sure to spend at least a part of their day indulging in a little exploration, some finding it harder than others to resist the fabulous clothes shops. The best beaches – such as Voile Rouge, Tahiti and Club 55 – are three or four miles drive away, although there are plenty of sunbeds dotted around the hotel’s own heated pool and private courtyards. Other on-site facilities include exclusive shops, a fitness room and a beauty salon offering saunas, massages and special body treatments. This is a private, peaceful escape from the trendy and bustling charm of St. Tropez. Hiring a car to facilitate exploration will certainly enhance your holiday here. A member of The Leading Hotels of the World.

EXERCISES:

1. Choose the right answer:

1. The most _____ hotel in one of France’s most fashionable towns.
A. poor
B. humble
C. fashionable
D. modest
2. The village-style Hotel Byblos enjoys a slightly elevated location right in the centre of St. Tropez, its peaceful, _____ gardens overlooking the town’s cobbled streets and picturesque squares.
A. fragranced
B. dirty
C. fetid
D. debris
3. The _____ is memorable.
A. cuisine
B. accommodation
C. catering
D. service

4. Guests can choose from 102 rooms and suites, many clustering around the terraced _____.
- A. lawn
 - B. house
 - C. garden
 - D. pool
5. Made from unusual _____ _____, they successfully combine tiled floors and dark wood furniture with scatter rugs and light, often chintzy fabrics.
- A. brick stone
 - B. 'crepie' stone
 - C. mud brick
 - D. lime stone
6. The beautifully tiled _____ are a further delight.
- A. bedrooms
 - B. bathrooms
 - C. mushrooms
 - D. rooms
7. In-room amenities include air-conditioning, 24-hour room service, televisions and minibars, with some duplex suites also boasting _____ in their upstairs bedrooms.
- A. jacuzzis
 - B. washbasins
 - C. showers
 - D. taps
8. Most, though not all, have small balconies or terraces for enjoying the pool, garden and _____ _____.
- A. valley views
 - B. hill views
 - C. sea views
 - D. ocean views
9. Provencal-style meals can be enjoyed poolside in 'Les Arcades', with French and Italian fare available in the _____, 'Le Relais des Caves du Roy'.
- A. bar
 - B. cafe
 - C. bistro
 - D. restaurant

10. A nightclub much frequented by St. Tropez's 'beautiful people' is open during the peak summer months from 11 pm until _____.

- A. morning
- B. afternoon
- C. evening
- D. dawn

11. Plenty of eating places lie within easy walking distance of the hotel, not to mention the bustling _____ with its alfresco bars and entertaining passers-by.

- A. harbor area
- B. port area
- C. quay area
- D. pier area

12. Indeed, guests are sure to spend at least a part of their day indulging in a little exploration, some finding it harder than others to resist the fabulous _____.

- A. shoe shops
- B. clothes shops
- C. hat shops
- D. beauty shop

13. The best beaches – such as Voile Rouge, Tahiti and Club 55 – are three or four miles drive away, although there are plenty of _____ dotted around the hotel's own heated pool and private courtyards.

- A. sun-chairs
- B. rain-beds
- C. sunbeds
- D. snow-beds

14. Other on-site facilities include exclusive shops, a fitness room and a beauty salon offering saunas, massages and special _____.

- A. body treatments
- B. face treatments
- C. back treatments
- D. foot treatments

15. This is a private, peaceful escape from the _____ charm of St. Tropez.

- A. trendy and quiet
- B. untrendy and bustling

C. untrendy and peaceful

D. trendy and bustling

16. Hiring a _____ to facilitate exploration will certainly enhance your holiday here.

A. donkey

B. mule

C. boat

D. car

2. Match the right variants:

fashionable	Hotel Byblos
fashionable	location
village-style	hotel
elevated	gardens
fragranced	floors
cobbled	towns
picturesque	streets
terraced	squares
unusual 'crepie'	pool
tiled	stone
dark wood	gardens
scatter	furniture
chintzy	rugs
beautifully-tiled	suites
further	amenities
in-room	bathrooms
24-hour room	delight
duplex	bedrooms
upstairs	balconies
small	fabrics
hill	escape
provencal-style	views
French and Italian	meals
St. Tropez's	fare
peak summer months	'beautiful people'
eating	service
easy walking	places

bustling	passers-by
alfresco	harbor area
entertaining	bars
fabulous	beaches
best	distance
heated	courtyards
private	pool
on-site	clothes shops
exclusive	facilities
fitness	body treatments
beauty	shops
special	room
peaceful	charm
bustling	salon

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.



Quiche



Place of origin France

Main ingredients Custard, cheese, meat, seafood, vegetables

Quiche is a savoury, open-faced pastry crust with a filling of savoury custard with cheese, meat, seafood, or vegetables. Quiche can be served hot or cold. It is part of French cuisine but is also popular in other countries, particularly as party food.

Etymology



A variety of tarts, with a quiche in the bottom left

The word "*quiche*" comes from French, which means "cake".

History

Although known as a classic French dish, the quiche originated in Germany. The word quiche means "cake" which came from the German word Kuchen. Today, quiche is considered as typically French. However, custards in pastry were known in English cuisine at least as early as the 14th century. Recipes for custards baked in pastry containing meat, fish and fruit are referred to the 14th-century and the 15th-century cookbooks as well.

Varieties

Quiche has a pastry crust and a filling of eggs and milk or cream which, when baked, becomes a custard.

Quiche lorraine



Quiche lorraine


Quiche lorraine is a popular variant that was originally an open pie with a filling of custard with smoked bacon orlardons. It was only later that cheese was added to the quiche lorraine. Some recipes of quiche lorraine also include ham. The 'quiche

alsacienne' is similar to the 'quiche lorraine', though onions are added to the recipe. The bottom crust was originally made from bread dough,¹ but that has since evolved into a short-crust or puff pastry crust that is often baked using a spring-form pan.

The origin of quiche lorraine is in rural Lorraine Region of France and the original quiche lorraine had a rustic style: it was cooked in a cast-iron pan and the pastry edges were not crimped. Today, quiche lorraine is served throughout France and has a modern look. The United States version is unlike that served in France; the bacon is not cubed, onions are added and the custard base is thinner.

Other varieties



 Quiche with spinach

There are many variants of quiche, including a wide variety of ingredients. Variants may be named descriptively, often in French, e.g. quiche with cheese and quiche with mushrooms or conventionally, e.g. spinach and tomatoes.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 19.

Key words: world-famous hotel – to play - starring role - during - Cannes Film Festival - whilst - to well find it impossible to make - reservation - celebrated event - certainly – to make it - priority - rest of - year - hotel – to enjoy - perfect setting -

heart of La Croisette - right across - road - beach – built - beginning of - century - Carlton’s impressive Belle Epoque architecture – to promise - elegance and luxury – to be delivered in - both - public and private areas - recently refurbished rooms and suites - epitome of pastel-shaded comfort and well-appointed with air-conditioning - minibars and televisions - dining here - memorable experience - whether – to be enjoying - informal alfresco lunch - fashionable Brasserie Carlton - fine French cuisine in La Cote restaurant - gourmet dinner in La Belle Otero – latter - boasting - Michelin stars - those who - mood for - little people-watching – to relax with - cocktail - glamorous ‘Celebrity’ bar - comfortable loungers – to await on - private stretch of beach - across - road - options of waterskiing and windsurfing - not to mention - delicious beachside buffet lunches - readily available - private Casino - Health Club – to complete - on-site facilities - stylish, chic and very fashionable hotel

TEXT 19. Read and translate the text.

The Carlton Hotel. Cannes

A world-famous hotel that plays a starring role during the Cannes Film Festival. Whilst you may well find it impossible to make a reservation during the celebrated event, you should certainly make it a priority the rest of the year. The hotel enjoys the perfect setting in the heart of La Croisette right across the road from the beach. Built at the beginning of the century, the Carlton’s impressive Belle Epoque architecture promises an elegance and luxury that are delivered in both the public and private areas. The recently refurbished rooms and suites are the epitome of pastel-shaded comfort and well-appointed with air-conditioning, minibars and televisions. Dining here is a memorable experience, whether you are enjoying an informal alfresco lunch in the fashionable Brasserie Carlton, fine French cuisine in La Cote restaurant or a gourmet dinner in La Belle Otero – the latter boasting 2 Michelin stars. Those who are in the mood for a little people-watching can relax with a cocktail in the glamorous ‘Celebrity’ bar. Comfortable loungers await on the private stretch of beach across the road, with the options of waterskiing and windsurfing, not to mention delicious beachside buffet lunches, readily available. A private Casino and a Health Club complete the on-site facilities. A stylish, chic and very fashionable hotel.

EXERCISES:

1. Choose the right answer:

1. A world-famous hotel that plays a _____ during the Cannes Film Festival.
 - A. starring role
 - B. dramatic role
 - C. comedian role
 - D. unimportant role
2. Whilst you may well find it impossible to make a _____ during the celebrated event, you should certainly make it a priority the rest of the year.
 - A. start
 - B. day
 - C. mistake
 - D. reservation
3. The hotel enjoys the perfect setting in the heart of La Croisette right across the _____ from the beach.
 - A. square
 - B. alley
 - C. road
 - D. avenue
4. Built at the _____ of the century, the Carlton's impressive Belle Epoque architecture promises an elegance and luxury that are delivered in both the public and private areas.
 - A. middle
 - B. beginning
 - C. end
 - D. turn
5. The recently refurbished rooms and suites are the epitome of _____ - _____ and well-appointed with air-conditioning, minibars and televisions.
 - A. light-shaded comfort
 - B. pastel-shaded comfort
 - C. dark-shaded comfort
 - D. multi-shaded comfort
6. Dining here is a _____, whether you are enjoying an informal alfresco lunch in the fashionable Brasserie Carlton, fine French cuisine in La Cote restaurant or a gourmet dinner in La Belle Otero – the latter boasting 2 Michelin stars.

- A. memorable experience
- B. memorable thing
- C. memorable day
- D. memorable event

7. Those who are in the mood for a little _____-_____ can relax with a cocktail in the glamorous ‘Celebrity’ bar.

- A. animal-watching
- B. landscape-watching
- C. style-watching
- D. people-watching

8. Comfortable loungers await on the _____ _____ _____ _____ across the road, with the options of waterskiing and windsurfing, not to mention delicious beachside buffet lunches, readily available.

- A. private stretch of countryside
- B. private stretch of coastline
- C. private stretch of sea
- D. private stretch of beach

9. A private Casino and a Health Club complete the _____-_____ facilities.

- A. out-site
- B. off-site
- C. on-site
- D. in-site

10. A stylish, _____ and very fashionable hotel.

- A. old
- B. new
- C. dirty
- D. chic

2. Match the right variants:

world-famous	role
starring	event
Cannes	setting
celebrated	Film Festival
perfect	hotel
Belle Epoque	rooms
private	comfort
refurbished	architecture
pastel-shaded	areas

memorable	lunch
alfresco	restaurant
Brasserie	Otero
French	experience
La Cote	hotel
gourmet	bar
La Belle	Carlton
Michelin	lunches
little	stars
'Celebrity'	people-watching
comfortable	Club
private	loungers
buffet	facilities
private	hotel
Health	cuisine
on-site	stretch
fashionable	Casino

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.

Herbes de Provence



Herbes de Provence is a mixture of dried herbs typical of Provence. Formerly simply a descriptive term referring to herbs typical of Provence, in the 1970s, commercial blends started to be sold under this name. These mixtures typically contain savory, marjoram, rosemary, thyme, oregano and, for the American market, lavender leaves, and other herbs, though lavender was not used in traditional southern French cooking.

As the name "Herbes de Provence" is generic, and not a Protected Geographical Status, there is no guarantee that Herbes de Provence in fact come from Provence; indeed, the vast majority of these blends come from central and eastern Europe, North Africa, and China.

Herbes de Provence are used to flavour grilled foods such as fish and meat, as well as vegetable stews. The mixture can be added to foods before or during cooking or mixed with cooking oil prior to cooking so as to infuse the flavour into the cooked food. They are rarely added after cooking is complete.

Herbes de Provence are often sold in larger bags than other herbs, and the price in Provence is considerably lower than other herbs.

Provençal cuisine has traditionally used many herbs, which were often characterized collectively as "herbes de Provence", but not in standard combinations, and not sold as a mixture:

...the famous mixtures of herbes de Provence... were unknown to

my Provençal grandmothers, who used, individually and with discernment, thyme, rosemary and savory gathered in the countryside.

It was in the 1970s that standard mixtures were formulated by spice wholesalers.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 20.

Key words: enjoying - ideal Cannes location – right on - Croisette - just across - road - from - waters - Mediterranean – to boast - largest private beach - in town - one - few top hotels - to have its own private pool - hotel’s in-room facilities – to include - air-conditioning - minibars and televisions - whilst - views – to range from - mountains - behind - town - sea vistas - front - dining facilities - here - first-

class – to choose (from) - Relais Martinez - for meals - around - Hollywood-style pool - Beach Restaurant - for summer lunch at buffets - gourmet la Palme d'Or – to boast - 2 Michelin stars - hotel's L'Amiral piano bar - also - very popular - late evening venue - during - day - number of options – to present themselves – maybe - drive to nearby Eze or into Nice - walk along - Croisette - this property – to rank high amongst - Cannes hierarchy of world-famous hotels – to exude - chic yet decidedly informal ambience - many of our clients – to appreciate

TEXT 20. Read and translate the text.

Hotel Martinez. Cannes

Enjoying the ideal Cannes location – right on the Croisette and just across the road from the waters of the Mediterranean – the Hotel Martinez boasts the largest private beach in town and is one of the few top hotels to have its own private pool. The hotel's in-room facilities include air-conditioning, minibars and televisions, whilst views range from the mountains behind the town to sea vistas at the front. The dining facilities here are first-class choose from Relais Martinez for meals around the Hollywood-style pool, the Beach Restaurant for summer lunch at buffets and the gourmet la Palme d'Or, which boasts 2 Michelin stars. The hotel's L'Amiral piano bar is also a very popular late evening venue. During the day, a number of options present themselves – maybe a drive to nearby Eze or into Nice, or a walk along the Croisette. This property ranks high amongst the Cannes hierarchy of world-famous hotels and exudes a chic yet decidedly informal ambience which many of our clients appreciate. A member of The Leading Hotels of the World.

EXERCISES:

1. Choose the right answer:

1. Enjoying the ideal Cannes location – right on the Croisette and just across the road from the waters of the _____ – the Hotel Martinez boasts the largest private beach in town and is one of the few top hotels to have its own private pool.
A. Mediterranean
B. Atlantic
C. Baltic
D. Indian
2. The hotel's in-room facilities include air-conditioning, minibars and televisions, whilst views range from the mountains behind the town to _____ _____ at the front.

- A. lake vistas
- B. ocean vistas
- C. river vistas
- D. sea vistas

3. The dining facilities here are _____-_____ choose from Relais Martinez for meals around the Hollywood-style pool, the Beach Restaurant for summer lunch at buffets and the gourmet la Palme d'Or, which boasts 2 Michelin stars.

- A. first-class
- B. second-class
- C. third-class
- D. fourth-class

4. The hotel's L'Amiral piano bar is also a very popular _____ _____

- A. early evening venue
- B. late evening venue
- C. late morning venue
- D. early morning venue

5. During the day, a number of options present themselves – maybe a _____ to nearby Eze or into Nice, or a walk along the Croisette.

- A. ride
- B. flight
- C. drive
- D. row

6. This property ranks high amongst the Cannes hierarchy of world-famous hotels and exudes a chic yet decidedly _____ _____ which many of our clients appreciate.

- A. formal ambience
- B. official ambience
- C. informal ambience
- D. no ambience

2. Match the right variants:

Cannes	evening venue
Hotel	d'Or
private	Martinez
top	beach
private	hotels
in-room	pool

sea	pool
dining	facilities
Hollywood-style	vistas
Beach	location
summer	Restaurant
la Palme	piano bar
Michelin	hierarchy
L'Amiral	hotel
late	stars
Cannes	hotels
world-famous	clients
informal	facilities
our	ambience

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.

Cheeses

Camembert

Camembert



Country of origin	France
Region, town	Normandy, Camambert
Source of milk	Cows
Pasteurized	Not traditionally
Texture	Soft-ripened
Aging time	at least three weeks
Certification	Camembert de Normandie

Camembert (French pronunciation: is a soft, creamy, surface-ripened cow's milk cheese. It was first made in the late 18th century at Camembert, Normandy in northern France.

Production

The first camembert was made from unpasteurized milk, and the variety AOC "Camembert de Normandie" is required by law to be made only with unpasteurized milk. Many modern cheese-makers, however, use pasteurized milk for reasons of safety, compliance with regulations, or convenience.

The surface of each cheese is then sprayed with an aqueous suspension of the mold and the cheeses are left to ripen for a legally-required minimum of three weeks. This affinage produces the distinctive bloomy, edible rind and creamy interior texture characteristic of the cheese. Once the cheeses are sufficiently ripe, they are wrapped in paper and may be placed in wooden boxes for transport.



Camembert de Normandie

History

Camembert was reputedly first made in 1791 by Marie Harel, a farmer from Normandy, following advice from a priest who came from Brie.

However, the origin of the cheese known today as camembert is more likely to rest with the beginnings of the industrialization of the cheese-making process at the end of the 19th century. In 1890, an engineer, M. Ridel, devised the wooden box which was used to carry the cheese and helped to send it for longer distances, in particular to America, where it became very popular. These boxes are still used today.

Before fungi were understood, the color of camembert rind was a matter of chance, most commonly blue-grey, with brown spots. From the early 20th century onwards, the rind has been more commonly pure white, but it was not until the mid-1970s that pure white became standard.

The cheese was famously issued to French troops during World War 1, becoming firmly fixed in French popular culture as a result. It has many other roles in French culture, literature, and history. It is now internationally known, and many local varieties are made around the world.

The variety named "*Camembert de Normandie*" was granted a protected designation of origin in 1992 after the original AOC in 1983.



 Camembert cheese box

Packaging

Typically camembert tends to be sold whole in thin, round, wooden containers made from poplar. Modern variations in packaging include cartons and tin cans, with a ring-pull tab for opening. The product is the same as in the wooden container, wrapped dry in a paper/foil wrapper, and not immersed in brine or oil.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 21.

Key words: across - bay - from Corsica’s capital of Ajaccio – to lie - lively beach resort of Porticcio - not far from here - to find - charming - this intimate 30-roomed property – to enjoy - splendid location on its own sandy beach - within fifteen minutes walk - restaurant - bars and shops - town’s lively waterfront - hotel’s architecture – to maintain - really Mediterranean in style - complete with -

terracotta-tiled roofs and white-washed walls and shutters - guests – to choose between - charming twin rooms or spacious suites - all boasting - satellite televisions - minibars - ensuite bathrooms with hairdryers and either baths or showers - most rooms – to have - private terraces or balconies - for enjoying - garden or sea views - pampered guests – to revel - refined country-house atmosphere – to prevail here - with personal service - very much - order - day - fine cuisine - served either indoors - lovely rustic-style restaurant with its original beamed ceilings - or else - adjacent alfresco dining terrace with its tables - overlooking - sea - congenial drinks – to be enjoyed - beside - open fireplace - stylish bar and lounge area - whilst those seeking - little up-beat nightlife – to drive to - Porticcio or Ajaccio - within minutes - daytimes - to focus upon - beach - bay - although - some guests – to prefer to relax on - attractive sun terrace - around - outdoor swimming pool - overlooking - bay - indoor pool - popular alternative during - cooler months - whilst - complimentary tennis – to be played on - floodlit tennis court - ideal choice for - relaxing holiday in Corsica - many guests – to wish to hire - car - in order to – to explore - delightful surrounding countryside –to recommend highly - hotel

TEXT 21. Read and translate the text.

Le Maquis. Corsica. Porticcio

Across the bay from Corsica's capital of Ajaccio lies the lively beach resort of Porticcio. Not far from here you will find the charming Hotel Le Maquis. This intimate 30-roomed property enjoys a splendid location on its own sandy beach within fifteen minutes walk of the restaurant, bars and shops of the town's lively waterfront. The hotel's architecture maintains really Mediterranean in style complete with terracotta-tiled roofs and white-washed walls and shutters. Guests may choose between charming twin rooms or spacious suites, all boasting satellite televisions, minibars and ensuite bathrooms with hairdryers and either baths or showers. Most rooms have private terraces or balconies for enjoying the garden or sea views. Pampered guests revel in the refined country-house atmosphere that prevails here, with personal service very much the order of the day. Fine cuisine served either indoors in the lovely rustic-style restaurant with its original beamed ceilings, or else on the adjacent alfresco dining terrace with its tables overlooking the sea. Congenial drinks can be enjoyed beside the open fireplace of the stylish bar and lounge area whilst those seeking a little up-beat nightlife can drive to Porticcio or Ajaccio within minutes. Daytimes at Le Maquis focus upon the beach and the bay although some guests prefer to relax on the attractive sun terrace

around the outdoor swimming pool overlooking the bay. An indoor pool is a popular alternative during the cooler months, whilst complimentary tennis may be played on the floodlit tennis court. Le Maquis is an ideal choice for a relaxing holiday in Corsica and many guests will wish to hire a car in order to explore the delightful surrounding countryside. We recommend the hotel highly.

EXERCISES:

1. Choose the right answer:

1. Across the _____ from Corsica's capital of Ajaccio lies the lively beach resort of Porticcio.
 - A. sea
 - B. river
 - C. lake
 - D. bay
2. Not far from here you will find the _____ Hotel Le Maquis.
 - A. ugly
 - B. unpretty
 - C. charming
 - D. uncharming
3. This intimate 30-roomed property enjoys a splendid location on its own _____ within fifteen minutes walk of the restaurant, bars and shops of the town's lively waterfront.
 - A. limestone beach
 - B. gravel beach
 - C. stone beach
 - D. sandy beach
4. The hotel's architecture maintains really Mediterranean in style complete with terracotta-tiled roofs and white-washed walls and _____.
 - A. blinds
 - B. curtains
 - C. shutters
 - D. jalousie
5. Guests may choose between charming _____ or spacious suites, all boasting satellite televisions, minibars and ensuite bathrooms with hairdryers and either baths or showers.
 - A. single rooms
 - B. double rooms

C. twin rooms

D. studio rooms

6. Most rooms have private terraces or balconies for enjoying the _____
_____.

A. park or sea views

B. garden or park views

C. garden or sea views

D. garden or ocean views

7. _____ _____ revel in the refined country-house atmosphere that prevails here, with personal service very much the order of the day.

A. Ordinary guests

B. VIP guests

C. Non-served guests

D. Pampered guests

8. Fine cuisine served either indoors in the lovely rustic-style restaurant with its _____ _____ _____, or else on the adjacent alfresco dining terrace with its tables overlooking the sea.

A. original beamed roofs

B. original beamed ceilings

C. original beamed floors

D. original beamed walls

9. _____ _____ can be enjoyed beside the open fireplace of the stylish bar and lounge area whilst those seeking a little up-beat nightlife can drive to Porticcio or Ajaccio within minutes.

A. Congenial companions

B. Congenial drinks

C. Congenial climate

D. Congenial job

10. _____ at Le Maquis focus upon the beach and the bay although some guests prefer to relax on the attractive sun terrace around the outdoor swimming pool overlooking the bay.

A. Nightlife

B. Evenings

C. Mornings

D. Daytimes

11. An indoor pool is a popular alternative during the _____ _____, whilst complimentary tennis may be played on the floodlit tennis court Le Maquis is an ideal choice for a relaxing holiday in Corsica and many guests will wish to hire a car in order to explore the delightful surrounding countryside.

- A. cooler months
- B. cooler days
- C. warmer days
- D. warmer months

12. We recommend the _____ highly.

- A. service
- B. hotel
- C. cuisine
- D. casino

2. Match the right variants:

Corsica's	resort
beach	Hotel
charming	capital
30-roomed	restaurant
splendid	property
sandy	walls
lively	location
hotel's	terrace
terracotta-tiled	architecture
white-washed	roofs
twin	suites
spacious	rooms
satellite	service
ensuite	televisions
most	bathrooms
private	waterfront
sea	terraces
pampered	rooms
country-house	guests
personal	countryside
fine	atmosphere
rustic-style	restaurant
beamed	fireplace
dining	bar
congenial	cuisine
open	beach
stylish	ceilings

lounge	terrace
up-beat	alternative
some	drinks
sun	area
swimming	guests
indoor	nightlife
popular	choice
cooler	pool
complimentary	holiday
tennis	months
ideal	tennis
relaxing	pool
many	court
surrounding	guests

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.

Cheeses

Brie

Brie



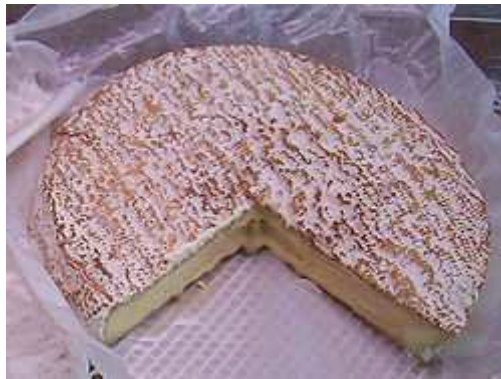
Country of origin	France
Region, town	Seine-et-Marne
Source of milk	Cows
Pasteurized	By law in the US and Australia, not in most of Europe
Texture	Soft-ripened
Aging time	generally 5 to 6 weeks
Certification	AOC, 1980, for both Brie de Meaux and Brie de Melun

Brie is a soft cow's milk cheese named after Brie, the French region from which it originated. It is pale in color with a slight grayish tinge under a rind of white mold. The whitish moldy rind is typically eaten, its flavor depending largely upon the ingredients used and its manufacturing environment.

Production



Brie noir



Brie de Melun

Nutrition

A thirty gram serving of brie contains 101 calories (420 kJ) and 8.4 grams of fat, of which 5.2 grams are saturated fat. Brie is a good source of protein; a serving of brie can provide 5 to 6 grams of protein. Brie contains a good amount of both vitamin B12 and vitamin B2.

Varieties

There are now many varieties of brie made all over the world, including plain brie, herbed varieties, double and triple brie and versions of brie made with other types of milk. Indeed, although brie is a French cheese, it is possible to obtain Somerset and Wisconsin brie.

Serving

Brie is usually purchased either in a full wheel or as a wheel segment. The white outside of the cheese is completely edible, and many eat brie whole. The cheese is sometimes served slightly melted or baked, in a round lidded ceramic dish, and topped with nuts or fruit.

Comparison to camembert

Camambert is a similar soft cheese, also made from cow's milk. However, there are differences beyond the simple geographical fact that brie originates in the Ile-de-France and camembert in Normandy. Brie is produced in large wheels and therefore ripens differently: when sold it typically has been cut from a wheel, and therefore its side is not covered by the rind. Camembert, however, is ripened as a small round cheese and sold as such, so it is fully covered by the rind. This changes the ratio between the rind and the inner part of the cheese.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

UNIT 22.

Key words: truly delightful hotel – to reflect - gentle charm - casual beauty and friendly ambience of Corsica - as soon as – to enter - its attractive lobby with its white-washed walls - terracotta tiled floors and comfortable couches – to sense - journey – to be worth it - this first impression – to be heightened - to wander around – intimate bar – to lead out (to) - stylish alfresco terrace - umbrella of tall pine trees – to shade - summer dining patio - best of all - clear and tranquil waters - bay with its narrow strip of fine sand ideal for early morning walks - hotel – to offer - just 55 rooms - all set in separate buildings nestling amidst - pine trees - almost-completed refurbishment program – to be carried out - new rooms being particularly suitable for Elegant Resorts’ clients - luxury garden rooms - pictured

above - very attractive - with their tiled terraces and luxurious bathrooms - whilst - families – to be interested in - junior suites with their sets of bunks - supplementing - double beds - please note that - air-conditioning and televisions - standard features - balconies and sea views - mainly because of - ubiquitous pine trees - hotel's restaurant – to have - Michelin-star rating – to promise and deliver - first-class cuisine and service - with most guests choosing to eat outside - during - summer months - evenings - generally low-key - although - local entertainment – to provide - twice - week - during - day - guests – to relax on loungers - beach – to swim - sea - between May and October - pool - go windsurfing - sailing – to hire - driver - to take up (through) - mountains – to rent - boat – to visit - Bonifacio - Sardinia - 3 hours away - golf - 18-hole Sperone course - 45 minutes drive away - to be built - in 1968 – to be owned - Corsican gentleman - to live on - property – to be excellently managed with both kindness and charm

TEXT 22. Read and translate the text.

Grand Hotel de Cala Rossa. Corsica

A truly delightful hotel that reflects the gentle charm, casual beauty and friendly ambience of Corsica. As soon as you enter its attractive lobby, with its white-washed walls, terracotta tiled floors and comfortable couches, you sense that your journey was worth it. This first impression is heightened as you wander around – an intimate bar leads out to a stylish alfresco terrace, an umbrella of tall pine trees shades the summer dining patio and best of all, the clear and tranquil waters of the bay with its narrow strip of fine sand ideal for early morning walks. The hotel offers just 55 rooms, all set in separate buildings nestling amidst the pine trees. An almost-completed refurbishment program has been carried out, with the new rooms being particularly suitable for Elegant Resorts' clients. The luxury garden rooms (pictured above) are very attractive with their tiled terraces and luxurious bathrooms, whilst families will be interested in the junior suites with their sets of bunks supplementing the double beds. Please note that air-conditioning and televisions are standard features, but that balconies and sea views are not, mainly because of the ubiquitous pine trees. The hotel's restaurant has a Michelin-star rating which promises and delivers first-class cuisine and service, with most guests choosing to eat outside during the summer months. Evenings are generally low-key, although local entertainment is provided twice a week. During the day guests can relax on loungers on the beach, swim in the sea between May and October (there is no pool), go windsurfing or sailing, hire a driver to take them up through the mountains, or rent a boat and visit Bonifacio or even Sardinia, 3 hours away.

Golf on the 18-hole Sperone course is 45 minutes drive away. The Grand Hotel de Cala Rossa was built in 1968 and is owned by a Corsican gentleman, Toussaint Canarelli, who also lives on the property. It is excellently managed, with both kindness and charm, by Madame Biancarelli.

EXERCISES:

1. Choose the right answer:

1. A truly delightful hotel that reflects the gentle charm, _____ and friendly ambience of Corsica.
 - A. extravagant beauty
 - B. extraordinary beauty
 - C. casual beauty
 - D. sophisticated beauty
2. As soon as you enter its attractive lobby, with its white-washed walls, terracotta tiled floors and _____, you sense that your journey was worth it.
 - A. comfortable chairs
 - B. comfortable stools
 - C. comfortable loungers
 - D. comfortable couches
3. This first impression is heightened as you wander around – an intimate bar leads out to a stylish alfresco terrace, an umbrella of tall pine trees shades the _____ and best of all, the clear and tranquil waters of the bay with its narrow strip of fine sand ideal for early morning walks.
 - A. summer lunch patio
 - B. summer dining patio
 - C. summer breakfast patio
 - D. summer drinking patio
4. The hotel offers just 55 rooms, all set in _____ nestling amidst the pine trees.
 - A. separate buildings
 - B. separate rooms
 - C. separate terraces
 - D. separate toilets
5. An _____ has been carried out, with the new rooms being particularly suitable for Elegant Resorts' clients.
 - A. uncompleted refurbishment program
 - B. almost-completed refurbishment program

C. non-completed refurbishment program

D. quite-uncompleted refurbishment program

6. The luxury _____ (pictured above) are very attractive with their tiled terraces and luxurious bathrooms, whilst families will be interested in the junior suites with their sets of bunks supplementing the double beds.

A. garden rooms

B. courtyard rooms

C. suite rooms

D. terraced rooms

7. Please note that air-conditioning and televisions are standard features, but that balconies and _____ are not, mainly because of the ubiquitous pine trees.

A. sea views

B. garden views

C. ocean views

D. orchard views

8. The hotel's restaurant has a _____ which promises and delivers first-class cuisine and service, with most guests choosing to eat outside during the summer months.

A. one-star rating

B. Michelin-star rating

C. Michelin-award rating

D. Michelin-prize rating

9. Evenings are generally _____, although local entertainment is provided twice a week.

A. over-key

B. over-busy

C. high-key

D. low-key

10. During the day guests can relax on loungers on the beach, swim in the sea between May and October (there is no pool), go windsurfing or sailing, hire a _____ to take them up through the mountains, or rent a boat and visit Bonifacio or even Sardinia, 3 hours away.

A. driver

B. girl

C. chef

D. pop-star

11. _____ on the 18-hole Sperone course is 45 minutes drive away.
- A. Tennis
 - B. Football
 - C. Polo
 - D. Golf
12. The Grand Hotel de Cala Rossa was built in 1968 and is owned by a _____, Toussaint Canarelli, who also lives on the property.
- A. Corsican lady
 - B. Corsican Madame
 - C. Corsican Mistress
 - D. Corsican gentleman
13. It is excellently managed, with both _____ _____, by Madame Biancarelli.
- A. anger and cruelty
 - B. anger and fierceness
 - C. kindness and charm
 - D. anger and severity

2. Match the right variants:

delightful	charm
gentle	beauty
casual	ambience
friendly	hotel
attractive	couches
white-washed	lobby
terracotta-tiled	walls
comfortable	bar
first	floors
intimate	impression
alfresco	patio
pine	rooms
dining	terrace
tranquil	waters
narrow	trees
fine	clients
early morning	sand
separate	strip
almost-completed	buildings
new	refurbishment program

'Elegant Resorts'	course
garden	walks
tiled	bathrooms
luxurious	gentleman
junior	beds
double	suites
standard	terrace
sea	views
ubiquitous	restaurant
hotel's	features
Michelin-star	rooms
first-class	rating
summer	pine trees
local	cuisine
Sperone	entertainment
Corsican	months

3. French cuisine.

Find the information of the dish that is introduced to you. Fill in the table.

Cheeses

Roquefort

Roquefort



Country of origin	France region surrounding
Region, town	Roquefort-sur-Soulzon
Source of milk	Ewe
Pasteurized	No
Texture	Semi-hard
Aging time	3 months
Certification	

Roquefort is a sheep-milk blue cheese from the south of France, and is one of the world's best known blue cheeses. The cheese is white, tangy, crumbly and slightly moist, with distinctive veins of green mold. It has characteristic odor and flavor with a notable taste of butyric acid; the green veins provide a sharp tang. The overall flavor sensation begins slightly mild, then waxes sweet, then smoky, and fades to a salty finish. It has norind; the exterior is edible and slightly salty.

History

Legend has it that the cheese was discovered when a youth, eating his lunch of bread and ewes' milk cheese, saw a beautiful girl in the distance. Abandoning his meal in a nearby cave, he ran to meet her. When he returned a few months later, the mold had transformed his plain cheese into Roquefort.

Production

Roquefort is made entirely from the milk of sheep.

Consumption and other uses

Roquefort is at its best between April and October, consumed after a five month ripening period

The regional cuisine includes many Roquefort based recipes for main-course meat sauces, savory tarts and quiches, pies and fillings.

Before Alexander Flemming discovered penicillin, it was common in country districts for shepherds to apply this cheese to wounds in order to avoid gangrene.

The Dish	Ingredients	Kind of processing	Way of cooking	Extra ingredients (sauces, seasonings, spices)

What other dishes of the national or international cuisine analogous to it do you know?

Read the text and try to retell it in your own words.

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з дисципліни
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«НАЙКРАЩІ КУРОРТИ ФРАНЦІЇ»

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