

Exercice 1: Match the Flavors

Connect the French culinary terms to their English meanings.

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|----------|-----------------------|-------------------------------------|
| 1. Salé | <input type="radio"/> | <input type="radio"/> A. Smoky |
| 2. Fumé | <input type="radio"/> | <input type="radio"/> B. Sweet |
| 3. Sucré | <input type="radio"/> | <input type="radio"/> C. Salty |
| 4. Aigre | <input type="radio"/> | <input type="radio"/> D. Tangy/Sour |





Word Bank

[Crémeux] – [Miam] – [Fade] – [Délicieux]

Exercice 2: Describe the Dessert

Use the word bank to complete this café review.

This Crème Brûlée is absolutely _____
(Delicious)! The texture inside is so rich and
_____ (Buttery/Creamy). It is definitely not
_____ (Bland). _____ (Yummy)!

Exercice 3: The Food Critic

Choose the correct culinary term for each scenario.

You just bit into a fresh, noisy baguette. It is very:

a) Gras

b) Croquant

c) Doux-Amer

A dish lacks seasoning and has no flavor. You describe it as:

a) Savoureux

b) Epicé

c) Fade

The dark chocolate you are eating has a complex, bittersweet profile. It is:

a) Doux-Amer

b) Piquant

c) Sucré