

Étape 1:

1. Ma région française est _____

Search for the recipe you are going to prepare. You want to choose a recipe that represents your region and that it is prepared with a minimum of 7 ingredients required for your project.

Your dish cannot be a recipe we studied in class:

~~— La galette des rois~~

~~— La ratatouille~~

~~— Les crêpes~~

~~— Le pain d'épices~~

2. Once you have picked a recipe, bookmark it. Have the approval of your recipe by showing Mme Cantu the link of the recipe. If ok, you can continue your project.

3. Make a shopping list and mention in which petit commerce you will do your grocery shopping. Mention the quantity of ingredients you will need.

You are expected to use vocab of les petits commerces

6. Write **easy to follow** instructions for your recipe in French using the imperatives we learned and use verbs of cooking instructions such as "add, pour, mix..."

7. Now think about how you will creatively **INTRODUCE** and **CONCLUDE** your TV show

8. Write a draft script for your show (leave space between the lines so I can give you feedback!) . Your script must include:

- Introduce yourself and the name of our show
- Say in French what you will be making
- State the region that this dish is from and locate it on the map.
- State any special facts about this dish (when the French eat it, why is it popular in your region, if it eaten at a particular celebration, if the name of your dish derives from the name of a person → explain briefly who this person is...) -

This is the only portion where English is allowed. (30 secondes max)

- Say what ingredients you will need. (use the recipe and/or the shopping list you created)

- f) Say where you did your grocery shopping.
- g) List the utensils you will need, point at them
- h) Explain any vocabulary that you will use in your video that is not in your chapter vocab lists (it can be a cooking action verb, it can be an utensil, an ingredient...)

In your video, you can insert captions explain this vocab but you will need to present them outloud as well.

- i) Explain how to make the recipe - Make sure to use the présent de l'impératif. You are addressing your peers in your video.
- j) Finish the skit with a goodbye and decide how you will conclude your show.

→ I will collect the drafts in class for you to edit and rewrite.



→ Give a copy to Mme Cantu. You need to receive Mme Cantu's feedback before filming.

9. Edit your script based on Mme Cantu's feedback.

Give FINAL copy to Mme Cantu. Wait for Mme Cantu's feedback to finish project and start filming.

10. Practice your skit aloud. Ask any pronunciation questions!

Practice your lines in the mirror or with a family member.

11. Film your show. Edit your films into a final product. Add titles, captions, music, and credits if necessary. Share your final video copy with me via gdrive or youtube.

Once edited, you will be able to rehearse and film.

→Audience needs to see you talking in the video.

→If you wish to put un “bêtisier” (=bloopers) in the end, you may add a caption labeled “Bêtisier” in the end but it is extra of your 3.30 minutes project length .

12. If you bring to school, label it with: (bringing your dish is NOT an obligation)

- Your name
- Your class period
- The food item
- **Mention in red if your dish contains any type of nuts.**

Le prochain Cordon Bleu film viewing and selection du meilleur projet Cordon Bleu.