

Nom: \_\_\_\_\_

Date: \_\_\_\_\_

Période: \_\_\_\_\_

## Behind the scenes at a French bakery (Une boulangerie-pâtisserie)

<https://youtu.be/5GBo6NEi1FE>



1. What stereotype does the host say is true about French people? \_\_\_\_\_  
\_\_\_\_\_
2. How many baguettes does this bakery make a day? \_\_\_\_\_
3. How many staff members does a typical French bakery have? \_\_\_\_\_
4. What are the names of the two bakers? \_\_\_\_\_
5. The first baker said that he has been baking for 10 years, but is only 26 years old. Did he drop out of school to become a baker (elaborate)? \_\_\_\_\_
6. Why is the second baker adding a glaze to the brioche? \_\_\_\_\_
7. Name 3 different types of flour that they use: \_\_\_\_\_
8. In French, what is it called when they score the bread? \_\_\_\_\_
9. Why do they score the bread? \_\_\_\_\_  
\_\_\_\_\_
10. What is the main difference between their 3 traditional baguettes (Ancienne, St. Pierre & La Mauge)? \_\_\_\_\_  
\_\_\_\_\_
11. Why does the dough need to be made the night before? \_\_\_\_\_
12. There is no such thing as a chocolate croissant in French, instead we call it a: \_\_\_\_\_
13. Of all the baked goods we saw them making, which one would you most like to try and why? \_\_\_\_\_  
\_\_\_\_\_