16*1=16

Doon University End Semester Examination, 2023-24 School of Languages Department of French and Francophone Studies (First year, First Semester) FRG101: Life in France and Francophone Countries I

Time Allotted: 2 HoursMaximum Marks: 50

Section A

I.	France shares its borders with which countries?		
II.	How many countries have French as an official language?		
III.	What is the famous long French bread called?		
IV.	France is home to the world's largest museum. Name it.		
V.	French is spoken in which part of India?		
VI.	Name any French company that designs tires.		
VII.	How many accents does the French language have?		
III.	What is the meaning of La Francophonie?		
IX.	How do we say Hello in French?		
X.	What is France's motto?		
XI.	What is the official currency of France?		
XII.	When is the national day of France celebrated?		
III.	What are the colours of the French flag?		
IV.	Who is the current president of France?		
XV.	Which river flows through Paris?		
VI.	How do we say thank you in French?		

Section B

Q.2 Write the correct answer for the following questions: 10*1=10

i) How is the unique taste of the French soup derived?

A. By caramelization of onions **B.** By adding wine **C.** B

C. By adding brandy

ii) Which French dessert s	started as a mistake?	
A. Tarte Tatin	B. Chocolate Soufflé	C. Macaron
iii) Ratatouille is made of		
A. Fish	B. Meat	C. Vegetable
iv) Which type of fish is a	dded to salade niçoise?	
A. Cod	B. Tuna	C. Salmon
v) Confit de canard is mad	de of	
A. Chicken	B. Honey	C. Duck
vi) Confit de canard is usu	ally served with	
A. Roasted potatoes	B. Garlic	C. Both A and B
vii) What is the meaning of	of the word "confit"?	
A. Slow cooking process	B. Frying process C.	Thyme
viii) The dish Flamiche or	riginates from	
A. Dutch	B. Southern FranceC. No	orthern France
ix) The dish Flamiche has	the traditional filling of	
A. Garlic	B. Cream C. Fruits	
x) Chocolate soufflé dates	s back to early	
A. 17th century	B. 15th century	C. 18th century
	Section B	
	culture in France. What is the v	vine-serving process in authentic
French restaurants?		6
Q.4 Give the country prof	ile of France (key values of the	French society/ Republic, what

Section C

it is famous for, etc.)