

# BRITISH PASSPORT



UNITED KINGDOM OF  
GREAT BRITAIN  
AND NORTHERN IRELAND



9 FEBRUARY 2024

# Bienvenue

## THE INTERNATIONAL FESTIVAL

2pm - 3.30pm

Logistics for a great afternoon.

**At 2pm, weather dependent, there will be a festival opening of the children performing a nod to the Can...I wonder who has the highest kick!**

In order to facilitate your enjoyment of the afternoon and the safety of all, I ask that you take a few moments to consider the following.

Unlike last year, the school will be open to parents. Each room hosts a different French experience which we hope you will enjoy with your child/ren.

**Parents can arrive from 1.45pm where the playground gate will be opened. Children will then be handed over and you are then free to explore the open classrooms. The EYFS classroom is not open. Children whose parents cannot attend will have the opportunity to view the rooms during the afternoon.**

### Parking

**We all know that parking will be difficult, our car park remains closed unless you are a blue badge holder and your blue badge has been presented to the school office prior.**

Food: We are providing Boeuf Bourginion with frites on the afternoon for £2 per portion, this is available in the school hall where children can also participate in the Folies Bergère marionette show!

Please bring cash to purchase any food items, correct change if possible!

Take part in a Folies Bergère feather inspired marionette puppet show in the hall

\*\* 12 points \*\*



### What to Wear

The big day is Friday 9th February 2024 when the children are invited to come to school wearing fancy dress/costume failing that, their brightest and most colourful clothes.



9 FEBRUARY 2024

# La carte



←  
Entrance through the playground gates at  
1.45pm for a 2pm start

### Where to Visit...

- The Hall** - Folies Bergère
- Year 1/2 Classroom** - La Fromagerie & Traditional Bracelet Making
- Year 3/4 Classroom** - The City of Lights Virtual Tour & La Tour de France
- Year 5/6 Classroom** - La Crêperie



# Food, Drink & Entertainment



## What is a beef bourguignon?

Beef bourguignon or bœuf bourguignon, also called beef Burgundy, is a French beef stew braised in red wine, often red Burgundy, and beef stock, typically flavoured with carrots, onions, garlic and herbs, and laced with pearl onions, mushrooms, and bacon.

Available from the Hall

Only £2

Just frites £1

## Cheese Tasting

Mrs. Kett & Mrs. Thorpe

Free



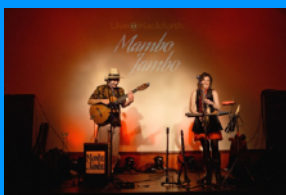
## The crêperie

Mr. Brannigan & Mrs. Barber

Just £1



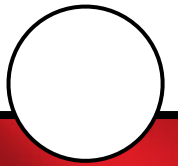
Listen to the Parisienne sounds of 'Mambo Jambo' when visiting the French Market in the Year 1/2 classroom.



Take part in a Folies Bergère feather inspired marionette puppet show in the Hall







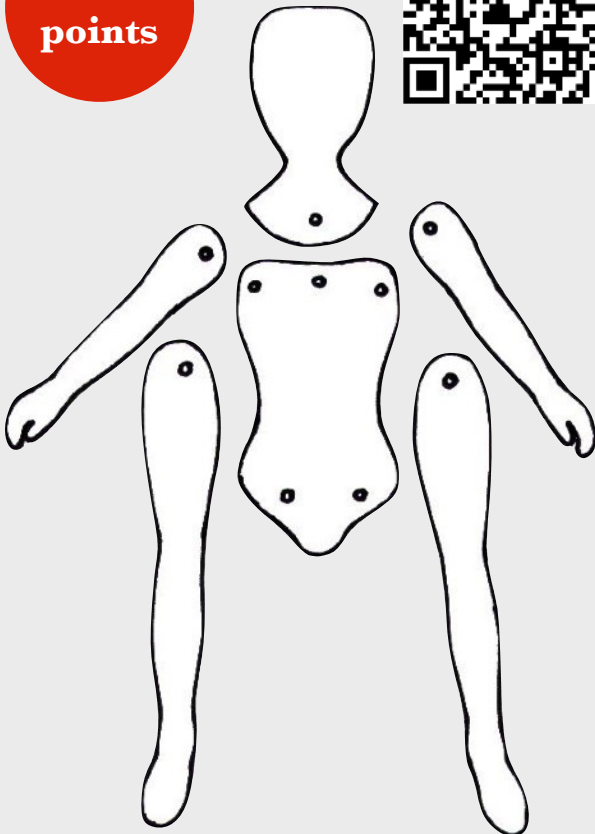
# Marionettes

## Hall

Make your own marionette at home

Cut out this template and then scan the QR Code below to see how you can make your own marionette puppet to use at home.

10  
points



A marionette is a puppet controlled from above using wires or strings depending on regional variations.

A marionette's puppeteer is called a marionettist. Marionettes are operated with the puppeteer hidden or revealed to an audience by using a vertical or horizontal control bar in different forms of theatres or entertainment venues.

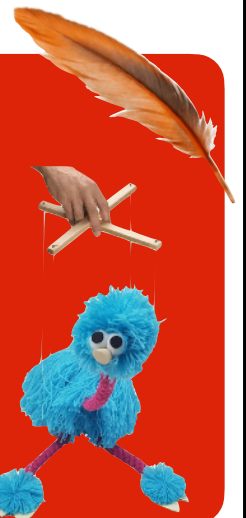
They have also been used in films and on television. The attachment of the strings varies according to its character or purpose.

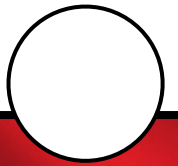
The Théâtre des Marionnettes at the Jardin du Luxembourg is a large modern building equipped with perfected machinery for string puppet or glove puppet performances.

It is the biggest theatre of this type in France: it can seat up to 275 people. The theatre is open on Wednesday, Saturday, Sunday, public holidays and during school holidays.

Take part in a Folies Bergère feather inspired marionette puppet show in the Hall

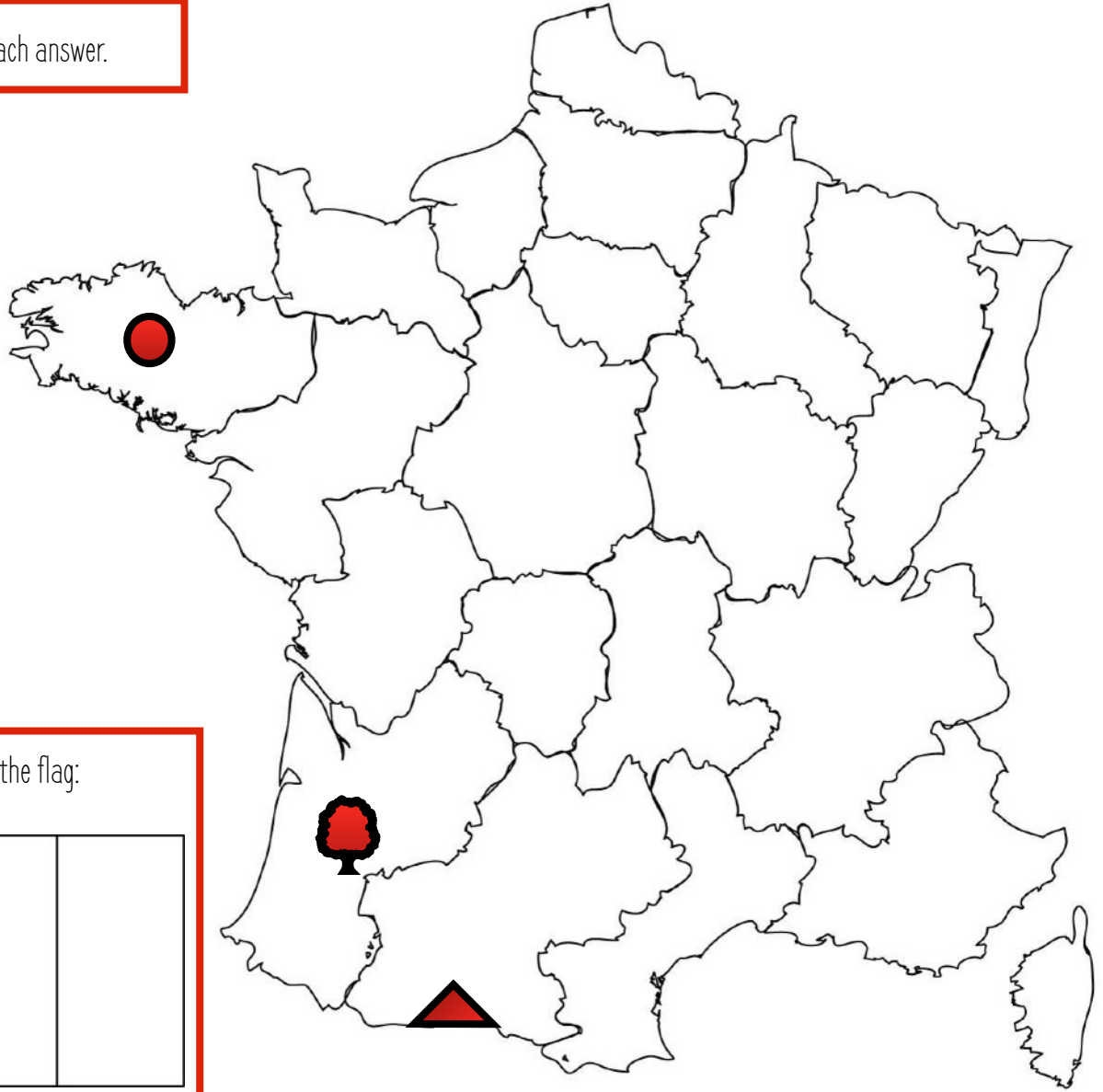
\*\* 12 points \*\*








# La géographie

2 points for each answer.



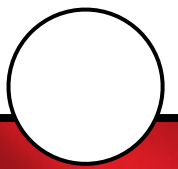
Colour in the flag:

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- Complete the Map
1. What mountain range is shown with the  ? \_\_\_\_\_
  2. What region is shown with the  ? \_\_\_\_\_
  3. Label the Atlantic Ocean.
  4. What is being shown with the  ? \_\_\_\_\_
  5. Circle the capital city of France. \_\_\_\_\_

- Can you colour...
- Brittany in red
  - Corsica in blue
  - Pyrenees in orange
  - Côte d'Azur in green





# The Moulin Rouge

Moulin Rouge is a cabaret in Paris, on Boulevard de Clichy, at Place Blanche, the intersection of, and end of Rue Blanche. In 1889, the Moulin Rouge was co-founded by Charles Zidler and Joseph Oller, who also owned the Paris Olympia. The original venue was destroyed by fire in 1915. Moulin Rouge is southwest of Montmartre, in the Paris district of Pigalle on Boulevard de Clichy in the 18th arrondissement, and has a red windmill on its roof.

Moulin Rouge is best known as the birthplace of the modern form of the can-can dance. The can-can dance evolved into a form of entertainment of its own and led to the introduction of cabarets across Europe.

Today, the Moulin Rouge is a tourist attraction, offering predominantly musical dance entertainment for visitors from around the world. The club's decor still contains much of the romance of fin de siècle France.

Name the French instruments





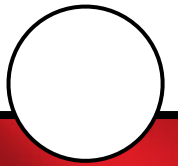






3  
points  
each





# Le marché français

Mrs. Kett & Miss. Williamson's Room (Year 1/2)

In France, traditional fruit and vegetable markets, as well as markets offering a much wider array of stalls, have always remained a part of life in France. The market, as a source of fresh fruit and vegetables, is an integral part of France's famed tradition of good eating, and is one of those French traditions that never died.

Most towns and large villages have a large market once a week; but in larger towns, markets may take place twice a week, or even every day.



Visit the French market and order fruit and vegetables in the Year 1/2 classroom whilst listening to the French sounds of Mambo Jambol!

\*\* 5 points \*\*

## Did you know?

Virtually every French town has a covered market (marché couvert), which is a permanent structure, occupied by an array of market stalls.

## Key Phrases

je voudrais... = I would like...

un/une = one

deux = two

trois = three

quatre = four

s'il vous plaît = please

merci = thank you

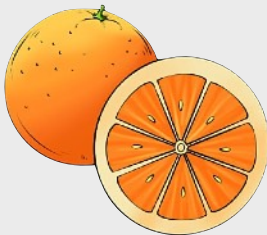
bonjour = hello

Au revoir = goodbye

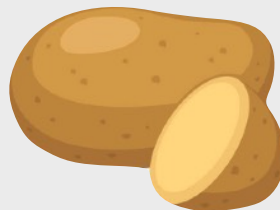
Bonne journée = have a good day



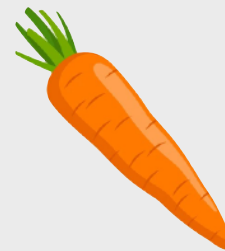
une pomme



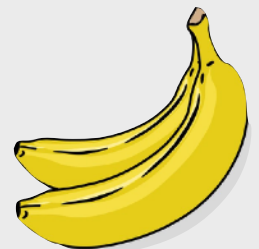
une orange



une pomme  
de terre

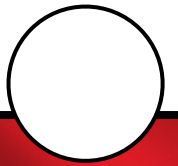


une carotte



une banane





# Vineyards

French wine is produced all throughout France. French wine traces its history to the 6th century BCE, with many of France's regions dating their wine-making history to Roman times. The wines produced range from expensive wines sold internationally to modest wines usually only seen within France.



Did you know?

8 billion bottles of wine are produced in France each year.

## Quick Quiz

(2 points for each correct answer)

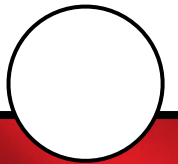
1. How many grapes are harvested every year?  
\_\_\_\_\_

2. What month of the year are grapes normally harvested?  
\_\_\_\_\_

3. How many acres of vineyards are there in France?  
\_\_\_\_\_

4. What famous wine can only be given its name if produced in the champagne region of France?  
\_\_\_\_\_

5. Almost a fifth of exported wine goes to which country?  
\_\_\_\_\_



# French Crafts

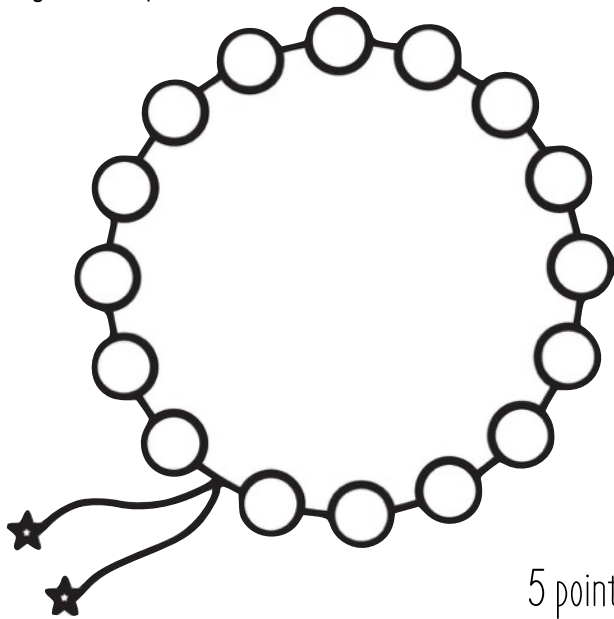
Mrs. Kett & Miss Williamson's Room (Year 1/2)

France is renowned throughout the world for its fashion, its gastronomy, and its exceptional craftsmanship. Its famous handicrafts have talented artisans who have perpetuated traditional crafts for generations. Popular materials are leather, perfumes and porcelain.

Make your own souvenir  
French bracelet in Year 1/2  
\*\* 10 points \*\*



Design your own bracelet using the French flag as inspiration.



5 points

Faïence or faïence is the general English language term for fine tin-glazed pottery.

In France, the first well-known painter of faïence was Masseot Abaquesne, established in Rouen in the 1530s. Nevers faïence and Rouen faïence were the leading French centres of faïence manufacturing in the 17th century, both able to supply wares to the standards required by the court and nobility.

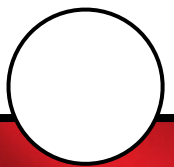
Mottos of fellowships and associations became popular in the 18th century, leading to the faïence patriotique that was a specialty of the years of the French Revolution.



Who's this?

(2 points)





# Cheese Tasting

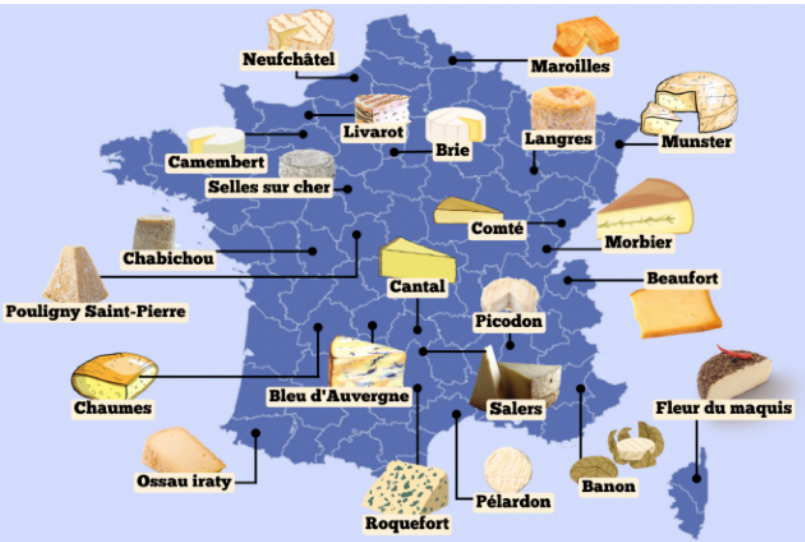
Mrs. Kett & Miss Williamson's Room (Year 1/2)

Every region in France supports a large population of milk-giving animals which provide the raw material for French cheese.

Therefore, there are more than 400 French cheese varieties listed in France, which are usually classified into seven categories.

Indeed, French cheeses are made in a vast number of ways that produce the variety which is without rival. The most famous cheeses of France are matured over long periods, but some, such as cream cheeses, can be eaten quickly.

With 26.7kg of cheese eaten per person per year, the French are amongst the highest consumers of cheese in the world.

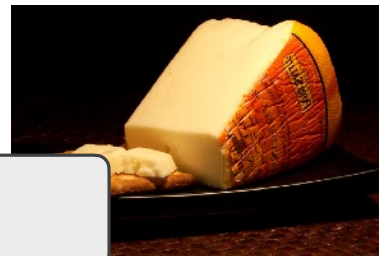


Taste a selection of French cheese in Mrs Kett & Miss Williamson's Room

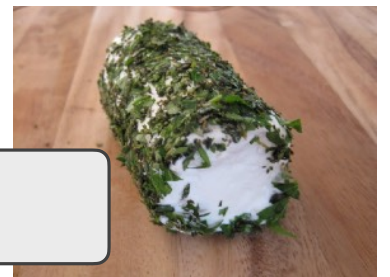
**\*\* 8 points \*\***

Name that Cheese - le fromage

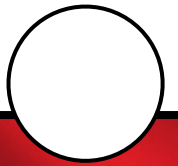












# City of Lights

Mr McEntegart's Room (Year 3/4)

Paris, France's capital, is a major European city and a global centre for art, fashion, gastronomy and culture. Paris is the most populous city of France with an official estimated population of 2,102,650 residents as of 1 January 2023 in an area of more than 105km<sup>2</sup>.

Its 19th-century cityscape is crisscrossed by wide boulevards and the River Seine. Beyond such landmarks as the Eiffel Tower and the 12th-century, Gothic Notre-Dame cathedral, the city is known for its cafe culture and designer boutiques along the Rue du Faubourg Saint-Honoré.



## True or False

(2 points for each correct answer)

The Eiffel Tower is the tallest structure in Paris

(True / False)

The city is named after the Parisii, a Gallic tribe

(True / False)

"Le Monde" is a major newspaper based in Paris

(True / False)

Cars are not allowed in central Paris

(True / False)

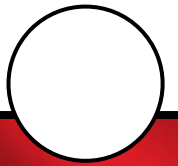
In the French language, the "s" in Paris is silent

(True / False)

A person from Paris is known as a "Parisite"

(True / False)





# Le tour de France

Mr. McEntegart's Room (Year 3/4)

Le  
de TOUR  
FRANCE

The Tour de France is an annual men's multiple-stage bicycle race held primarily in France. It is the oldest of the three Grand Tours and is generally considered the most prestigious.

The race was first organised in 1903 to increase sales for the newspaper L'Auto and has been held annually since. As the Tour gained prominence and popularity the race was lengthened and gained more international participation.

Traditionally, the bulk of the race is held in July. While the route changes each year, the format of the race stays the same, and includes time trials, passage through the mountain chains of the Pyrenees and the Alps, and a finish on the Champs-Élysées in Paris.

Twenty to twenty-two teams of eight riders usually compete.

Take part in our very own Tour de France  
in Mr. M's Room

\*\* 15 points \*\*

Are you cycle ready?  
Match them up



Sunglasses



Water bottle



Repair kit



Towel



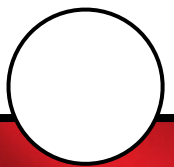
Gloves



Helmet

**2 points for  
each answer**





# La crêperie

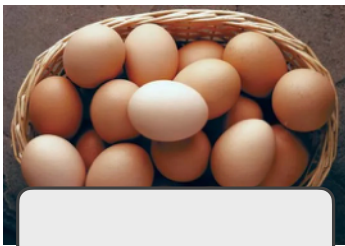
Mr. Brannigan & Mrs. Barber (Year 5/6 room)

Crêpes originated in France around Brittany all the way back in the 13th century. Crepes originally used buckwheat flour, a relatively new ingredient in Europe at the time. According to the stories, peasants made the first crepe by accidentally dropping porridge on a flat cooktop.



5 points

Name the ingredients in French







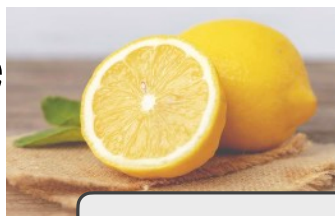



Key Words

des œufs      de la farine

du lait        un citron

du beurre




## Make it at home

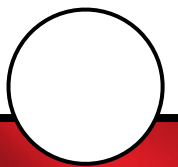
140g plain flour, 200ml whole milk, 2 eggs, 25g unsalted butter, melted, plus a little extra for greasing.

STEP 1 - sift the flour with a pinch of salt into a medium-size bowl and make a well in the middle. Mix the milk and 100ml of water together. Break the eggs into the well and start whisking slowly. Add the milk and water in a steady stream, whisking constantly and gradually incorporating the flour as you do so.

STEP 2 - whisk until the batter is smooth and all the flour has been incorporated. Set the batter aside to rest for 30 mins, then whisk the melted butter into the batter.

STEP 3 - heat the pan over a medium heat. Very lightly grease the pan with melted butter. Using a ladle, pour roughly 2 tbsp of batter into the pan and swirl it around so the bottom of the pan is evenly coated. You want to use just enough batter to make a delicate, lacy pancake. Cook the pancake for about 45 secs on one side until golden and then using a palette knife or fish slice, flip the pancake over and cook the other side for about 30 secs until it freckles.

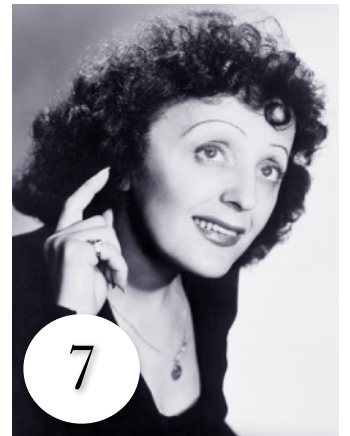
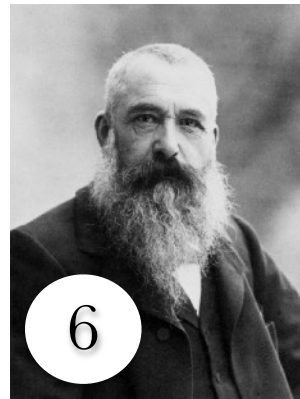
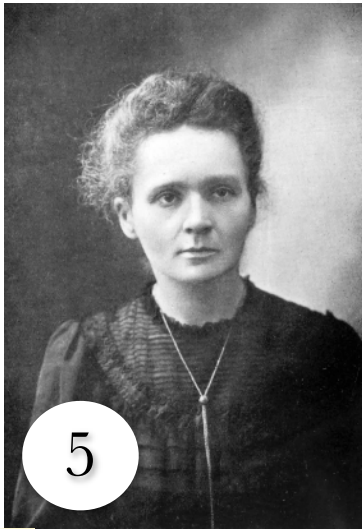
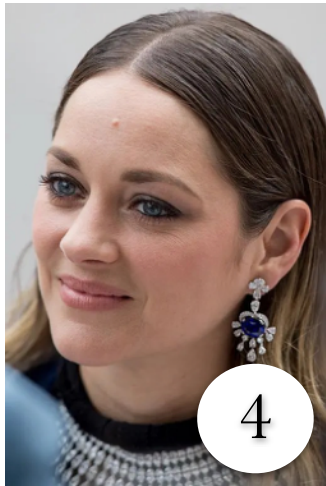
STEP 4 - slide the pancake out of the pan and either serve immediately with lemon, sugar or chocolate spread.



# Who's that?



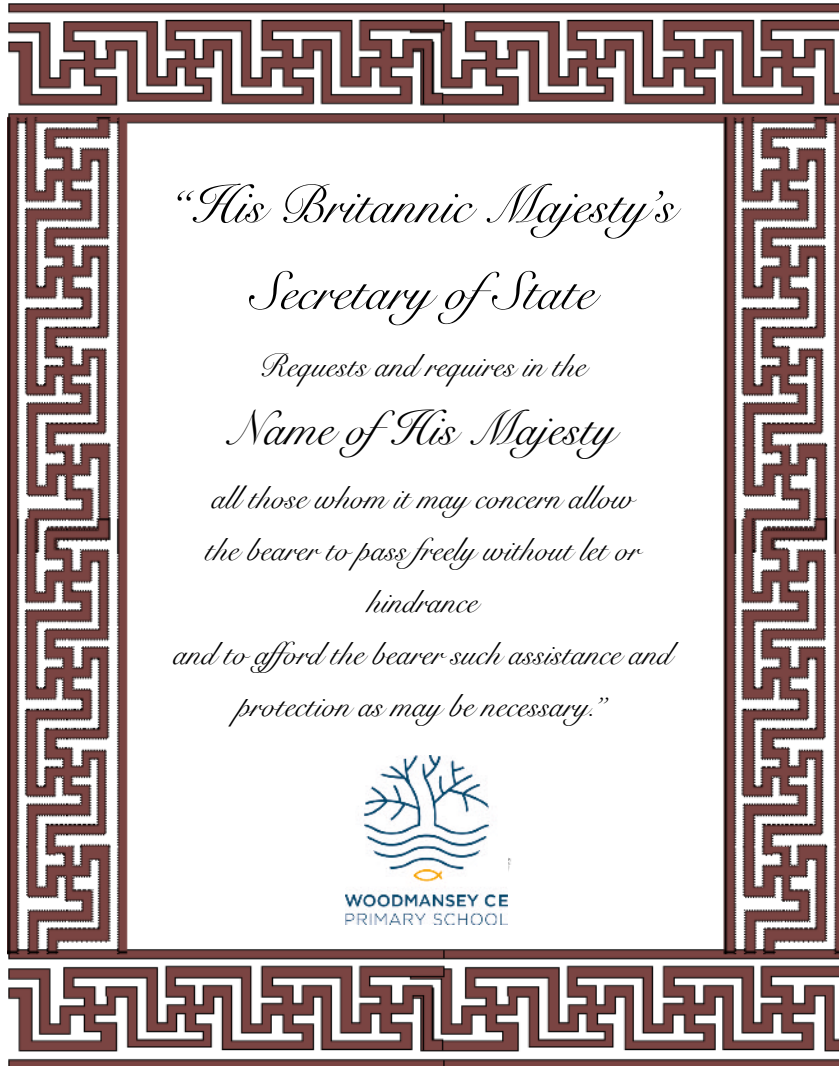
2 points for each answer



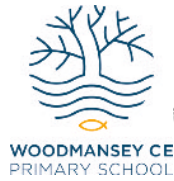
- 1. \_\_\_\_\_
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_
- 4. \_\_\_\_\_

- 5. \_\_\_\_\_
- 6. \_\_\_\_\_
- 7. \_\_\_\_\_
- 8. \_\_\_\_\_
- 9. \_\_\_\_\_
- 10. \_\_\_\_\_





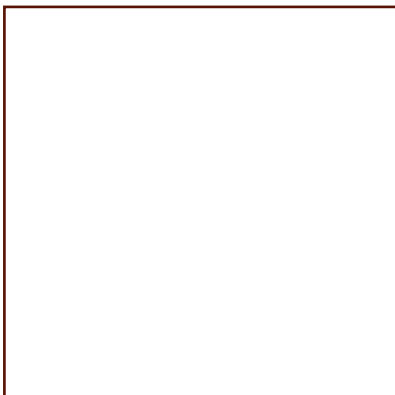
*“His Britannic Majesty’s  
Secretary of State  
Requests and requires in the  
Name of His Majesty  
all those whom it may concern allow  
the bearer to pass freely without let or  
hindrance  
and to afford the bearer such assistance and  
protection as may be necessary.”*



Diplomatic Passport  
Passport No. Passeport No.

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Picture of Holder



Signature

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Surname/Nom

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Given names/Prenoms

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Nationality/Nationalite

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Date of Birth/Lieu de naissance

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Date of issue/Date de deliverance

9 FEBRUARY 2024 / 9 FÉVRIER 2024

Date of expiry/Date d'expiration

9 FEBRUARY 2034 / 9 FÉVRIER 2034