

# Interview With Chef Drolet Off2Class Lesson Plan

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# Food, glorious food!

Food is an important part of life. Describe each picture.



# World cuisine

We use *cuisine* to describe a country's food. In each picture, can you guess which country's cuisine is shown?



# What about your country's cuisine?

Read each of these descriptions.  
Does one of them describe the cuisine of your country?

The food is mostly vegetables and grains. Meat is not an important part of the food. It is common to serve different sauces with the food.


Meat is an important part of the cuisine, and it's usually served with some vegetables. Bread is also eaten with every meal.

Herbs and spices are used in every meal. The food is spicy and full of flavor. Vegetables and noodles are used for some dishes. Sometimes meat is used.

There are several dishes of food at every meal. People share the food. Rice or bread is an important part of the cuisine. Meat is used only for flavor.

# What do you eat?

Answer the questions and discuss each one.



How often do you eat at home?

Where else do you eat?

Do you eat your country's cuisine?

Who do you generally eat with?

Do you like a variety of food or do you eat the same things?

# Casual or formal?

Do you eat at any of the following places?

- A. Street food vendors: A truck, van, or cart in the street, selling easy-to-make food like hot dogs or stir fry dishes. The food is usually good value for money.
- B. Family restaurants: Places serving simple foods that appeal to adults and children. Food like pasta, noodles, burgers, and salads are served here.
- C. Fine dining: A restaurant that serves original or new dishes. Dining here is a formal experience, and children are often not welcome.
- D. Restaurant chain: Restaurants that operate in many locations and serve the same food at each place. These restaurants are common in cities with tourists, and on highways.



# Would you work as a chef?

What are the advantages and disadvantages of this profession?



Do you think that a chef earns a good salary?

Do you enjoy working with food?

What hours does a chef work?

What training does a chef need?

What is hard about this profession?



# Interview with a chef

1. **province:** region or state
2. **though:** but
3. **find out:** learn
4. **create:** make something; bring something into existence
5. **full of:** filled with something, containing a lot of something

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I live in Quebec. Quebec is a **province** in Canada. People in Quebec speak French, **though** many people also speak English. Food is very important in Quebecois culture. There are many great restaurants all over the province.

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Last week, I decided to **find out** more about the chef at my favorite restaurant, the *Rock Cafe*. His name is Chef Robert Drolet. He **creates** the menus at this local restaurant in Quebec. The restaurant looks very modern. We made a reservation because the restaurant is usually **full of** people.



# What can you remember?

Can you answer these questions?

- A. What languages do people speak in Quebec?
- B. What is the name of the author's favorite place to eat?
- C. Is the restaurant popular?
- D. Who creates the menus at the restaurant?



# Interview with a chef

1. **no matter:** it is not important
2. **back then:** the time mentioned beforehand
3. **lamb:** a baby sheep; meat from a young sheep
4. **feedback:** information from a person who uses a product
5. **introduce:** bring something into use for the first time

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I asked the chef why he thought his restaurant was so successful. Chef Robert said that **no matter** how much it cost, he only wanted to serve good quality food. When he started the restaurant, there were only a few choices on the menu. **Back then**, most dishes contained beef or **lamb**. Slowly, the menu has changed. Chef Robert listens to **feedback** from the diners. He changes ingredients and flavors to keep them happy. Also, he **introduces** a new dish once a month.

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# True or false?

According to the text, are these statements true or false?



- A. The chef worries about the price of food.
- B. You can only eat lamb and beef dishes at the restaurant.
- C. Chef Robert pays attention to what people say about the food.
- D. These days, the food on the menu never changes.

# Interview with a chef

1. **poultry:** birds, like chicken and duck, that we eat
2. **local:** relating to a particular area or neighborhood
3. **deliver:** bring a product to an address
4. **herb:** a plant used to add flavor to food

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These days, the menu has more options like vegetarian, seafood, and **poultry**. In all of his dishes, the chef uses fresh, organic vegetables from **local** farms. The fruit and vegetables are **delivered** fresh every day. He uses spices from many different countries but likes to grow some herbs at the restaurant. He loves to use fresh **basil** and **oregano**.

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basil



oregano

# Does he mention it?

Explain how each picture relates to the text.



# Interview with a chef

1. **spend:** pass time doing something or pass time in a place
2. **decor:** furniture and decoration of a room

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Chef Drolet said he **spends** a lot of time traveling to get ideas for his menu. He told me he never uses any ingredient that doesn't taste good. People come to the *Rock Cafe* because the menu has a lot of choices. The restaurant **decor** is modern and comfortable. But the greatest thing about the *Rock Cafe* is the fresh and tasty food made by Chef Drolet.

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# Talk about Chef Drolet

Talk about the chef in your own words, using the vocabulary from the lesson.



Make sure that you talk about:  
Where his restaurant is and what it is called.  
What food he serves.  
How the food has changed.