



France GRT

By Cooper, Eliza and Ella

Location

Where is France located-Locate your selected country on a world map

France is located on the Western Edge of Europe. It is surrounded by Belgium and Luxembourg on the North-East, Germany, Italy and Switzerland on the East. And Spain and Andorra on the South.



Location


What is the best way to travel to the country~Display the flight itinerary to get from Australia to France.

As you can see in the itinerary, the flight leaves from Sydney Airport and Arrives in Charles De Gaulle, Paris. We have found that this is one of the most efficient ways to travel to France at the moment.

(Even though we are not really aloud to leave)

Flight InfoChange Flight

Trip 1 Sydney(SYD) – Paris(CDG) | 18 Nov, 2021


 Qantas Airways

21:45
SYD

24h40m
1 stop

12:25⁺¹
CDG


Flight Details ^

 21:45
18 Nov, 2021
Qantas Airways
QF8415 77W
Operated by: Emirates
Economy
30Kg checked baggage included

14h30m

05:15
19 Nov, 2021
(SYD)Kingsford Smith Airport 1
(DXB)Dubai Airport 3

Layover in Dubai 2h35m

 07:50
19 Nov, 2021
Qantas Airways
QF8073 388
Operated by: Emirates
Economy
30Kg checked baggage included

7h35m

12:25
19 Nov, 2021
(DXB)Dubai Airport 3
(CDG)Charles De Gaulle Airport 2C

Trip 2 Paris(CDG) – Sydney(SYD) | 23 Dec, 2021

 Multi airlines

07:00
CDG

26h25m
1 stop

19:25⁺¹
SYD

Flight Details ^

 07:00
23 Dec, 2021
British Airways
BA303 320
Operated by: British Airways
Economy
30Kg checked baggage included

1h25m

07:25
23 Dec, 2021
(CDG)Charles De Gaulle Airport 2A
(LHR)Heathrow Airport 5

Layover in London 2h25m

 09:50
23 Dec, 2021
Qantas Airways
QF2 789
Stopover in Singapore
Economy
30Kg checked baggage included

22h35m

19:25
24 Dec, 2021
(LHR)Heathrow Airport 3
(SYD)Kingsford Smith Airport 1

Location

What is the capital city and where is it located? Locate the capital city on a map of your selected country.

The capital city of France is Paris. Paris is home to about 2.16 million people and is visited by around 30 million people per year. It is a lovely city with many tourist attractions including The Eiffel Tower, The Louvre and Notre-Dame de Paris. As well as the beautiful parks, shops and food!



Location

What is the national currency of this country?

The official currency of France is Euro

Symbol: €

100€ = \$158.88 (AUD)



What is the official language of this country?

The official language of France is French.

Here are some simple words in French to learn:

English: Hello ~ French: Salut ~
Pronounced: Sa-Lu

English: Goodbye ~ French: Au Revoir ~
Pronounced: o re vwar

Climate and Weather

Weather in France

The weather and climate in France is mostly temperate with mild winters and summers however due to its continental, coastal, mountainous and ever mediterranean regions, conditions can vary between the east and the west and especially from the north to the south of loire.

<https://www.travelonline.com/france/weather.html>



Climate and weather

In France winter normally starts around 1st of december and ends on the starting on march but the cool fact about this is nearly every year at the start of winter snow nearly always fall on the 1st of december.

Near the mediterranean see the winters are mild same as the summer's say it is always good with calm waters.



Climate and Weather



In Spring France has quite pleasant weather, the sun shines over French beaches and there are many crowds in Spring temperature are between 10 and 24 degrees celsius.



Summer in France temperatures are between 16 and 27 degrees celsius, the southern coastal parts of France range from 27 to 32 degrees celsius and in recent years heat waves have reached tops of around 37 degrees celsius.

Natural Disasters

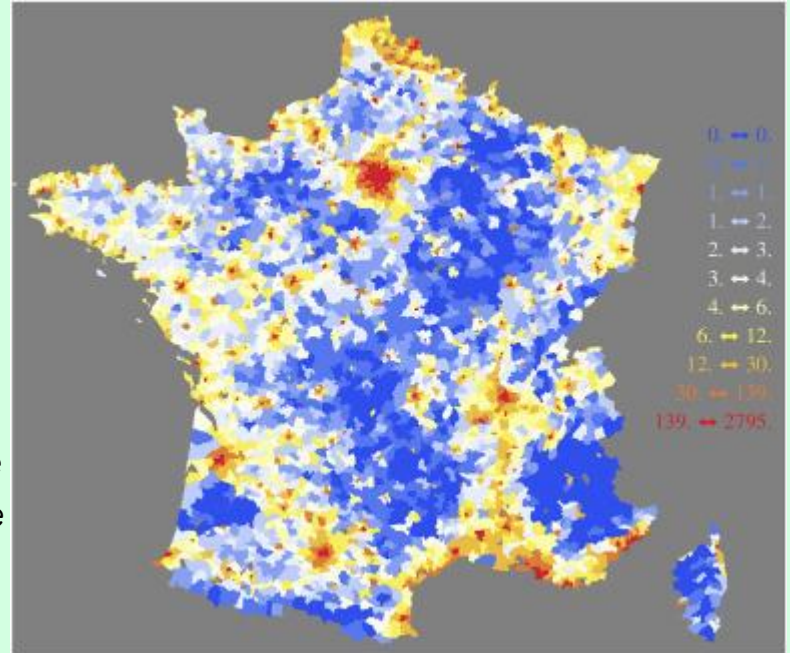
In France there are natural disasters like all places on earth, some of the most common disasters are, floods, landslides and storms which all occur often in France, in summer they experience heat waves, forest fires and drought. South East of France also gets earthquakes and volcanic eruptions.



Natural Disasters

The blue parts of the map is the area with least likely of a natural disaster the redder the colour the more likely of a natural disaster in France.

Natural disasters are not common at all in france so it is always good to go traveling around france



Natural disasters

What to Do if You Suspect Imminent Landslide Danger

1. Contact your local fire, police, or public works department. Local officials are the best persons able to assess potential danger.
2. Inform affected neighbors.
3. Evacuate.
4. Curl into a tight ball and protect your head if escape is not possible.

Protecting yourself during ashfall

1. Stay inside, if possible, with windows and doors closed.
2. Wear long-sleeved shirts and long pants.
3. Use goggles to protect your eyes. ...
4. Exposure to ash can harm your health, particularly the respiratory (breathing) tract. ...
5. Keep your car or truck engine switched off.

Natural attractions

<https://www.kids-world-travel-guide.com/france-attractions.html>

In France there are many mountains and tourist can visit them, they are also open to skiing.

Mt Blanc or the French ALPS were where the Winter Olympics of 1924, 1968 and 1992 were held.

The French alps are very popular for winter sports and great views, with mountains being as high as 4,810 meters or 15,780 feet.

Mt Blanc is Eastern Europe's tallest mountain, the French ALPS are a part of the border between the Swiss and Italian territory.



Natural attractions

<https://www.youtube.com/watch?v=zqllxbPWKNI>

Watch from 7:03=8:57

Video about napoleon



Fun facts:

France has a great history but its past is greater, when france was at war with europe napoleon was one of greatest if not the best french army commander of all time, he also gained full trust of his troops and once when he was pinned down he ordered his men to do a suicide mission to storm an enemy base on a bridge and there full persistence made them win the war.

A natural attraction is also the statue of napoleon the greatest if not the best commander of the world has ever known.

Did you know when it was world war II french soldiers had the most seeable out fit and was a great target for enemies.

Natural Attractions

This one of the French tropical beaches in summer where the shore line is crowded with people from all around the globe.

Some cliffs in France have great views and you can sometimes see whales and their jurassic bodies become as small as your hand.

Around the starting of summer in france there is a big chance that you will be able to see whales and dolphins around the waters as they come out for the natural summer foods.



Cultural Events

What are some events that are important to people in this country? ~List three events that are celebrated or commemorated in this country, and one interesting fact about each event.

~ Bastille Day~Commemorates the storming the of Bastille

~Tour De France~One of the worlds most difficult bicycle races, and is highly celebrated in France

~Armistice Day~Commemorates the day world war one ended.



Bastille Day

Bastille Day is celebrated on the 14th of July each year and commemorates the storming of the Bastille. The Bastille was originally built as a medieval fortress but went on to be used as a state prison. Fun Fact: Some prisoner were imprisoned by order of the king for no particular reason. By the 18th century it was barley used anymore, only seven prisoners were left, it was going to be demolished. On July 14, 1879 an angry mob approached the Bastille and attacked the guards, they broke in and freed the 7 prisoners left in there. The taking of the Bastille symbolized the beginning of the French revolution.



Angry mob attacking the Bastille

Tour Dè France

Tour Dè France is one of the worlds most difficult bicycle races, each year thousands of professional riders come from all around the world to compete in the great race. The race is 21 days long in total and cyclists come together as 20 professional teams in groups of nine. The race covers around 3,600 km and cyclists must ride over long stretches of flat, smooth land and vast mountains. This tradition started back in 1903 when a French journalist and cyclist, Henri Desgrange decided to run the race. The race has been run every year since. (Except for the world wars.)



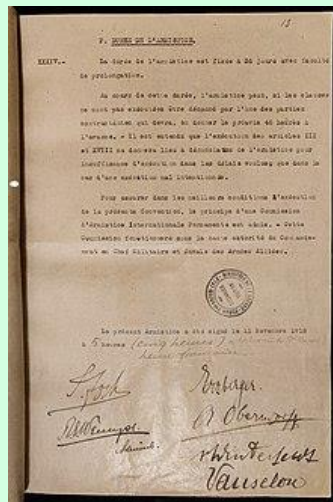
Armistice Day

Armistice day is commemorated every year on the 11th of November, is the anniversary of day world war one ended. It is commemorated as a national holiday in France.

After four long dreadful years, the war was ended when the German and the allies signed the armistice on the 11th of November 1918. Here are some images of the newspapers that went out the morning after the armistice was signed.



The ➡
Armistice



Native Animals

in France they have many native animals such as...

- The Harbour Seal
- The Roe Deer
- The Alpine Marmot
- The Eurasian Pygmy Shrew
- The Garden Dormouse
- The European Mole
- The European Hare
- Flamingos
- The False Killer Whales
- The Marbled Newt

And more

<https://www.worldatlas.com/articles/animals-native-to-france.html>



The Harbor Seal and Roe Deer

Harbor Seal:

The Harbor Seal is a Native Animal to France. The Harbor Seal is can usually be brown, gray, tan, or silvery white and their nostrils are have a V-shape. The Adults weigh up to 131 kgs and they are 6.1 feet long. Most of this weight is made up of blubber below the skin that serves to regulate body temperature. On average, females have a lifespan of between 30 and 35 years. Male seals have average between 20 and 25 years. Their diet contains of fish such as salmon and squid. Harbor seals are well adapted to their marine lifestyle. A thick layer of blubber aids in temperature control. Body shape permits ease of movement through the water and limb development to flippers makes for efficient propulsion. Harbor seals are not endangered at the moment.



Roe Deer:

The Roe Deer is another Native Animal to France. The Roe Deer is smaller than other Deers. It can be up to 3.1 to 4.4 feet long with a height up to 2.1 to 2.5. The average weight is between 14 to 34kgs. Their antlers can be up to 10 inches long. The Roe Deer is a brown reddish colour. Its diet consists of fresh grass and berries. The Roe Deer usually lives up to about 10 years. The Roe Deer has adapted to France in ways. Their fur comprises of hollow hairs that insulate them from the cold and males use their antlers to fight enemies. The Roe Deer is not endangered,. They have classified it as least concern.



<https://www.worldatlas.com/articles/animals-native-to-france.html>

The European Hare and Flamingos

The European Hare:

The European Hare is a Native Animal to France. The European Hare is one of the largest species of Hare there is. This hare weighs between 2 and 4kgs. This fast animals is between 24 and 30 inches. It's tail is from 2.8 to 4.3 inches while the ears are from 3.7 to 4.3 inches. The European Hare is mostly brown and beige with bits of black and white. Its diet is made up of herbs, grasses, twigs, bark, field crops and buds. Apparently the European Hare is not endangered at the moment but we still need to make and effort so it will not become endangered.



Flamingos:

The Flamingo is yet another Native Animal to France. The Flamingos reach between 3.9 and 4.7 feet and can weigh up to 3 kgs. Their wingspan can be up to 37 to 59 inches. Their diets consist of larva, crustaceans, mollusks, green algae and brine shrimp. Flamingos usually live in wet and sultry areas so it is way harder for the predators to get them. Flamingoes are endangered. The Flamingo is endangered because of their home. The places they live in are usually polluted and a way we can help prevent this from happening even more is to be more sustainable and environmentally friendly.

<https://www.worldatlas.com/articles/animals-native-to-france.html>

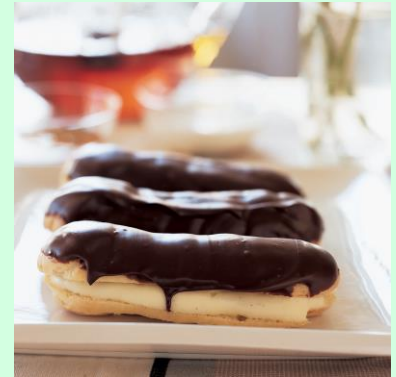
There are many more animals from France



Cuisine

There are many, many, many French foods in France so here are some of my Favorites

- Chocolate Souffle
- Macarons
- Creme Brulee
- Eclair
- Croissants
- Crepes
- Baguette
- Pan-Roasted Chicken Paillard
- French Onion Soup
- Beef Bourguignon
- Entrecote Steak



Macarons



Macarons are a traditional French food. Macarons were created by Queen Catherine De Medici in the 16th century. They are a French dessert. Macarons are originally produced in France. The macarons are usually made in the shop and then brought to be displayed and bought.



Macaron Recipe



Ingredients for Macarons:

- 1 ¾ of powdered sugar (210g)
- 1 cup of almond flour (95g)m finely ground
- 1 teaspoon of salt divided
- 3 egg whites at room temperature
- ¼ of a cup of granulated sugar (50g)
- ½ teaspoon of vanilla extract
- 2 drops of your choice gel colouring

3. Add the vanilla and beat until incorporated. Add the food coloring and beat until just combined.

4. Add about ⅓ of the sifted almond flour mixture at a time to the beaten egg whites and use a spatula to gently fold until combined. After the last addition of almond flour, continue to fold slowly until the batter falls into ribbons and you can make a figure 8 while holding the spatula up.

5. Transfer the macaron batter into a piping bag fitted with a round tip.

6. Place 4 dots of the batter in each corner of a rimmed baking sheet, and place a piece of parchment paper over it, using the batter to help adhere the parchment to the baking sheet.

7. Pipe the macarons onto the parchment paper in 1½-inch (3-cm) circles, spacing at least 1-inch (2-cm) apart.

8. Tap the baking sheet on a flat surface 5 times to release any air bubbles.



9. Let the macarons sit at room temperature for 30 minutes to 1 hour, until dry to the touch.

10. Preheat the oven to 300°F (150°C).

11. Bake the macarons for 17 minutes, until the feet are well-risen and the macarons don't stick to the parchment paper.

12. Transfer the macarons to a wire rack to cool completely before filling.

13. Make the buttercream: In a large bowl, add the butter and beat with a mixer for 1 minute until light and fluffy. Sift in the powdered sugar and beat until fully incorporated. Add the vanilla and beat to combine. Add the cream, 1 tablespoon at a time, and beat to combine, until desired consistency is reached.

14. Transfer the buttercream to a piping bag fitted with a round tip.

15. Add a dollop of buttercream to one macaron shell. Top it with another macaron shell to create a sandwich. Repeat with remaining macaron shells and buttercream.

16. Place in an airtight container for 24 hours to "bloom".

Ingredients for Buttercream

- 1 cup unsalted butter(230 g), 2 sticks, at room temperature
 - 3 cups powdered sugar(360 g)
 - 1 teaspoon vanilla extract
 - 3 tablespoons heavy cream
1. Make the macarons: In the bowl of a food processor, combine the powdered sugar, almond flour, and ½ teaspoon of salt, and process on low speed, until extra fine. Sift the almond flour mixture through a fine-mesh sieve into a large bowl.
 2. In a separate large bowl, beat the egg whites and the remaining ½ teaspoon of salt with an electric hand mixer until soft peaks form. Gradually add the granulated sugar until fully incorporated.

<https://tasty.co/recipe/macarons>



Thank You!