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**Introduction**

Algeria is a North Africa country full of diverse culture and traditions.

Algeria is a [**North African**](https://www.worldatlas.com/articles/countries-of-north-africa.html) country. The culture and traditions of the country are influenced by the indigenous people of Algeria. The major communities that have contributed to the history of the country are the [**Berbers**](https://www.worldatlas.com/articles/who-are-the-berber-people.html), Byzantines, Andalusians, and the French. As a country bordering the Mediterranean Sea, Algerian’s tradition and culture is influenced by early sea voyagers such as Spain, Phoenicians. Turks, Italian, and Arabs. However, most Algerians identify with Arabian culture.

## ****Music****

The most common genre of music is Raï. The music melodies have been in use for a long time though currently it is pop flavored. Though the older generation prefers Shaabi music, the popularity of raï cannot be ignored. Tuneful melodies of the music form a mixture of Raï, folk, and British hip-hop is the universally accepted genre.

## ****Mode of Dressing****

Dressing in Algeria is conservative especially for women due to the Islamic faith. Traditional dresses include the kaftan, djellaba, burnous, and gashabiya.

## ****Literature****

The roots of Algerian literature can be traced to the ancient Roman and Numidian era. Most of the traditional literature dwells on the ideologies of the Sanusi family, Ben Badis, and Emir Abdelkader. Modern literature is split between French and Arabic. Poetry has been popularized by Moufdi Zakaria and Mohammed Al Aid. Prominent novelists include Mohammed Dib, Kateb Yacine, and Rachid Mimouni.

## ****Algerian Cuisine****

Algeria is traditionally referred to as the “granary of Rome” due to a variety of traditional dishes. Food and cooking styles borrow heavily from Arabic, Amazigh, and French cuisines. A blend of Mediterranean chili peppers and spices are featured in many meals. Couscous is the main cuisine and is served with stew. Other traditional cuisines include chakhchoukha, brik, and doulma. Though the cuisine is diverse and rich, the main component is cereals. Traditional cakes are made based on customs and habits of individual homesteads. Such cakes include baklawa, tamina and tcharak.