



YOUR ONLINE ENGLISH SCHOOL. KEEPING IT SIMPLE & SMART

Welcome to ILACKISS Online Classroom

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Agenda

1. Welcome new students
2. Vocabulary and Speaking: food
3. Listening and Speaking: restaurants
4. Offline task: vocabulary worksheet

Red: apple, strawberry, cherry

Yellow: apple, pineapple, banana, mango, melon

Green: apple, kiwi, pear, lime, avocado

FOOD QUIZ

Can you think of...?

ONE red fruit, **ONE** yellow fruit, **ONE** green fruit

Nuts, mango, peach, seafood,
banana, hotdog, egg, milk

TWO kinds of food that some people are allergic to

THREE kinds of food that come from milk

Cheese, butter, ice cream, chocolate, cake,
cream...

FOUR vegetables that you can put in a salad

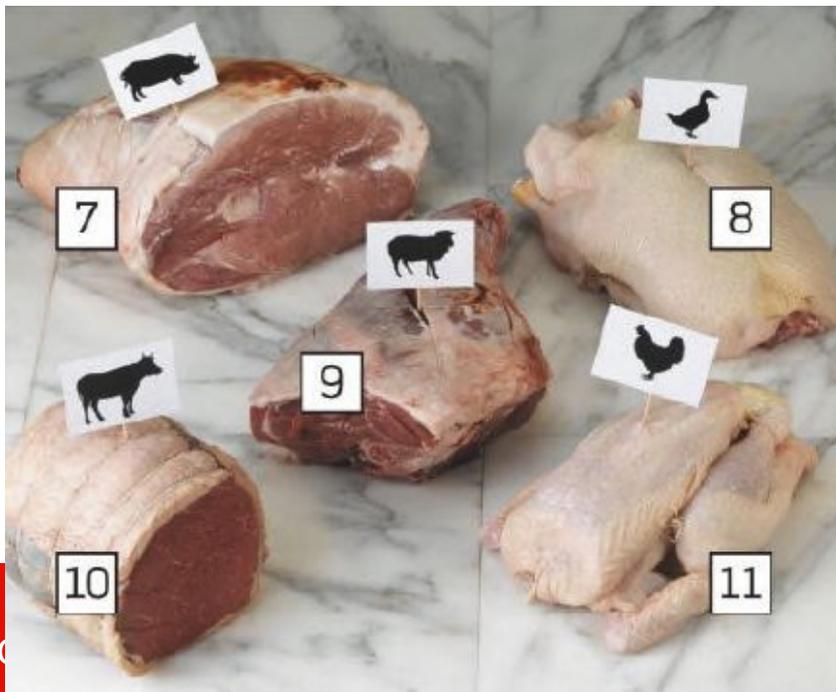
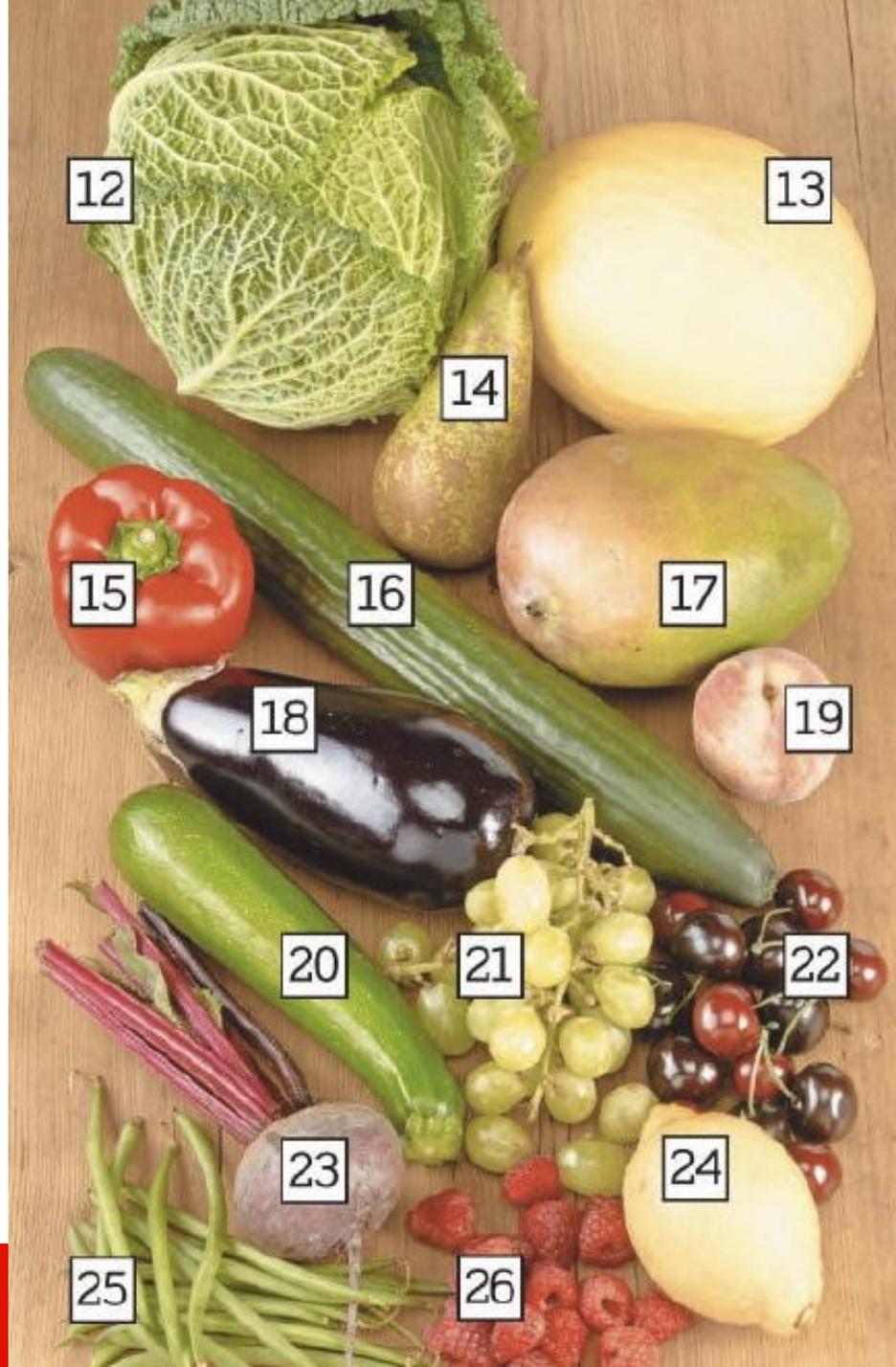
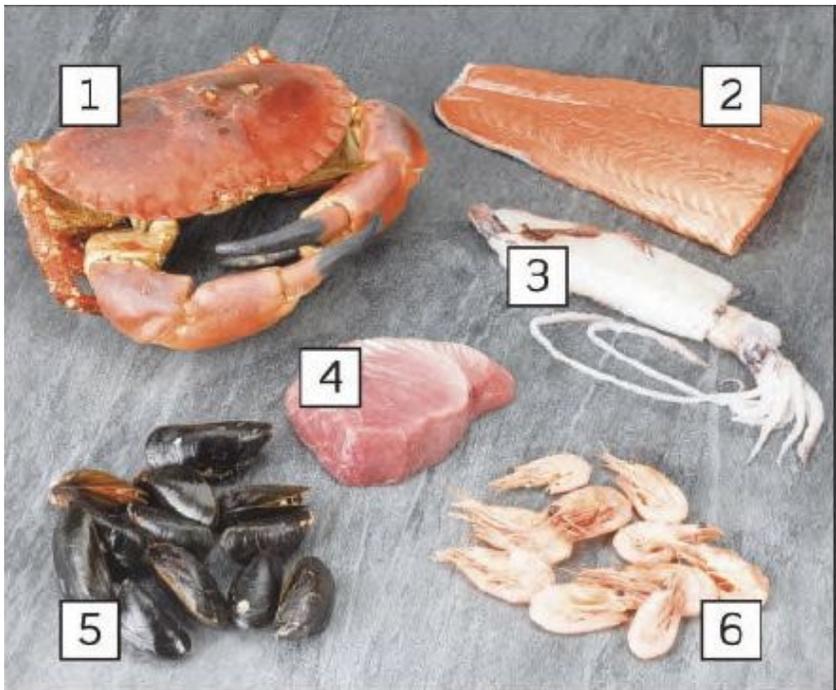
Avocado, tomato, onion, carrot, cucumber,
Lettuce....

FIVE containers that you can buy food in

Bottle, box, cup, bag, plate, can, bowl...

SIX things that people sometimes have for breakfast

Bread, coffee, juice, egg, butter, cereal, milk, sandwich, smoothie, burger, oatmeal...



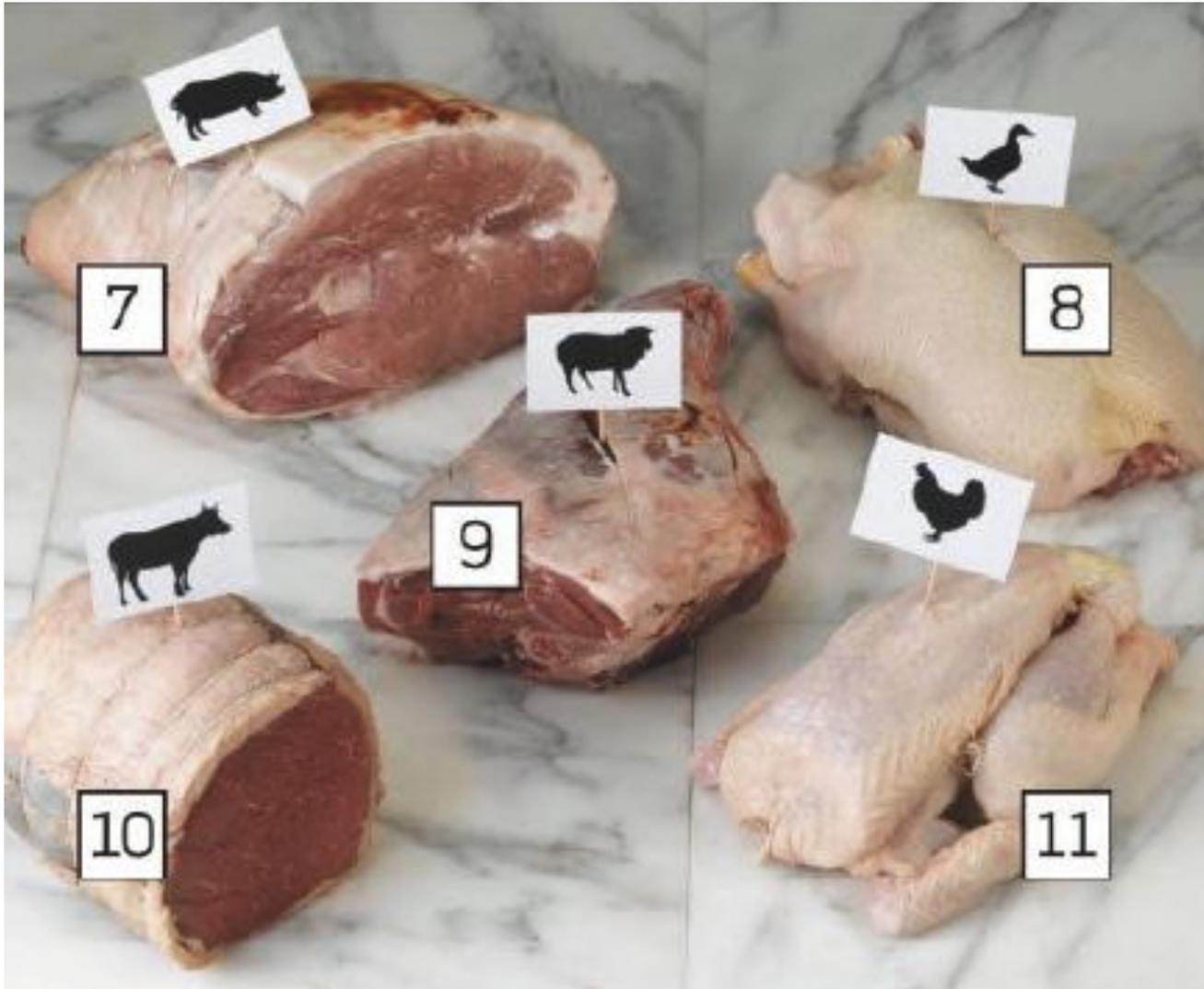
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Toronto // Vancouver



Fish and seafood

- 1 crab /kræb/
- 5 mussels /'mʌslz/
- 2 salmon /'sæmən/
- 6 shrimp /ʃrɪmp/
- 3 squid /skwɪd/
- 4 tuna /'tunə/



Meat

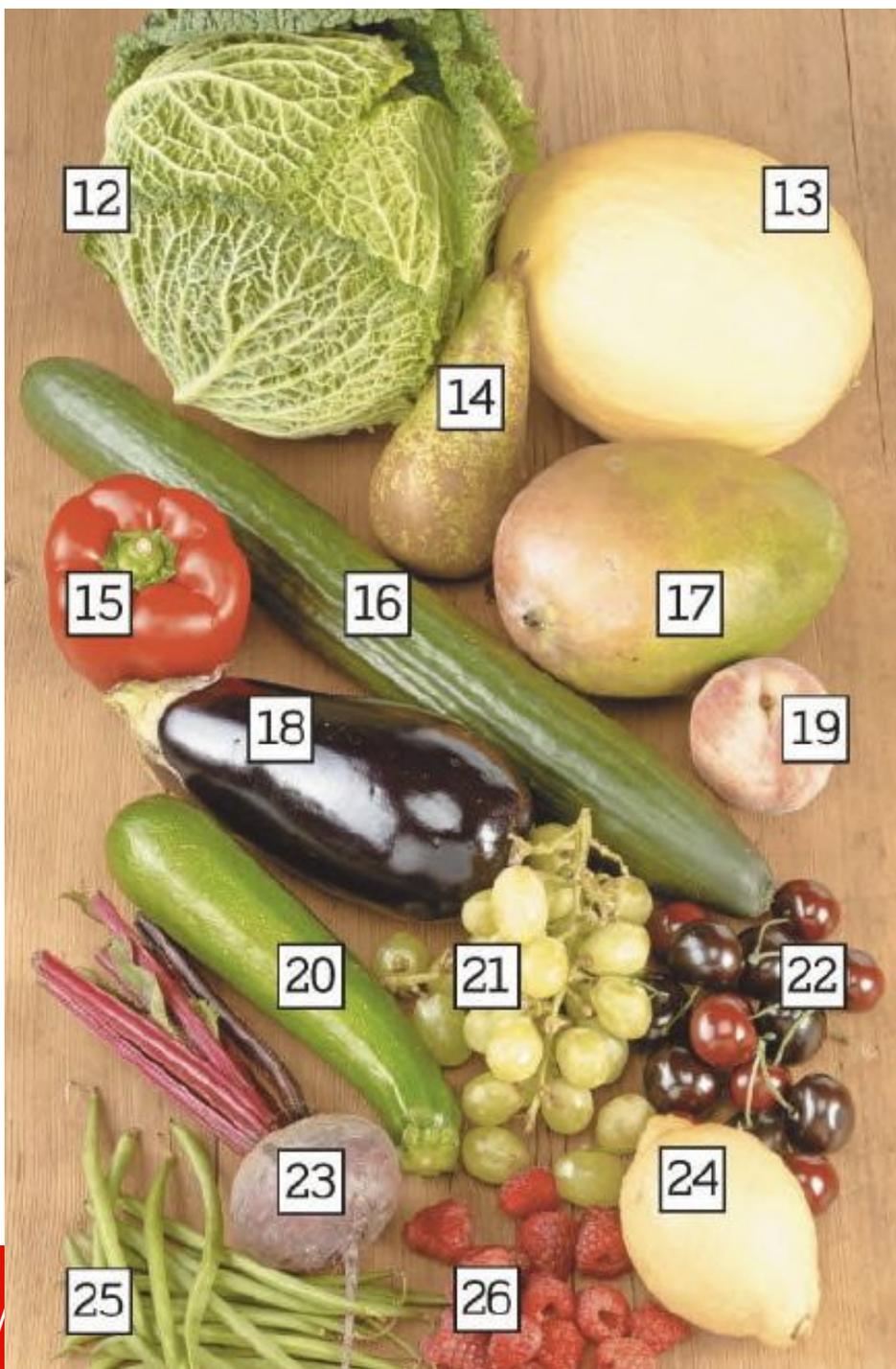
10 beef /bif/

11 chicken /'tʃikən/

8 duck /dʌk/

9 lamb /læm/

7 pork /pɔrk/



Fruits and vegetables

- 23 beet /bit/
- 12 cabbage /'kæbɪdʒ/
- 22 cherries /'tʃerɪz/
- 16 cucumber /'kyukʌmbər/
- 18 eggplant /'egplænt/
(BritE aubergine)
- 21 grapes /greɪps/
- 25 green beans /grɪn biːnz/
- 24 lemon /'lemən/
- 17 mango /'mæŋɡoʊ/
- 13 melon /'melən/
- 19 peach /pitʃ/
- 14 pear /pɛr/
- 26 raspberries /'ræzberɪz/
- 15 red pepper /rɛd 'pepər/
- 20 zucchini /zu'kɪni/
(BritE courgette)

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canned fresh frozen low-fat raw spicy take-out



Canned



Low-fat



Take-out



Fresh



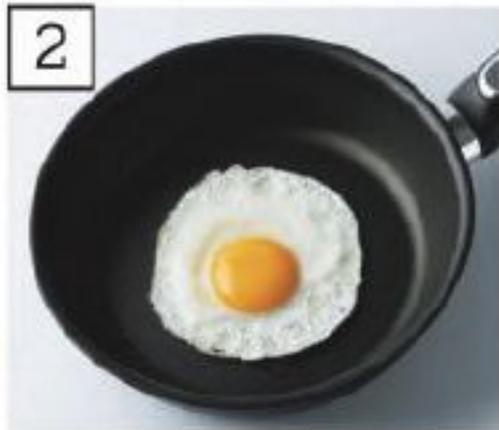
Frozen



Spicy



Raw



4 boiled /bɔɪld/

3 roasted /rəʊstɪd/

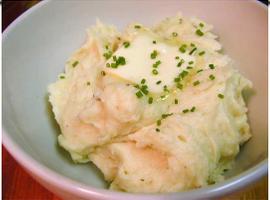
1 baked /beɪkt/

6 grilled /grɪld/

2 fried /fraɪd/

5 steamed /stiːmd/

How do you prefer these things to be cooked? **Lindsey's favorite**

eggs		chicken	
boiled		fried	
potatoes		fish	
mashed		grilled	

RESTAURANTS

- 1 How often do you eat out?
- 2 What's your favorite...?
 - a kind of food (Chinese, Italian, etc.)
 - b restaurant dish
- 3 How important are these things to you in a restaurant? Number them 1-4 (1 = the most important).
 - the food
 - the service
 - the atmosphere
 - the price
- 4 Have you ever tried English food? What did you think of it?



Textbook p. 6

17))) Read the text about Steve Anderson. Then listen to **Part 1** of an interview with him, and number the photos in the order he mentions them.

STEVE ANDERSON has always had a passion for food. He was first taught to cook by his mother, who is half Burmese. After studying physics in college, he got a summer job helping with a cooking course in Italy, where he met several famous chefs. One of them, Alastair Little, later hired him as a trainee chef. Two years later, he moved to Valencia in Spain and opened a restaurant, *Seu Xerea*, now one of the most popular restaurants in town.



A 3

his restaurant



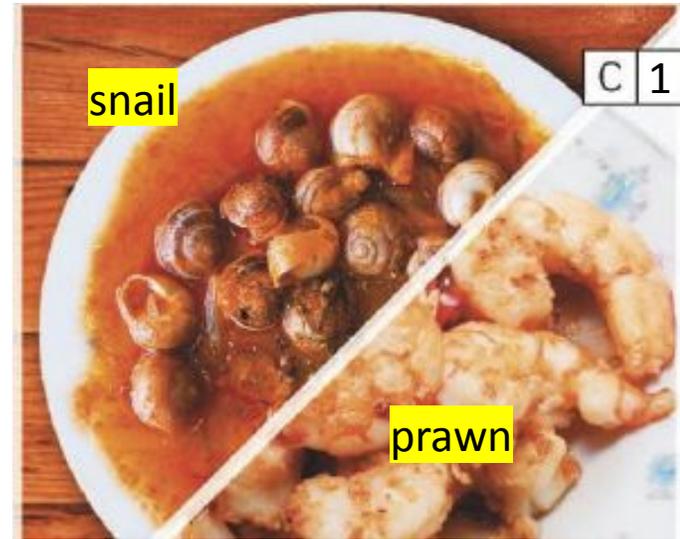
mussels

B 4



snail

C 1



prawn

a casserole

E 5



desserts

D 6



market

F 2



Textbook p. 6



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Part 1

Interviewer What was your favorite food when you were a child?

Steve Well, I always liked unusual things, at least things that most English children at the time didn't like. For instance, when I was six or seven my favorite things were snails, oh and prawns with garlic.

Interviewer Funny things for a six-year-old English boy to like!

Steve Well, the thing is my parents liked traveling and eating out a lot, and I first tried snails in France, and the prawns, my first prawns I had at a Spanish restaurant in the town where we lived.

Interviewer So you were interested in Spanish food right from the start. Is that why you decided to come to Spain?

Steve Partly, but of course, I suppose like a lot of British people I wanted to see the sun! The other thing that attracted me when I got here were all the fantastic ingredients. I remember going into the market for the first time and saying "Wow!"

Interviewer When you opened your restaurant, how did you want it to be different from typical Spanish restaurants?

Steve Well, when I came to Spain, all the good restaurants were very formal, very traditional. In London then, the fashion was for informal places where the waiters wore jeans, but the food was amazing. So I wanted a restaurant a bit like that. I also wanted a restaurant where you could try more international food, but made with some of these fantastic local ingredients. For example, Spain's got wonderful seafood, but usually here it's just grilled or fried. I started doing things in my restaurant like cooking Valencian mussels in Thai green curry paste.

Interviewer What do you most enjoy cooking?

Steve What I most enjoy cooking, I think, are those traditional dishes which use quite cheap ingredients, but they need very long and careful cooking, and then you turn it into something really special... like a really good casserole, for example.

Interviewer And is there anything you don't like cooking?

Steve Maybe desserts. You have to be very very precise when you're making desserts. And that's not the way I am.



1 8))) Now listen to **Part 2** and answer the questions.



- 1 What does he say is the best and worst thing about running a restaurant? The best thing: making people happy; the worst thing: the long hours.
- 2 What's the main difference between British and Spanish customers? British customers always say that everything is lovely even if they don't actually eat it all, whereas Spanish customers are honest and say what they think.
- 3 What kinds of customers does he find difficult? Customers who want him to cook something in a way that he doesn't think is very good, for example a well-done steak.
- 4 How does he think eating habits in Spain are changing? He thinks they are getting worse. People are eating more unhealthily.

Textbook p. 6

Part 2

Interviewer What's the best thing about running a restaurant?

Steve I think the best thing is making people happy. That's why even after all this time I still enjoy it so much.

Interviewer And the worst thing?

Steve That's easy, it has to be the long hours. This week for example, I'm cooking nearly every day. We usually close on Sundays and Mondays, but this Monday is a public holiday, when lots of people want to eat out, so we're open.

Interviewer Seu Xerea is in all the British restaurant guides now. Does that mean you get a lot of British customers?

Steve Yes, we get a lot of British people, especially at the weekends, but then we get people from other countries, too.

Interviewer And are the British customers and the Spanish customers very different?

Steve Yes, I think they are. The British always say that everything is lovely, even if they've only eaten half of it. The Spanish, on the other hand, are absolutely honest about everything. They tell you what they like; they tell you what they don't like. I remember when I first opened, I had sushi on the menu, which was very unusual at that time, and I went into the dining room, and I said to people, "So what do you think of the sush?" And the customers, who were all Spanish, said "Oh, it was awful! It was raw fish!" Actually, I think I prefer that honesty, because it helps us to know what people like.

Interviewer What kind of customers do you find difficult?

Steve I think customers who want me to cook something in a way that I don't think is very good. Let's see, a person who asks for a really well-done steak, for instance. For me that's a difficult customer. You know, say, "I want steak," so I give them a really really well-done steak, and then they say "It's tough." And I think well, of course it's tough. It's well done! Well-done steak is always tough.

Interviewer People say that the Mediterranean diet is very healthy. Do you think people's eating habits in Spain are changing?

Steve Well, I think they are changing – unfortunately I think they're getting worse. People are eating more unhealthily.

Interviewer How do you notice that?

Steve I see it with, especially with younger friends. They often eat in fast-food restaurants, they don't cook... and actually the younger ones come from a generation where their mothers don't cook either. That's what's happening now, and it's a real pity.



DEGREES OF STEAK DONENESS



BLUE RARE

SEARED ON THE OUTSIDE, COMPLETELY RED THROUGHOUT



MEDIUM

SEARED OUTSIDE, 25% PINK SHOWING INSIDE



RARE

SEARED OUTSIDE AND STILL RED 75% THROUGH THE CENTRE



MEDIUM WELL

A SLIGHT HINT OF PINK



MEDIUM RARE

SEARED OUTSIDE WITH 50% RED CENTRE



WELL DONE

BROILED UNTIL 100% BROWN

Talk to your partners:

1. Are you allergic to anything?
2. What vegetables do you like and dislike?
3. What kind of meat do you like? Do you know anyone who is vegetarian?
4. How much fruit do you eat every week? Do you think it is enough?
5. Do you prefer canned food or fresh food? Why?
6. Do you like spicy food? What kind of spicy food do you usually eat?
7. Have you ever eaten any raw food, for example, sushi? Do you like it?



Offline task:

Workbook p. 4

1 VOCABULARY food and cooking

a Circle the word that is different. Explain why.

1 beans grapes peach raspberry

The others are all fruit.

2 beef pork lamb salmon

The others are all _____.

3 beet cabbage pear pepper

The others are all _____.

4 eggplant lemon mango melon

The others are all _____.

5 crab mussels beef shrimp

The others are all _____.

6 cabbage cherry zucchini cucumber

The others are all _____.

c Complete the sentences with the words in the box.

canned fresh frozen low-fat raw spicy take-out

1 Canned tomatoes usually last for about two years.

2 I don't feel like cooking. Let's get _____
for dinner.

3 Are there any _____ peas in the freezer?

4 I don't really like _____ fish, so I never
eat sushi.

5 Hannah's on a diet, so she bought some _____
yogurt to have for dessert.

6 They eat a lot of _____ food in Mexico.

7 We buy _____ bread from the bakery
every morning.

Thank you for coming!
Stay happy, healthy and keep learning!



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