A top-down view of various fresh vegetables including tomatoes, carrots, parsley, cucumbers, and bell peppers arranged around a central wooden cutting board.

ОГАПОУ «Старооскольский техникум технологий и
дизайна»

Food and Cooking

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Answer the questions:

What do you usually have for breakfast?

What meals do you have every day?

What kind of soup do you prefer?

What is your favourite second course?

What dessert do you like best?

Do you help your mother to cook meals?

Have you ever been to any bar or café?



What did you have there?

Do you like sandwiches?




Poem “I like sandwiches”

Sandwiches are beautiful,
Sandwiches are fine.
I like sandwiches, I eat them all the
time.
I eat them for my supper and I eat
them for my lunch.
If I had a hundred sandwiches, I
eat them all at once.
A sandwich may be egg or cheese
or even peanut butter,
But they all taste so good to me, it
doesn't even matter,
Jam or ham, or cucumber,
Any kind will do.
I like sandwiches,
How about you?





Match the English proverbs with their equivalents:

- 1) The appetite comes with eating. а) О вкусах не спорят.
- 2) After dinner sleep a while, знай after supper walk a mile. б) Яблоко в день и не врачей.
- 3) An apple a day keeps во the doctor away. в) Аппетит приходит время еды.
- 4) Don't live to eat, but eat to live. д) После обеда поспи немного, после ужина прогуляйся с милю.
- 5) Tastes differ. е) Не жить, чтобы есть, а есть, чтобы жить.
- 

Sort out the words into appropriate columns:

Honey, wine, soup, chops, pudding, lemonade, chicken, jam, green salad, strawberry, broth, mashed potatoes, apple pie, cheese hamburger, grapes, juice, ham, cream, tea, cherry.

First course	Second course	Desserts	Appetizers	Fruit	Drinks
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Right answers:

First course	Second course	Desserts	Appetizers	Fruit	Drinks
soup	chops	honey	green salad	strawberry	wine
broth	chicken	pudding	cheese hamburger	grapes	lemonade
	mashed potatoes	jam	ham	cherry	juice
		apple pie			tea



Match these cooking words with the food and the objects in the picture:

Carving knife, frying pan, serving spoon, cooker, saucepan, dairy product, recipe, chef



Match the 2 halves of each

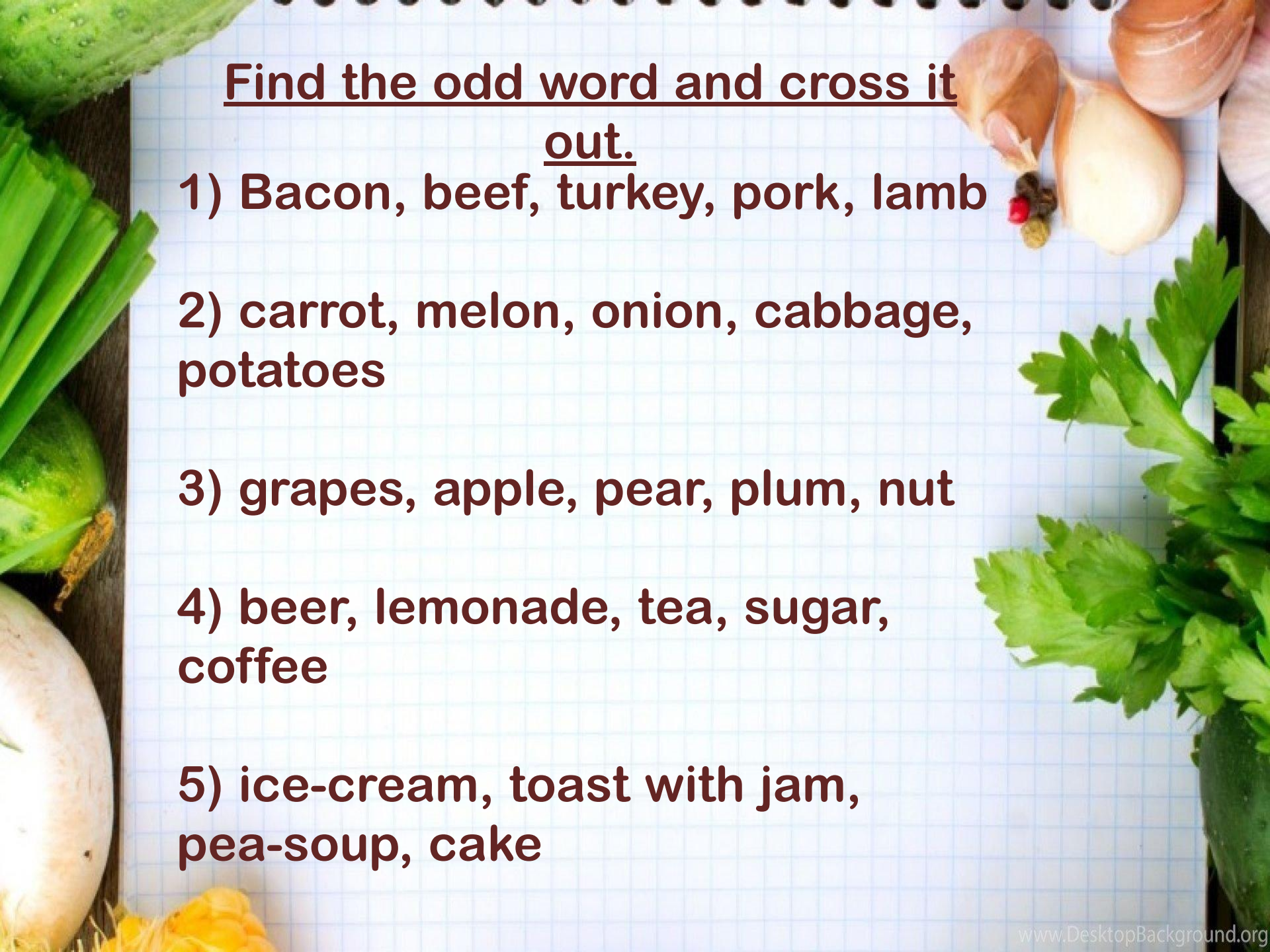
sentence:

1) Many people are fond of spicy things	a) like Indian curries.
2) Some things like dark chocolate	b) are very salty.
3) Crisps and nuts	c) baked in the oven.
4) Some people like sour things such as	d) are very sweet.
5) Ice cream and chocolate	e) lemons and grapefruit.
6) Fried foods such as	f) chips are very unhealthy.
7) Spaghetti needs to be	g) boiled before it is served.
8) Pies and bread need to be	h) are very bitter.

Right answers:

- 1) Many people are fond of spicy things — a) like Indian curries.
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- 6) Fried foods such as — f) chips are very unhealthy.
- 7) Spaghetti needs to be served. — g) boiled before it is
- 8) Pies and bread need to be — h) are very bitter.





Find the odd word and cross it out.

1) Bacon, beef, turkey, pork, lamb

2) carrot, melon, onion, cabbage, potatoes

3) grapes, apple, pear, plum, nut

4) beer, lemonade, tea, sugar, coffee

5) ice-cream, toast with jam, pea-soup, cake



Right answers:

1) *Bacon*, beef, turkey, pork, lamb

2) carrot, *melon*, onion, cabbage, potatoes

3) grapes, apple, pear, plum, *nut*

4) beer, lemonade, tea, *sugar*, coffee

5) ice-cream, toast with jam, *pea-soup*, cake

Adjectives that describe food and drink. Put the correct group of adjectives to each noun.

white/brown, hot/mild, fresh/frozen, dry/sweet, rare/medium/well-done, black/white, fizzy/still

1) Wine

5) Curry

2) Bread

6) Peas

3) Coffee

7) Steak

4) Mineral water





Right answers:

- | | |
|-------------------|---------------------------|
| 1) wine - | dry/sweet |
| 2) bread- | white/brown |
| 3) coffee- | black/white |
| 4) mineral water- | fizzy/still |
| 5) curry- | hot/mild |
| 6) steak- | rare/medium/
well-done |
| 7) peas- | fresh/frozen |



Listening. Dialogue “In a café”.

Complete the dialogue with the words from the box:

red, roasted, napkins, recommend, mineral, speciality, prefer,

bring

Visitor: What can you ___ for the meat dish?

Waitress: What do you ___:beef or pork?

Visitor: What do you have which is not very ___?

Waitress: Then I do recommend our ___: stewed pork with vegetables. It is very good indeed.

Visitor: OK. I’ll take it.

Waitress: Would you like some ___ wine. It has a wonderful bouquet.

Visitor: No, thank you. Just some ___ water. But ___ me a bottle of this one.

I’ll take this with me.

Waitress: OK. Anything else for you?

Visitor: Yes, there are no ___.

Right answers:

Visitor: What can you recommend for the meat dish?

Waitress: What do you prefer: beef or pork?

Visitor: What do you have which is not very roasted?

Waitress: Then I do recommend our speciality: stewed pork with vegetables. It is very good indeed.

Visitor: OK. I'll take it.

Waitress: Would you like some red wine. It has a wonderful bouquet.

Visitor: No, thank you. Just some mineral water. But bring me a bottle of this one. I'll take it with me.

Waitress: OK. Anything else for you?

Visitor: Yes, there are no napkins.



Watch the video and write down the recipe of
the dish
«Italian Spaghetti Carbonara»

Video: <https://cloud.mail.ru/public/3dkf/Hzd99wRoa>





Answer the following questions:

1. What can spaghetti be made into?
2. What does the ability of spaghetti to retain its basic shape while absorbing a considerable amount of water depend upon?
3. What can spaghetti be combined with?
4. What flour can be used to form spaghetti?

Pasta Carbonara

Ingredients:

- 3 cups uncooked pasta
- 6 bacon strips, diced
- 2 garlic cloves, minced
- 1-1/4 cups milk
- 1 package (8 ounces) cream cheese, cubed
- 1/2 cup butter, cubed
- 1/2 cup grated Parmesan cheese

Directions:
Cook pasta according to package directions. Cook bacon until crisp. Remove to paper towels. In the drippings, saute garlic until tender. Add the milk, cream cheese and butter; stir until smooth. Stir in the Parmesan cheese and bacon; heat through. Drain pasta; toss with sauce.

Bon appetite!



Can you share your own recipe with us?

Borscht

Peel and coarsely chop:

- 1 large beet
- 2 carrots
- 1 medium onion

Place vegetables in pot with:

- 3 cups water
- 3 vegetable bouillon cubes
- 2 tsp wine vinegar
- 1/8 tsp ground cloves
- 1/8 tsp All wood
- 1 bay leaf
- 1/4 tsp sugar
- pepper

juice of 1/2 lemon
Garnish with fat free sour cream. Cover and cook 30 minutes or until vegetables are tender. Remove bay leaf and puree in blender. Add lemon juice. Place soup in bowls. Garnish each serving with sour cream. Serves 4 as a first course. (Has a gorgeous red color)

You will need:

- 2 apples
- 2 carrot
- 3 sweet radish.
- Some grated cheese.
- 5 tablespoons of mayonnaise
- Salt.

- 1) Wash the apples, carrot and sweet radish.
- 2) Peel the apples, carrot and sweet radish.
- 3) Chop the apples, carrot and sweet radish.
- 4) Mix the apples, carrot and sweet radish.
- 5) Add grated cheese.
- 6) Add some salt and mayonnaise.
- 7) Mix it all.

Nickny Nut Cake 350-40" 45 min

1/2 c. Crisco	1 c. Crisco	3/4 c. Crisco	3/4 c. Crisco
7 c. Sugar	2 c. sugar	1 1/2 c. Sugar	1 1/2 c. Sugar
2 eggs	4 eggs	3 eggs	3 eggs
1 1/2 c. Flour	3 c. cake flour	2 1/2 c. Flour	2 1/2 c. Flour
2 Teaspoon oil	4 Teaspoon oil	3 Teaspoon oil	3 Teaspoon oil
1/2 Teaspoon salt	1 Teaspoon salt	1/2 Teaspoon salt	1/2 Teaspoon salt
1/2 c. Milk	1 c. Milk	1/2 c. Milk	1/2 c. Milk
1/2 c. Chopped nuts	1 c. Chopped nuts	1/2 c. Chopped nuts	1/2 c. Chopped nuts
1 Teaspoon Vanilla	2 Teaspoon Vanilla	1 Teaspoon Vanilla	1 Teaspoon Vanilla

Use 2 extra tables flour for cool nuts.
8x8 pan

Double
Very long pan

Salad, Suezana!

Ingredients:

- radishes
- boiled meat
- onions
- vegetable oil
- mayonnaise
- salt
- pepper
- herbs

Preparation:

Wash the radishes, cut them into strips. Cut the chilled boiled meat. Chop onions and fry in a pan with hot oil until they become golden brown, cool. Mix the ingredients add salt, pepper, season with mayonnaise and sprinkle with greens.

Bon appetit!



**Thank you for
attention!**