

Ways of Cooking



Today at the lesson we have to:

to revise all material and sum it up

to repeat words about food, to learn new words

to practice some vocabulary on the topic

to study some recipes

**to complete the cooking instructions
for some recipes**

to practice communication skills

MEAT

bacon

sausages

ham

poultry

beef

mutton

veal

chicken

lamb

pork



VEGETABLES



tomatoes

mushrooms

leek

cucumbers

potatoes

carrot

beetroot

maize

cabbage

onions

beans

turnips

garlic

marrow

DAIRY PRODUCTS



buttermilk



eggs



cheese



fresh cream



milk



FRUIT



oranges

bananas



pears



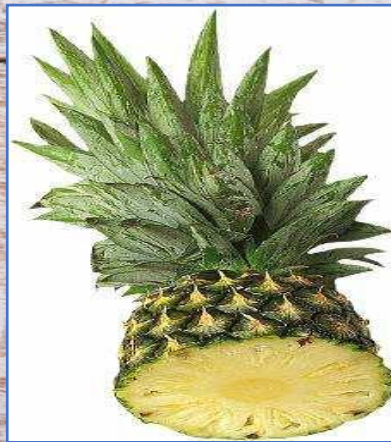
pineapples



apples



apricots



lemon



SPICES



salt

pepper

mustard

parsley

vinegar

oil

DRINKS



juice



tea



coffee



water



TASK 1. *FILL UP THE TABLE*

Drinks	<i>Fruit</i>	<i>Meat</i>	<i>Vegetables</i>	<i>Spices</i>	<i>Dairy products</i>

Juice, bacon, eggs, butter, tea, coffee, oranges, cream, sausages, tomatoes, mushrooms, ham, leek, poultry, salt, cheese, cucumbers, bananas, milk, beef, potatoes, mutton, veal, beer, pears, pineapples, apricots, pepper, chicken, lamb, carrot, mustard, maize, beetroot, lemon, cabbage, vinegar, onions, water, oil, beans, turnips, pork, garlic, fresh-cream, parsley, marrow

CHECK YOURSELF!

<i>Drinks</i>	<i>Fruit</i>	<i>Meat</i>	<i>Vegetables</i>	<i>Spices</i>	<i>Dairy products</i>
juice	oranges	bacon	mushrooms	salt	eggs
tea	bananas	sausages	leek	pepper	butter
coffee	pears	ham	cucumbers	mustard	ice-cream
beer	pineapples	poultry	potatoes	vinegar	cheese
water	apricots	beef	carrot	oil	milk
	lemon	mutton	beetroot	parsley	fresh-cream
		veal	cabbage		
		chicken	onions		
		lamb	beans		
		pork	turnips		
			garlic		
			maize		
			marrow		
			tomatoes		



Cooking

Кулинария



TASK 2. ADD WORDS FROM TASK 1 TO MATCH THE VERBS

- to fry
- to boil
- to peel
- to chop
- to grate
- to roast
- to sprinkle with
- to slice
- to add
- to serve with
- to beat

*potatoes, onions, sausages
water, vegetables, eggs
oranges, pears , garlic
mushrooms, onions, beef
beetroot, carrots, cabbage, cheese
chicken, lamb, veal
pepper, mustard, oil
bacon, ham, pork
butter, milk, vinegar
fresh-cream, cheese, cream
eggs, butter with sugar*

Task 3. Complete the cooking instruction.

Ingredients

2 carrots
2 turnips
1 small marrow
1 leek (or onion)
1 potato
1 stick celery
1 glove garlic
20 g. butter
salt and pepper
1 litre water
1 sprigs parsley

Verbs

peel
wash
slice
melt
add
cook
pour
chop
sprinkle
serve

Cooking instruction

1. _____ and _____ all the vegetables, _____ them.
2. _____ the butter in a saucepan and _____ the vegetables.
3. _____ for 4 to 5 minutes on a low heat.
4. Add salt and pepper and _____ in 1 litre of very hot water. Bring to the boil and simmer for 25 minutes.
5. _____ the parsley in the mill and _____ over soup just before serving.
6. _____ with a fresh cream.

LET'S CHECK !

1. Peel and wash all the vegetables, slice them.
2. Melt the butter in a saucepan and add the vegetables.
3. Cook for 4 to 5 minutes on a low heat.
4. Add salt and pepper and pour in 1 litre of very hot water. Bring to the boil and simmer for 25 minutes.
5. Chop the parsley in the mill before serving.
6. Serve with a fresh cream.



Complete the cooking instruction

Ingredients

- *beets (1 piece);*
- *canned peas (0,5 banks);*
- *carrots (2 pieces);*
- *potatoes (5 pieces);*
- *sour cucumbers (2 pieces);*
- *onion;*
- *green onions*
- *oil;*
- *vinegar;*
- *salt.*

Verbs

boil
chop
peel
add(2)
sprinkle
mix
serve
wash

Cooking instruction

1. _____ and _____ all the vegetables: carrots, potatoes and beets. _____ them.
2. _____ the vegetables, onions and sour cucumbers into cubes.
3. _____ all ingredients in a large pot with oil.
4. _____ canned peas.
5. _____ with salt over the salad.
6. You can _____ vinegar.
6. _____ with green onions.

Bon appetit!

LET'S CHECK !

1. **Wash** and **boil** all the vegetables: carrots, potatoes and beets. **Pell** them.
2. **Chop** the vegetables, onions and sour cucumbers into cubes.
3. **Mix** all ingredients in a large pot with oil.
- 4 **Add** canned peas.
5. **Sprinkle** with salt over the salad
6. You can **add** vinegar.
7. **Serve** with green onions.

Bon appetit!

Vinaigrette



Complete the cooking instruction

Ingredients

*pork (500 grams);
carrots (2 pieces);
onions (2-3 pieces);
rice (1.5 cups);
salt
spices
vegetable oil;
oil*

Verbs

peel
wash
fry
pour
add
sprinkle
chop(2)
grate
simmer

Cooking instruction

1. _____ the rice under running water
2. _____ the vegetables, grate carrots, _____ onions.
3. _____ pork into large pieces.
4. Take a deep pan, _____ a large amount of oil, fry the ingredients over a medium heat.
5. _____ rice and water in the pan.
6. _____ with salt and pepper.
7. _____ about half an hour.



LET'S CHECK !

1. Wash the rice under running water
2. Peel the vegetables, grate carrots, chop onions.
3. Chop pork into large pieces.
4. Take a deep pan, pour a large amount of oil, fry the ingredients over a medium heat.
5. Add rice and water in the pan
6. Sprinkle with salt and pepper
7. Simmer about half an hour.



Finish the sentences

We have reached the aim (achieved the goal) of the lesson.

Now I  know how
to
 can

- *speaking about food*
- *understanding the words meaning*
- *learning new words*
- *translating some recipes*
- *explaining the cooking instruction*

Thank you for your work !

Your homework is to repeat new words and write the recipe of your favorite course

