Traditional British Cuisine



Course work done by
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Aim: explore the features of British cuisine, examine the main trends and the specialization of areas in the UK.









Objects:

- Scottish food and drink
 - ☐ Welsh dishes
- ☐ Main food dishes in England
- ☐ British Fast Food Restaurants





Great Britain is three very different countries, England, Scotland and Wales, and every country has their own varied history and culture. Great Britain cuisine includes the cooking styles, traditions and recipes associated with three counties.



Meals during a day in Britain traditionally include breakfast, lunch, dinner and supper. Both lunch and supper sometime can be replaced by dinner, which is the main meal of the day and can take place either in the afternoon, or in the evening.





"Tea" is usually a separate ceremony, which has traditionally been held at 5 p.m. Nowadays this tradition is not strictly observed, so, tea can be had at any time of the day, sometimes even late at night.







Only two per cent of restaurants in London serve British food. There are many more different foreign cuisine, for example, Italian, Chinese, Swiss and so on. Restaurants serving «British» food tend to be either very expensive and found in luxury hotels.







You can go eat to a pub to eat a good «British» meal without spending a lot of money. A lot of pubs have good value hot and cold meals. People like to go to this places, because the pubs often have family areas, where even people under 16 can sit and eat.

CONCLUSIONS

British cuisine is simple and special ones, but it is not popular like French or Italy cuisine. Everyone has ever heard about English breakfast and afternoon tea which are an essential part of the Englishmen everyday life. Anyway it is worth going to the UK to experience the variety and splendor of the British cuisine.



Thank you for your attention!

