

# 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



eggs

am



butter



milk

cheese



fresh cream





# FRUIT



oranges

bananas



pears



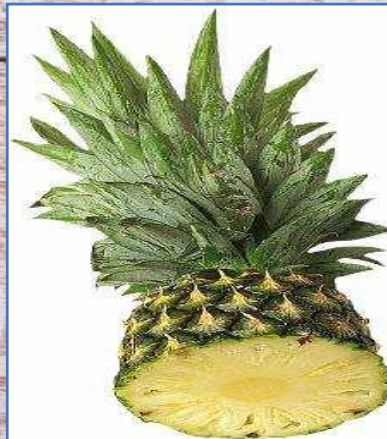
pineapples



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*









# 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.*

<u>Ingredients</u>	<u>Verbs</u>	<u>Cooking instruction</u>
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	peel wash slice melt add cook pour chop sprinkle serve	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 !

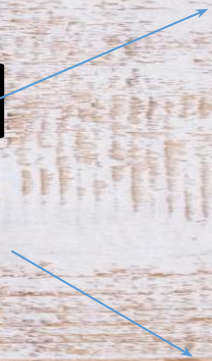
1. Wash the rice under running water
2. Peel the vegetables, grate carrots, chop onions.
3. Chop pork into large pieces.
4. Take a deep pan, pour a large amount of oil, fry the ingredients over a medium heat.
5. Add rice and water in the pan
6. Sprinkle with salt and pepper
7. Simmer about half an hour.





## 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***

