# 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

butter

am

milk

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 | *Fruit* | *Meat* | *Vegetabl es* | *Spices* | *Dairy products* |
|---|---|---|---|---|---|
| | | | | | |
| | | | | | |
| | | | | | |

***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!

| *Drinks* | *Fruit* | *Meat* | *Vegetables* | *Spices* | *Dairy products* |
|---|---|---|---|---|---|
| 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
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# 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 | Verbs | Cooking instruction |
|---|---|---|
| 2 carrots<br>2 turnips<br>1 small marrow<br>1 leek ( or onion0<br>1 potato<br>1 stick celery<br>1 glove garlic<br>20 g. butter<br>salt and pepper<br>1 litre water<br>1 sprigs parsley | peel<br>wash<br>slice<br>melt<br>add<br>cook<br>pour<br>chop<br>sprinkle<br>serve | 1._____and_____all the vegetables, _____ them.<br>2._____the butter in a saucepan and _____the vegetables.<br>3._____for 4 to 5 minutes on a low heat.<br>4.Add salt and pepper and _____ in 1 litre of very hot water. Bring to the boil and simmer for 25 minutes.<br>5._____ the parsley in the mill and _____ over soup just before serving.<br>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 mil*
*before serving.*

6. **Serve** *with a fresh cream.*

# *Complete the cooking instruction*

| Ingredients | Verbs | Cooking instruction |
|---|---|---|
| • *beets (1 piece);*<br>• *canned peas (0,5 banks);*<br>• *carrots (2 pieces);*<br>• *potatoes (5 pieces);*<br>• *sour cucumbers (2 pieces);*<br>• *onion;*<br>• *green onions*<br>• *oil;*<br>• *vinegar;*<br>• *salt.* | boil<br>chop<br>peel<br>add(2)<br>sprinkle<br>mix<br>serve<br>wash | 1. _____ and ____all the vegetables: carrots, potatoes and beets. _____them.<br>2. _____ the vegetables, onions and sour cucumbers into cubes.<br>3. _____all ingredients in a large pot with oil.<br>4 _____ canned peas.<br>5. _____with salt over the salad.<br>6. You can ____vinegar.<br>6. _____ with green onions.<br>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!***

# *Complete the cooking instruction*

| Ingredients | Verbs | Cooking instruction |
| --- | --- | --- |
| • *pork (500 grams);*<br>• *carrots (2 pieces);*<br>• *onions (2-3 pieces);*<br>• *rice (1.5 cups);*<br>• *salt*<br>• *spices*<br>• *vegetable oil;*<br>• *oil* | peel<br>wash<br>fry<br>pour<br>add<br>sprinkle<br>chop(2)<br>grate<br>simmer | 1._____ the rice under running water<br>2. _____the vegetables, grate carrots, _____ onions.<br>3. _____ pork into large pieces.<br>4. Take a deep pan, _____a large amount of oil, fry the ingredients over a medium heat.<br>5. ____ rice and water in the pan.<br>6. _____ with salt and pepper.<br>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 pa*
6. ***Sprinkle*** *with salt and peppe*
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**

- ***speak about food***
- ***understand the words meaning***
- ***learn new words***
- ***translate some recipes***
- ***explain the cooking instruction***

# Thank you for your work !

***Your homework is <u>to repeat  new words and write the recipe of your favorite course</u>***