

DUM č. 1 v sadě

1. Aj-1 Anglická konverzace

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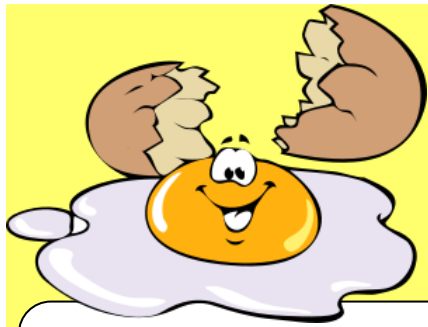
Ročník: 3. ročníky

Anotace DUMu: Cvičení zaměřená na konverzaci a slovní zásobu. Tématem je Food- Jídlo.

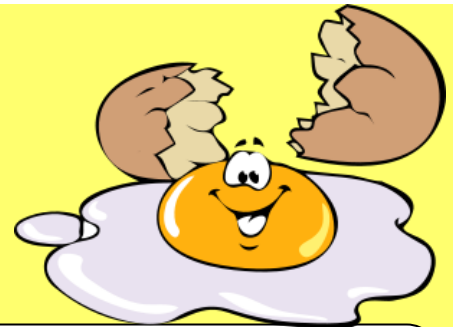
Materiály jsou určeny pro bezplatné používání pro potřeby výuky a vzdělávání na všech typech škol a školských zařízení. Jakékoliv další využití podléhá autorskému zákonu.



INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ



FOOD



Do you like eating? What is your favourite food? Is there anything you never eat? Why?

Do you eat regularly? Do you ever leave out breakfast? If yes, why?

Who cooks in your family? Do YOU ever cook? What can you cook? Can you tell us the recipe?

Do you eat in the school canteen? Do you like it? If you could, would you change anything?

Do you think you eat healthily? What unhealthy food you eat?

Is there anything you should cut down on?

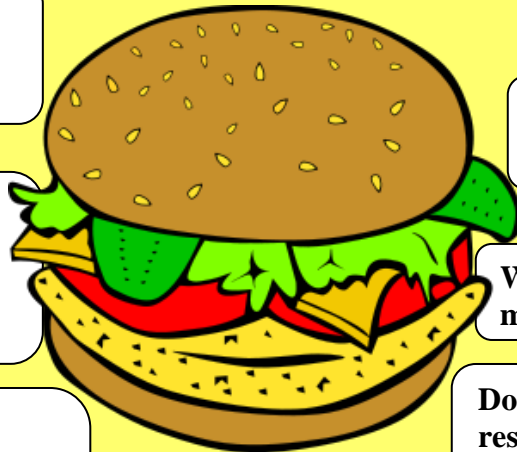
What do you eat in a typical day?

Do you think that vegetarians eat more healthily?

When did you last eat? What was it?

Would you say your national cuisine is healthy? Why (not)?

Do you often eat out? What is your favourite restaurant? What do you usually order?



What does 'a healthy diet' mean?

Do you or your parents follow any cooking programmes on TV? Why are they so popular these days?

Do you like fast food restaurants? What do you usually order?

Would you like to be a cook? Why (not)?

People often say that men are better cooks. Do you agree?

There are more and more chefs becoming TV stars. Do you know any of them?

When did you last eat abroad? What? When and where?

Can you give examples of at least seven foreign dishes or drinks? Have you tried any of them?

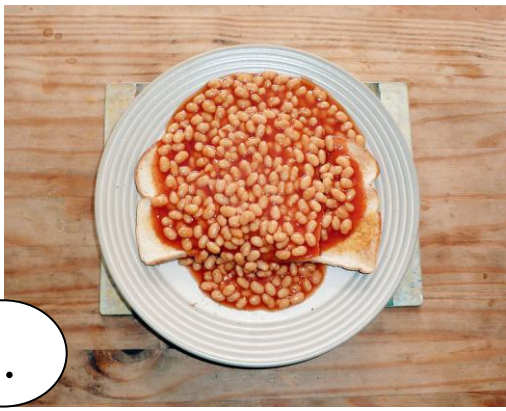
What meal would you recommend a foreigner visiting your country?



Do you know any eating disorders? What do you know about them?



Student A



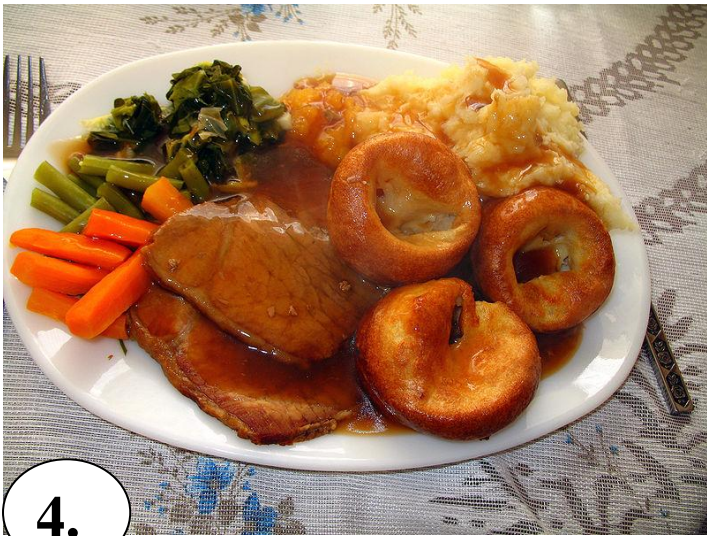
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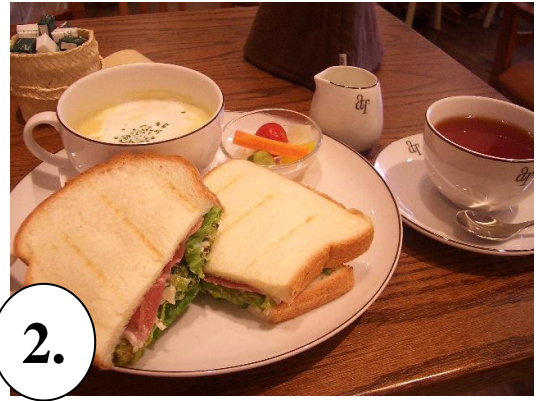
7.

Student B

1.



2.



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Student A

1. Beans on toast – The British like eating almost anything on toast .. tinned mushrooms, tinned sardines and also tinned beans. You heat the toast, heat the beans and you might even accompany it with bacon, eggs or ketchup. People in the UK eat over 90 % of the world's tinned baked beans.

2. Coleslaw – a very popular salad in Britain consisting of raw cabbage, carrots, onion, mayonnaise, egg yolk, mustard, salt, pepper, oil and vinegar. It is usually eaten as a side dish with foods such as fried chicken and barbecued meat. The term coleslaw comes from the Dutch 'koolsalade' in short 'koolsla' which means 'cabbage salad.'

3. Traditional English breakfast – is a breakfast meal but is also popular at other times, usually replacing lunch. It consists of bacon, sausages, and eggs, often served with fried or grilled tomatoes, fried mushrooms, baked beans and fried toast. As nearly everything is fried in this meal, it is commonly called a 'fry-up'. It might be followed by a buttered toast and marmalade. The typical beverages are coffee or tea.

It is not eaten every day but saved for weekend or holidays. Most people just have cereal with milk, toast, marmalade and tea.

4. Sunday roast – it is a traditional main meal usually served on Sunday consisting of roasted meat, roast potatoes or mashed potatoes with complements as Yorkshire pudding, stuffing, vegetables and gravy.

5. Cream tea – a cream tea from the south of England consists of freshly baked scones, fruity jam, clotted cream and a pot of tea. Clotted cream is made by heating unpasteurized cow's milk, which is then left in a pan for many hours until it rises to the surface and clots.

6. Christmas pudding- is a dessert which is a part of Christmas dinner served on December 25th in Britain. It is sometimes known as plum pudding. The pudding is composed of dried fruits, eggs, suet and treacle. It is flavoured with cinnamon, nutmeg, cloves and ginger. It is prepared several weeks before Christmas. The quite high level of alcohol prevents it from spoiling. Many families have their own recipes that are being handed down from generation to generation. Traditionally, during the preparation, every member of the family stirs the pudding while making a wish. A coin may be hidden in the pudding bringing luck to the person who finds it. It is served with flaming brandy.

7. Fish and chips – is a typical British meal consisting of battered fish (usually a cod or haddock) and chips. It is generously sprinkled with salt and vinegar. A portion of mushy peas is a popular side dish. Fish and chips was traditionally popular with the working class, eaten wrapped in white paper and newspaper. This served not only as an insulator but it was also much easier to eat it this way. However, for hygienic reasons, it is no longer allowed to use newspapers. Fish and chips remains the nation's favourite takeaway dish.

Student B

1. Custard – it is a traditional British dessert sauce. It consists of a cooked mixture of milk or cream and egg yolk flavoured with vanilla. It is great on crumbles, pies or puddings. The consistency may vary from a thin pouring sauce to thick pastry cream.

2. Afternoon tea - afternoon tea is a light meal consisting of tea served with milk and sugar. It is accompanied by sandwiches (customarily cucumber, egg, cress, ham, smoked salmon, fish paste..), scones, cakes and pastries. It is usually taken between 4pm and 6pm.

The custom originated among the wealthy classes in England in the middle of the 19th century. By the end of the 19th century, afternoon tea developed to its current form and was taken by the upper as well as middle classes.

3. Yorkshire pudding – is also known as batter pudding. The batter is made from eggs, butter and milk. The dish is usually served with roast meat and gravy. Yorkshire pudding is one of the major components of Sunday Roast.

4. Kidney pie – it is a savoury pie filled with a mixture of diced beef, diced kidney (often of ox, lamb or pork), fried onion and brown gravy.

5. Mince pies - are sweet pies which have been a part of British Christmas season since the 16th century. Originally it contained meat. Nowadays its ingredients are mincemeat, which is actually not meat, but a mixture of a variety of dried fruits, suet, sugar, spices such as cinnamon or nutmeg and brandy.

6. Toad in the hole – is another traditional dish consisting of sausages baked in Yorkshire pudding batter. It is usually served with vegetables and onion gravy.

7. Haggis – is a traditional Scottish dish. It's served as the main course of Burns supper on the week of January 25th. (Robert Burns – a popular Scottish poet even wrote a poem called *Address to a Haggis*.) Haggis is a pudding containing sheep's pluck (heart, liver and lungs) minced with salt, spices, onion, suet and oatmeal. The stuffing is then put into a sheep's stomach and boiled for three hours. Most modern commercial haggis is prepared in a sausage casing rather than an actual stomach.

Teacher's sheet

Traditional British dishes

Students work in pairs. They look at Student A and Student B sheets and try to identify the dishes in the pictures. Do they know anything about them? Have they ever tried them?

Then they should be given sheets with information about the dishes. Both Student A and Student B read their sheet. Then they share the information with their partner.

Obrázky :

Conversation :

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[http://openclipart.org/image/300px/svg_to_png/9075/Gerald_G_Fast_Food_Lunch_Dinner_\(FF_Menu\)_1.png](http://openclipart.org/image/300px/svg_to_png/9075/Gerald_G_Fast_Food_Lunch_Dinner_(FF_Menu)_1.png)

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http://openclipart.org/image/300px/svg_to_png/71767/berenjena.png

Traditional British dishes:

Student A

<http://commons.wikimedia.org/wiki/File:BeansOnToast.jpg>

http://commons.wikimedia.org/wiki/File:Popeyes_coleslaw.JPG

[http://commons.wikimedia.org/wiki/File:Creamery,_Minehead_\(2505008051\).jpg](http://commons.wikimedia.org/wiki/File:Creamery,_Minehead_(2505008051).jpg)

http://commons.wikimedia.org/wiki/File:Sunday_roast_-_roast_beef_1.jpg

http://commons.wikimedia.org/wiki/File:Cornish_cream_tea_2.jpg

http://commons.wikimedia.org/wiki/File:Figgy_Pudding_with_flaming_brandy.jpg

[http://commons.wikimedia.org/wiki/File:Fish_Bone,_Fitzrovia,_London_\(4443477301\).jpg](http://commons.wikimedia.org/wiki/File:Fish_Bone,_Fitzrovia,_London_(4443477301).jpg)

Student B

<http://commons.wikimedia.org/wiki/File:Custard.jpg>

http://commons.wikimedia.org/wiki/File:Peninsula_Afternoon_tea.jpg

http://commons.wikimedia.org/wiki/File:Yorkshire_Pudding.jpg

http://commons.wikimedia.org/wiki/File:Round_steak_and_kidney_pie_-_

http://commons.wikimedia.org/wiki/File:Three_mince_pies_with_star_pastry_decoration,_December_2009.jpg

http://commons.wikimedia.org/wiki/File:Toad_in_the_hole.jpg

<http://commons.wikimedia.org/wiki/File:Haggis.JPG>

Zdroje textů :

en.wikipedia.org

britishfood.about.com