

*План-конспект уроку на
тему
«Popular dishes of the
world»*



Підготувала
викладач англійської мови
Бондар Н.В.

Theme: Popular dishes of the world. Words-synonyms.

Objectives: to revise lexical and grammar material necessary for speaking about food and dishes; to teach to use teaching material in monological and dialogical speech; to teach students to use *words-synonyms* in writing and oral speech; to teach to make conclusions; to teach to respect the food culture of the world.

Під час уроку актуалізується вивчений лексичний та граматичний матеріали, необхідні для розмови про продукти та страви. Учні зможуть навчитися використовувати навчальний матеріал у монологічній та діалогічній мові, використовувати слова-синоніми в письмовій та усній мові, робити висновки, більше дізнатися про кухні світу.

Equipment: Copybook, tables, texts, presentations.

Epigraph: The discovery of a new dish does more for human happiness than the
discovery of a new star.

Outcomes: by the end of the lesson students will be able to describe and speak about food and dishes, to use the words-synonyms in writing and oral speech.

Procedure

I. Beginning of the lesson.

Aim.

T: Today at the lesson we are going to continue our work on the theme “Food”. As you know it’s one of the most popular topics in English. We eat every day and everywhere. We can’t live without food. We eat not only our national food but have a lot of dishes from other countries. People all over the world like fresh and healthy food, try to eat some new dishes from other countries.

I want to start our lesson with the words: “The discovery of a new dish does more for human happiness than the discovery of a new star.” I want each of you to make such discovery during our lesson.

Warm-up.

T: Today we’ll make a short, but interesting journey to the world of culinary which called “Popular dishes of the world”.

You know that almost every country has its own cuisine and what is more some popular dishes are associated with this or that national cuisine.

But before we do our journey, I want to see if you know dishes from different countries. On the blackboard you can read the names of different dishes and the countries they originate from. Your task is to match the dish with its country.

1. Mussaka 2. Pizza 3. Borsch 4. Burrito 5. Ratatouille 6. Sushi 7. Baklava 8. Bigus 9. Goulash 10. Paella 11. Frankfurter 12. Khinkali 13. Pudding	is typical	Georgian Hungarian Japanese Greek Spanish Polish English French Ukrainian Italian Mexican Turkish German	dish.
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T: I see you are good experts of the world's cuisine. But today I hope you deep your knowledge.

II. Main part of the lesson.

1. Presenting vocabulary. Words- synonyms.

T: As you know every journey has a goal. Our goal is to learn the traditional dishes of different countries and their features; to motivate you as future cooks to acquire professional knowledge in this field.

To make our journey easy, let's revise some useful words. Do you know the difference between them?

Food	це їжа взагалі	He prefers to buy healthy food.
Meal	це прийом їжі, трапеза	In Britain, they normally have three meals a day - breakfast, lunch and dinner.
Dish	це страва	I've never tried this dish before.

Cook	Готувати, варити	I like to cook Chinese food.
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Make	створювати,	My mom has made a delicious cake.
Prepare	готувати	This dish is very quick to prepare.

Cut	різати	I'll cut the apple in four pieces.
Chop	нарізати(шматочками), нарубати, дрібно накришити (зазвичай овочі та зелень)	What's the best way to chop an onion?
Slice	нарізати скибочками	Give me the knife and let me slice the bread.
Shred	нарізати соломкою, полосками, (шинкувати)	Shred the cabbage and add it to the salad.
Dice	нарізати дрібними кубиками	Dice the potatoes and cook them in salted water.

Mix	змішати	To combine two or more substances, qualities, ideas or feelings, usually in a way that means they cannot easily be separated. Mix all the ingredients together in a bowl. Oil and water do not mix.
Stir	розмішати	To move a liquid or substance around, using a spoon or something similar. She stirred her coffee. Stir the sauce gently until it begins to boil.
Blend	змішувати	To mix two or more substances or flavours together. Blend the flour with the milk to make a smooth paste.

Tasty	смачний	This chocolate is very sweet and tasty.
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Delicious	дуже смачний	This bread is very delicious.
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2. Game “Listening and Guessing”.

T: I hope this knowledge will help you in our journey.

As you know there are many countries in the world and, of course, all of them have their traditional food. We can't learn all the countries, but only some of them.

So, what countries will you choose and what country will be the first? Let's guess it.

You have to listen to the following clues and guess what country is being described.

T: I'd like you to write the information you need to the table.

Country	Dishes

T: So, our first stop is ...

Italian cuisine

They are known for their use of herbs in cooking, especially oregano, basil, parsley, rosemary, and sage. Cheese also plays an important role in their cuisine. There are more than 400 types of cheese made in there, with Parmesan, mozzarella, ricotta and gorgonzola among the best known worldwide.

3. Reading.

(додаток №1)

4. Game “Listening and Guessing”.

T: What country will we visit the next?

Japanese cuisine

Rice and noodles are the two primary staples of their diet. Rice, either boiled or steamed, is served at every meal. Noodles come in many varieties. Soy sauce and other soybean products are also staples there. Seafood is also plentiful in this island nation. They prefer using fresh, seasonal foods for their meals, buying it the same day it will be cooked. They are also famous for their skill in arranging food so that it looks beautiful. The people of this country live long lives and have a low rate of heart disease because of healthy eating habits.

5. Reading.

(додаток №2)

6. Game “Listening and Guessing”.

T: What cuisine will be the next?

French cuisine

They have always been proud of their sophisticated way of cooking. Cheese and wine are a major part of the cuisine, playing different roles regionally and nationally. For breakfast they bake buttery chocolate croissants. The baguette, a long, thin loaf of crusty bread, is the most important part of any meal. Everyone at the table is expected to eat a piece. It is eaten in a variety of ways, including being used to make sandwiches.

7. Reading.

(ծօծառօք №3)

8. Game “Listening and Guessing”.

T: What cuisine will be the next?

Georgian cuisine

Their cuisine is not only magically, delicious, but also bright, original, unique and unforgettable. The main feature of this cuisine is the presence of all kinds of meat. These people love and can cook meat. This cuisine is based on the contrast of spicy and hot. Vegetables widely used in separate dishes and as a complement to meat dishes. In this cuisine widely used an open fire. This cuisine is unthinkable without the sauces. They are fundamentally different from the European sauces with their composition as well as technology. Their sauce has special taste and aroma, typical only for this cuisine. As the basis they used exclusively plant material: Tkemali, Satsivi, Satsebeli.

9. Reading. *(ծօծառօք №4)*

10. Game “Listening and Guessing”.

T: And the last country we are going to visit is ...

Spanish cuisine

There are many regional cooking styles, all based around fresh locally grown ingredients. Extra virgin olive oil is used in cooking and adds depth and texture to hot dishes when added at the end of cooking. It's also used in salad dressings and sauces and for bread dipping. They have the best and most healthy food in the world. After lunch they have their famous “siesta».

This time is rarely used for sleeping but rather transportation as people gradually live farther and farther away from their workplaces.

11. Reading. (додамок №5)

T: I'm very glad because your presentations were really cool and interesting.

I think your good work must have excellent marks.

12. Grammar tasks.

T: It's time to check your knowledge. You have some tasks to do.

(додамок №6)

III. Conclusion of the lesson.

1. Summarizing.

T: I hope today's lesson was interesting and useful for you.

Now I want to ask: “What dish was a discovery for you today?

What cuisine did you like the best?”

Cuisine of what country is the most interesting and unusual?

Food from what country would you like to try?

Would you like to cook any of these dishes? Why? Why not?

Write some true endings for these sentences.

The best dish in the world is _____ because _____ .

I'd like to try _____ .

I like ... cuisine and my favourite dish is

T: I think it's not easy to choose which cuisine is the best. Cooking is not only done out of necessity, but also for pleasure. It is both a science and art. Each country has its own traditions cooking is based on. There are so many different styles of cooking that there is no dominant style. Tastes differ. “All cuisines have their peculiarities and each of them is the best in its way”.

T: I want to finish our lesson with the words: “*Food is the mirror of the national culture.*”

So we must know different dishes, but wherever you are don't forget that we must be proud of our Ukrainian cuisine.

2.Homework:

T: Your homework to the next time is – to prepare the recipe of your favorite dish.
(*додаток №1*)

The Italian cuisine

George Miller rightly said, "The trouble with eating Italian food is that two or three days later you're hungry again". It's hard to speak about Italian food, it's better to enjoy it.

Caprese is a simple Italian salad, made of sliced fresh mozzarella, tomatoes, and green basil, seasoned with salt and olive oil. It is made to resemble the colors of the Italian flag: red, white, and green.



A calzone is an Italian oven-baked folded pizza, made from salted bread dough, oven and stuffed with salami or ham,

mozzarella, ricotta and Parmesan.

Lasagne are wide, flat-shaped pasta, and possibly one of the oldest types of pasta.



Polenta is a popular Italian dish. It is made from ground cornmeal, which is then boiled in water to create a porridge-like substance.

Tiramisu is one of our absolute favorite traditional Italian desserts, made from mascarpone cheese, cookies added as filler "ladyfinger" coffee and cocoa.



Ravioli are a type of dumpling



composed of a filling sealed between two layers of thin pasta dough.

Risotto is a northern Italian rice dish cooked in a broth to a creamy consistency.

(додамок №2)

Japanese cuisine

Japanese food is one of a kind. "In this world you can eat everything except the image of the month" - will tell you in Japan. Do not believe that there is tasteless food, there are just inept cooks. In Japan they eat everything - dried and candied grasshoppers and even snakes.



Sushi is a type of food preparation originating in Japan, consisting of cooked vinegared rice combined with other ingredients such as

seafood, meat, vegetables and sometimes tropical fruits.

Sashimi is a Japanese delicacy consisting of very fresh raw meat or fish sliced into thin pieces.



Tempura is a Japanese dish of seafood or vegetables that have been battered and deep fried.

Miso soup is a traditional Japanese soup consisting of a stock called dashi into which softened miso paste is mixed.



Soba are native Japanese noodles made of buckwheat flour or a mixture of buckwheat and wheat flour.

Udon are Japanese noodles made of wheat flour. Udon are thicker than soba and are also served either hot or cold and with various toppings.



Okonomiyaki - Japanese dish. It reminds pancake (made with water and eggs), which poured layers of meat, seafood, finely chopped cabbage, vegetables, sprinkle fish chips.

Ramen - Japanese dish with wheat noodles. It is very popular among young people because it is delicious and nutritious.



It is very inexpensive,

(ծօժամօկ №3)

The French cuisine

French cuisine is famous all over the world with the dishes that are unique in both of presentation and taste. They pay attention in the small details. The presentation of the food was just as important as the taste and quality of the ingredients.

Bouillabaisse is a classic French dish from Marseille. The most important thing is that you should use several varieties of fish, and the fish should be very fresh.



French onion soup is a type of soup usually based on meat stock and onions, and often served gratinéed with croutons and cheese on top or a large piece of bread.

The most important element is to properly caramelize the onions.

Foie gras is a luxury food product made of the liver of a duck or goose that has been specially fattened.



Coq au vin is a French dish of chicken braised with wine, mushrooms, and garlic. A red Burgundy wine is typically used.

Frog legs are one of the better-known delicacies of French cuisine. The meat is mild in flavor and has a texture similar to a chicken wing.



The escargot is a cooked land snail. In French cuisine, the snails are typically killed, removed from their shells, and cooked.

Ratatouille is globally known French dish from Provence. It is a stewed vegetable recipe that can be served as a side dish,



meal or stuffing for other dishes. The ingredients consist of tomatoes, garlic, onions, eggplant, carrots, bell peppers, basil, and other green herbs, such as Provence herbs.

(ძოდამოკ №4)

Georgian food

Georgian food includes a surprising number of unique and delicious dishes. Georgians believe that receiving guests at home are a blessing from God.

Khachapuri is considered to be one of Georgia's most famous national dishes. This Georgian bread staple is typically stuffed with cheese and cooked until the cheese is melted and hot.



Lobio plays an important role in Georgian cuisine. There are many varieties of Lobio, with one of the most popular being a cold dish, in which the beans are mashed and mixed with garlic, walnuts, onions, and coriander.

Kharcho: a traditional Georgian beef soup, cooked with walnuts, rice, served chopped with coriander. Lamb, pork, or chicken can also be used in place of beef.



Mtsvadi is a Georgian shish kebab. It is cooked mainly from beef.



Khikali can be found in a number of different forms. The most common is filled with meat and spices, but potatoes, mushrooms and cheese. Khinkali is eaten with hands.

(додамок №5)

The Spanish cuisine

Spanish cuisine is always tasty, fresh and different. Seafood and fish are popular in coastal areas. Other popular foods are cheeses, eggs, beans, rice, nuts (especially almonds), and bread. Olive oil and garlic are common ingredients.

The best-known Spanish dish, a stew called **paella**, originated in Valencia. Paella is a rice dish. Though there are numerous variations, paella is usually made of a variety of shellfish sausage, vegetables, chicken and/or rabbit, and long-grained rice.



Gazpacho is cold Spanish soup. Originally gazpacho was nothing but bread, water, and olive oil, all pounded in a large

wooden bowl.

Hamon is historically important food, dried and cured with salt for centuries.



Spanish **tortilla** is one of the most notorious Spanish dishes. It's made of egg and potatoes.

Pisto is the Spanish dish, made of tomatoes, onions, eggplant, green and red peppers and olive oil. It is similar to ratatouille.



(додамоќ №6)

Variant 1

I. Match the names of the dishes with their descriptions.

1. Sushi	a) A cold tomato soup.
2. Pizza	b) Bread, typically stuffed with cheese and cooked until the cheese is melted and hot.
3. Gazpacho	c) A fish soup.
4. Bouillabaisse	d) A dish of Italian origin consisting of a flat, round base of dough baked with a topping of tomato sauce and cheese, typically with added meat or vegetables.
5. Khachapuri	e) A Japanese dish consisting of small balls or rolls of vinegar-flavored cold cooked rice served with a garnish of raw fish, vegetables, or egg.

Answers:

II. Complete the recipe with the words from the box:

cut, chop, add, mix, fry

Meat with vegetables

What to do:

(1) _____ the meat into small pieces.

Peel some carrots and potatoes and cut them into small pieces.

(2) _____ one onion.

(3) _____ the meat in the frying pan.

Add some water and the vegetables.

Don't forget to (4) _____ everything well.



(5) _____ some salt and pepper.

Enjoy your meat.

III. Continue the sentences.

1. Dish which is eaten with hands...
2. We must caramelize the onions to prepare ...

Variant 2

I. Match the names of the dishes with their descriptions.

1. Sushi	a) A cold tomato soup.
2. Pizza	b) Bread, typically stuffed with cheese and cooked until the cheese is melted and hot.
3. Gazpacho	c) A fish soup.
4. Bouillabaisse	d) A dish of Italian origin consisting of a flat, round base of dough baked with a topping of tomato sauce and cheese, typically with added meat or vegetables.
5. Khachapuri	e) A Japanese dish consisting of small balls or rolls of vinegar-flavored cold cooked rice served with a garnish of raw fish, vegetables, or egg.

Answers:

II. Complete the recipe with the words from the box:

cut, put, chop, add, fry

Mushroom soup

What to do:

Peel some potatoes and one carrot and

- (1) _____ them into small pieces,
- (2) _____ some mushrooms and one onion.

Boil some water in a pan. Put the potatoes into the water.

- (3) _____ the mushrooms and the onion in the frying pan,
- (4) _____ the mushrooms and the onion into the pan,
add the carrot,



(5) _____ some salt and pepper.

Enjoy your soup

III. Continue the sentences.

1. Dish, consisting of very fresh raw meat or fish sliced into thin pieces...
2. Rice dish originated in Valencia ...

Variant 3

I. Match the names of the dishes with their descriptions.

1. Sushi	a) A cold tomato soup.
2. Pizza	b) Bread, typically stuffed with cheese and cooked until the cheese is melted and hot.
3. Gazpacho	c) A fish soup.
4. Bouillabaisse	d) A dish of Italian origin consisting of a flat, round base of dough baked with a topping of tomato sauce and cheese, typically with added meat or vegetables.
5. Khachapuri	e) A Japanese dish consisting of small balls or rolls of vinegar-flavored cold cooked rice served with a garnish of raw fish, vegetables, or egg.

Answers:

II. Complete the recipe with the words from the box:

chop, peel, add, taste, mix

Gazpacho

What to do:

(1) _____, deseed and (2) _____ the tomatoes and cucumber.

Chop the onion and pepper. In a large bowl,

(3) _____ pureed vegetables with the tomato juice and garlic.

Add bread and mix again.

(4) _____ and add some salt.

(5) _____ the olive oil and vinegar and blend once again.



The mixture will be quite thick so add some water to thin it slightly.

Chill well. If desired, add seasoned croutons and chopped chives.

Enjoy your soup.

III. Continue the sentences.

1. Classical French fish soup is ...
2. Dessert, made from mascarpone cheese, cookies, coffee...

Variant 4

I. Match the names of the dishes with their descriptions.

1. Sushi	a) A cold tomato soup.
2. Pizza	b) Bread, typically stuffed with cheese and cooked until the cheese is melted and hot.
3. Gazpacho	c) A fish soup.
4. Bouillabaisse	d) A dish of Italian origin consisting of a flat, round base of dough baked with a topping of tomato sauce and cheese, typically with added meat or vegetables.
5. Khachapuri	e) A Japanese dish consisting of small balls or rolls of vinegar-flavored cold cooked rice served with a garnish of raw fish, vegetables, or egg.

Answers:

II. Complete the recipe with the words from the box:

cut, mix, add, put, fry

Mediterranean Omelette

What to do:

(1) _____ the onion, the green pepper and the tomato into small pieces.

(2) _____ the butter into the frying pan. Put the vegetables into the frying pan.

(3) _____ them for about three minutes. Break the eggs into the bowl.

(4) _____ the salt and pepper.

Put the eggs to the frying pan and (5) _____ everything.



Cook the omelette for three minutes.

Serve with fresh bread and vegetables.

Enjoy your omelette.

III. Continue the sentences.

1. Dessert, made from mascarpone cheese, cookies, coffee...
2. A luxury food product made of the liver of a duck or goose ...

Variant 5

I. Match the names of the dishes with their descriptions.

1. Sushi	a) A cold tomato soup.
2. Pizza	b) Bread, typically stuffed with cheese and cooked until the cheese is melted and hot.
3. Gazpacho	c) A fish soup.
4. Bouillabaisse	d) A dish of Italian origin consisting of a flat, round base of dough baked with a topping of tomato sauce and cheese, typically with added meat or vegetables.
5. Khachapuri	e) A Japanese dish consisting of small balls or rolls of vinegar-flavored cold cooked rice served with a garnish of raw fish, vegetables, or egg.

Answers:

II. Complete the recipe with the words from the box:

chop , add, put, mix, pour

Vegetable Salad

What to do:

Take some tomatoes, some cucumbers and a paprika. Wash the vegetables.

Slice the tomatoes, the cucumbers and the paprika.

- (1) _____ some green onion and some parsley.
- (2) _____ the vegetables into the bowl.
- (3) _____ some salt and pepper.
- (4) _____ some oil.



(5) _____ the salad.

Enjoy your salad.

III. Continue the sentences.

1. Salad made of sliced fresh mozzarella, tomatoes, and green basil ...
2. Classical French fish soup is ...

PROJECTS

