

# 4- For food?

## I will research the whole world.



Continue training for the oral text. Around the world and back

4a) This is everything we know. Check what you know and what you don't know. If you tick X you need to practice, practice, practice.



I know how to: Ask and answer questions about nutrition, food (vocabulary, countable, uncountable), recipes (containers and quantities).



I know how to: Make a shopping list, know the food groups and tell how much do you spend (cheap, expensive) in food.

4b) Fact files for countries. Look at the example. Choose three countries and complete their fact files.

4c) Copy the fact files in your copy book





**Country:** Argentina 2,7 million km<sup>2</sup> (Two million seven hundred thousand square kilometers)

**Location:** In south America

**Official language:** Spanish

**Population:** almost forty-five millions inhabitants  
45.000.000

**Weather:** From north to south: Hot, warm and cold. Rainy and dry

**Foods:** asado, locro, empanada, dulce de leche, colaciones, busca, alfajores de maicena.

**Flag:** It has three horizontal stripes, the top is light blue, the middle is white with a yellow sun and the bottom is light blue

**Country:**

**Official Language:**

**Location:**

**Population:**

**Weather:**

**Foods:**

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#### 4d) Read my text about Argentina. Send me and audio

This is Argentina, it is a country in South America. I live in Argentina, I am from Cordoba but I live in El Calafate

Argentina is a very large country; it has two million seven hundred thousand square kilometers. The weather, from north to south is hot, warm and cold. In El Calafate is very cold. In some provinces it rains a lot, in others it is very dry. Forty-five million people live in this country.

The official language is Spanish but many people speak English too. The flag has got three stripes, the top is light blue, the middle is white with a yellow sun, and the bottom is light blue.

Argentinian food is delicious, we cook “duce de leche” it is like a milk jam, asado (meat, chicken, and vegetable barbecue), locro and buseca, empanadas, alfajores de maicena and colaciones. My favorites are: mate, barbecue, locro and buseca.

I love my country but I want to travel around the world. Do you want to visit Argentina?

#### 4e) Write two texts about two countries from your fact files.

#### 4f) Copy the texts in your copybook



#### 4g) Read your texts and send me an audio.

#### 4h) Read my questions and answers. Send me and audio

Questions and answers about Argentina:

How big is Argentina? It is two million seven hundred thousand square kilometers big

What language do they speak? They speak Spanish. It is the official language.

Where is it? It is in south America.



How many people live in Argentina? Forty-five million people live

What's the weather like? The weather, from north to south is hot, warm and cold. In El Calafate is very cold. In some provinces it rains a lot, in others it is very dry

What do they eat? Their traditional foods are: asado, dulce de leche, locro, empanadas.

How is their flag? It has got three stripes, the top is light blue , the middle is white with a yellow sun, and the bottom is light blue.

4i) Copy the questions on your notebook and answer them with your third country



4j) Read your questions and answers. Send me an audio.

4k) Write full sentences using countries or nationalities. Where are these foods from?

Empanadas---> They are from Argentina

Feijoada--> It is Brazilian.

Tacos

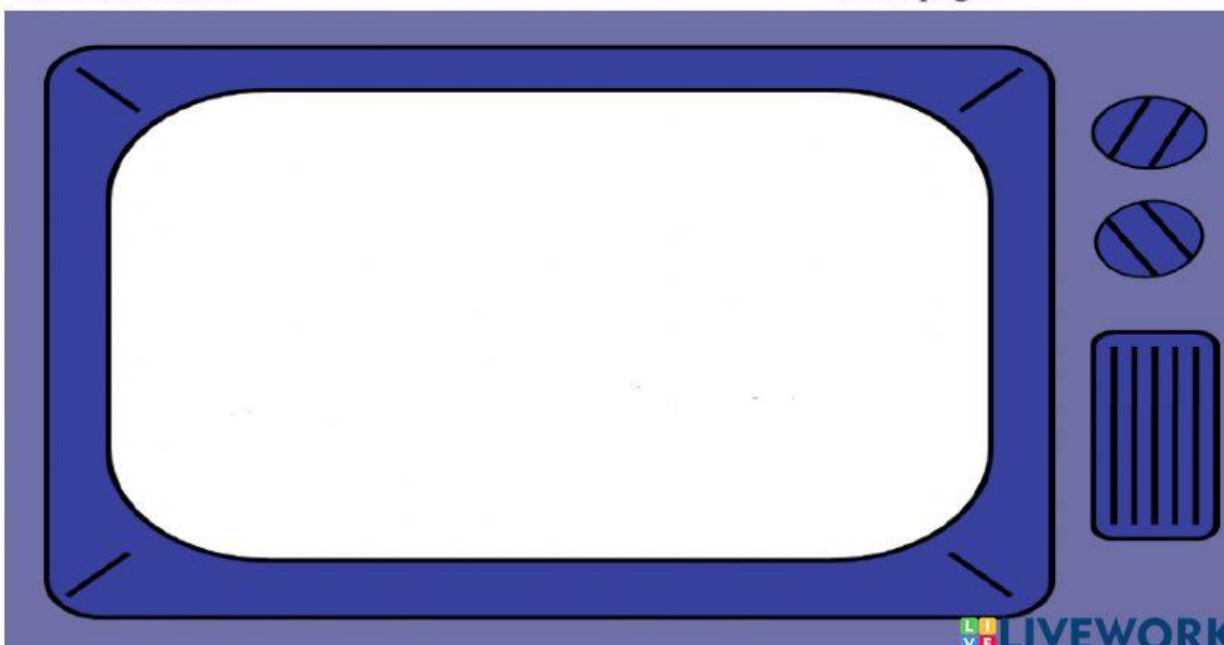
Porridge

Pasta and Pizzas

Ramen

BLT Sandwich

Champagne



4l)



The ahonikenks are the original inhabitants of Calafate. Dora Manchado is an ahonikenk. They have tasty food.

Read and copy the recipes.

### **Pikana de choike:**

Ingredients: one choike (Patagonian ostrich), 5 or 7 onions, three carrots, 2 red or green peppers, 10 garlies. Spices.

It serves twenty people

First bake round stones on an open fire (like a barbecue)

Second cut up the carrots, onions, peppers and garlies.

Third open the choike and take out the visceras and put in the vegetables. After that stuff the choike with the hot stones.

Finally, close and sew (coser) the bird and cook it next to an open fire for three or five hours.

### **Calafate Jam:**

You need: one kilogram of Calafate fruit, 500 grams of sugar, water (a lot), and 5 drops of lemon juice.

First peel the calafate fruit and boil them for two hours.

Then drain the seeds from the fruit. After that boil in two litres of water.

After that add the sugar and lemon.

Finally, boil for three hours, don't stop mixing.

4m) Write three recipes. Any recipe you want. Copy the recipes in your notebook.

