

ATIVIDADE DE INGLÊS - 8º ANO _____ - SEMANA 4

DATA DA REALIZAÇÃO DA ATIVIDADE: _____ / _____ / _____

ALUNO: _____

ESCOLA: _____

READING AND TEXT COMPREHENSION: COOKING MEASUREMENTS

Assista ao video explicativo:

<https://www.youtube.com/watch?v=oqfh5i5Zfcs>



EASY 3-INGREDIENT PANCAKES (texto do livro Bridges, unidade 1, p. 32)



INGREDIENTS

2 large eggs
2 cups 250ml milk (skim, low fat or full fat)
2 1/4 cups white self raising flour*

INSTRUCTIONS

- 1- Whisk the eggs and milk together to combine. Add in the flour, and beat until the batter is smooth and lump free. Add in any option add-ins you like here.
- 2- Heat a nonstick pan over low-medium heat with cooking oil spray. Wipe over excess; pour about 1/3 cup of batter per pancake. Cook pancakes for 1 to 2 minutes, or until bubbles appear on the surface and the bases are golden brown. Flip and cook until golden; transfer to a warmed plate; repeat with remaining batter (spraying/greasing pan between ever second or third pancake if needed).
- 3- Serve immediately with yoghurt, ice cream, whipped cream, maple syrup, berries, or any other toppings you like.

NOTES

Optional Add-ins:*2-4 teaspoons sugar*2 teaspoons baking powder (for extra fluffiness)*1 teaspoon pure vanilla extract*Pinch of salt* (...)

AUXILIARY VOCABULARY

Pancake – Panqueca
Measurements - medidas
Smooth - suave
Lump - caroço
Add-ins - suplementos
Nonstick pan - panela antiaderente
Low medium heat - fogo médio baixo
Cooking oil – óleo de cozinha
Bubbles - bolhas
Golden brown – marrom dourado

Ice cream - sorvete
Whipped cream - chantilly
Maple syrup – xarope de bordo
Topping - cobertura
Fluffiness – fluidez
Whisk - bater
Add - adicionar
Combine - combinar
Beat - bater
Heat – calor

Wipe over – limpar
Cook – cozinhar
Appear – aparecer
Flip – virar
Transfer – transferir
Repeat – repita
Serve – servir
Spraying – pulverizar
Greasing – untar
Needed – necessário

ANSWER THE QUESTIONS BELOW ABOUT THE TEXT.

1- Vocabulary from the text. Number correctly. (Vocabulário do texto. Numere corretamente)

1- Milk	<input type="text"/>	fermento em pó
2- Egg	<input type="text"/>	massa
3- Flour	<input type="text"/>	leite
4- Oil	<input type="text"/>	sal
5- Sugar	<input type="text"/>	extrato de baunilha
6- Batter	<input type="text"/>	ovo
7- Baking powder	<input type="text"/>	açúcar
8- Vanilla extract	<input type="text"/>	óleo
9- Salt	<input type="text"/>	farinha

2- Link the MEASUREMENT UNITS in the text and their meaning. (Ligue as unidades de medidas do texto aos seus significados)

Xícara •	• Tea spoon
Colher de chá •	• Pinch
Pitada •	• Cup

3- In the sentence “**Serve immediately with yoghurt [...] or any other toppings you like**”, the word “any” indicates... (na sentença, a palavra “any” indica...)

- A) that the person should use small amounts of topping.
- B) that the person can choose the toppings he/she wants; it doesn't matter which ones.

4- In the sentence “**Then I'm adding some frozen berries on the top [...]**”, it is correct to say that... (na sentença, é correto dizer que...)

- A) it is necessary to count the berries.
- B) a large number of berries will be used.
- C) a few berries will be needed.

5- Read the quote below. Then choose the appropriate option to complete the statements. (leia a sentença abaixo, depois escolha a opção apropriada para completar cada frase)

“Any food that requires enhancing by the use of chemical substances should in no way be considered a food.”

- A) According to the author, food is what we eat without damaging our health / food and it shouldn't have artificial substances.
- B) The author would probably recommend the consumption of bread and butter / vegetables and fruits.