

## 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** - batedor  
**Add** - adicionar  
**Combine** - combinar  
**Beat** - bater  
**Heat** – calor

**Wipe over** – limpar  
**Cook** – cozinhar  
**Appear** – aparecer  
**Flip** – virar  
**Transfer** – transferir  
**Repeat** – repetir  
**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="checkbox"/>	fermento em pó
2- Egg	<input type="checkbox"/>	massa
3- Flour	<input type="checkbox"/>	leite
4- Oil	<input type="checkbox"/>	sal
5- Sugar	<input type="checkbox"/>	extrato de baunilha
6- Batter	<input type="checkbox"/>	ovo
7- Baking powder	<input type="checkbox"/>	açúcar
8- Vanilla extract	<input type="checkbox"/>	óleo
9- Salt	<input type="checkbox"/>	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.