An email describing how to make your favourite food. p. 97 SB

Useful vocabulary

Прослушай слова к уроку и запиши их в словарь.
Запиши единицы измерения ингредиентов в словарь.
Функция прослушивания доступна только в браузере Chrome

celery (n)	сельдерей
chop (v)	резать, шинковать
drain (v)	промывать
finely (adv)	мелко
fry (v)	жарить
grate (v)	пропускать через терку
herb (n)	трава
peel (v)	очищать от кожуры
pour (v)	поливать сверху, наливать
recipe (n)	рецепт
saucepan (n)	кастрюля
season (v)	приправлять
sprinkle (v)	посыпать
stalk (n)	стебель, черенок

Measurements
g = grammes
kg = kilogrammes
ml = millilitres
tbsp = tablespoon
tsp = teaspoon

Task 1.
Read. Drag the words and complete the gaps. Listen and check.

Hi Megan,
How are you? I've got the recipe you asked for. I'm so glad you liked the spaghetti Bolognese dish I cooked on Friday. It's my favourite.

It's not that hard to cook. First, you need 500 g of beef, an onion, a carrot, a stalk of celery, some Parmesan cheese, two tomatoes and a packet of spaghetti. Once you've got all that, you need to wash the vegetables. **1)** ..... up the onion, carrot and celery finely. Then, **2)** ..... the Parmesan cheese, **3)** ..... the tomatoes and cut them into small pieces. Put some olive oil in a saucepan and add the onion, vegetables and meat. **4)** ..... all the ingredients until they're cooked. Season with salt and pepper. While you're doing that, **5)** ..... the spaghetti in salted water for about 10 minutes. When it's ready, drain the spaghetti and place it on a plate. **6)** ..... the vegetable and meat sauce over the spaghetti and **7)** ..... with the Parmesan cheese.

You can change some of the ingredients if you want. For example, you can add mushrooms and herbs. Write back and tell me what you think.

Best wishes,
Luiza

chop grate pour boil
fry sprinkle peel

LIVEWORKSHEETS

Task 2.
Прослушай аудио рецепта ниже. Расставь инструкции (A-G) по порядку упоминания.

Ingredients	Instructions:
1 whole chicken (250 g) *2 tsp. salt* *2 tsp. pepper* *4 tbsp. of mixed herbs*	A. Leave to cool for 10 mins B. Season chicken with herbs C. Serve D. Place chicken in fridge for one hour E. Roast chicken for 50 mins F. Season chicken with salt and pepper G. Turn oven on to 450 degrees

5 баллов

Writing

Task 3.
Обязательное задание! Письменно в тетради.

Внимание! Работы скаченные с интернета без применения заданных критериев оценивания не принимаются.

Write an email describing how to make your favourite food (60-80 words)
В своём письме используй:

- **Containers. (ex. 6, p. 91 SB)**
- **Quantifiers. (ex. 1, p. 90 SB),** ***several, plenty of, (a large/small) amount/numbered. (Ex.5, p. 91 SB)***
- **Adjectives:** • *nourishing• healthy • delicious • light • filling •tasty* ***(Ex.3, p. 87 SB)***
- **Vocabulary words:** *chop, grate, pour, boil, fry, sprinkle, peel.* ***(Ex.2, p. 97 SB)***
- **Plan:**

Hi ...,

- **Para 1:** greetings *(I'm so glad you liked ... .)*
- **Para 2:** describe how to prepare your favourite food – ingredients and cooking method *(First you need ... . Then, ... When it's ready ... .)*
- **Para 3:** extra suggestions, closing remarks *(You can change ... . Write back ... .)*
  Best wishes,

  Yours,
  ...

5 баллов за письменное задание

LIVEWORKSHEETS