

Группа: ООП 4/1
Дата проведения: 13.01.2023
Специальность: 43.02.01 Организация обслуживания в общественном питании
Дисциплина: ОП.08 Иностранный язык в сфере профессиональной коммуникации
Тема занятия: Питание иностранных туристов в России. Русская национальная кухня. Кулинарные характеристики блюд. Дополнительные придаточные предложения. Согласование времен.

Цели занятия:

Дидактическая:

- развивать умения в монологической речи, а также устной подготовленной речи;
- активизация употребления изученной лексики по теме «Русская национальная кухня»;
- совершенствование навыков чтения, аудирования;

Развивающая:

- развивать способность к умозаключению;
- развивать способность к распределению внимания, коммуникативности, умению выражать своё отношение к теме;
- способствовать развитию аналитического, критического и образного мышления через использование проблемных ситуаций;

Воспитательная:

- воспитывать умение работать самостоятельно;
- прививать любовь и уважение к культуре своего народа.

Вид занятия: практическое занятие

Основная литература:

1. Агабекян И.П. Английский язык для вузов: учебное пособие. – Москва: Проспект, 2022. – 288 с.

Дополнительная литература:

1. <https://caterme.ru/articles/nacionalnye-blyuda-russkoj-kuhni>

HOMEWORK

1. Прочитайте и переведите текст, письменно.

Russian cuisine

There have always been two types of Russian cuisine - on the one hand, the aristocratic, rich style, and on the other hand – a peasant, simple, everyday style. Russian people loved chicken (turkey emerged at the beginning of the 17th century). Veal was not eaten. Russian kitchens only boiled, steamed or simmered food. Food was never heated in fat (butter).



During the times of the Rus, many different kinds of bread, cakes and pirogs were baked and filled with things which were in the house, farm, garden, field, or forest: chicken, vegetables, peas and beans, fruit, berries or mushrooms. The rivers were full of fish, so

Pirogs filled with all types of fish were very common. Chicken pirogs were eaten on public holidays. Meat was eaten boiled and on special occasions at the end of the meal like blessed food. There was no shortage of soup, especially vegetable soup: borsch, stchi – a soup made from marinated cabbage. Other, favourite was the famous Russian kasha. So there is a Russian saying : “ Stchi and kasha is all we ever get to eat".

The cuisine of the aristocracy preferred the blinse cakes (pancakes) or towers, which were invented by Russian gourmands and comprised blinses of all manner - of different fillings piled up on top of each other. In the times of Catherine 11 it became fashionable to serve French and Russian meals at receptions, followed by delicious desserts and exotic fruits. The evening meal at the tsarist court comprised 80 courses for each person. There were hot broths, marinated chicken, rabbit, tortoise, sausages, pirogues, salads, oysters, bitter oranges, pastry, blinses, sweets.

It is of utmost importance for the Russian hospitality to set a rich table. Blinses are still very popular both by themselves or filled with meat, fish, caviar, and sour cream. Originally, they symbolized the sun.

These traditions still exist. They have survived – at family dinners, friendly parties at the kitchen, even in the kitchens of the communal apartments food, where every housewife, and sometimes houseman cooked his or her own special dish. To this very day, the greatest praise which can be said to a cook is that it “tastes as if it were homemade”.

And foreigners can't believe their eyes: "What? You can do all that at home?"

2. Слова запишите в «Словарь профессиональной лексики».

cuisine - кухня

peasant –крестьянская

veal – говядина

fill – наполнять, начинать

pea – горох

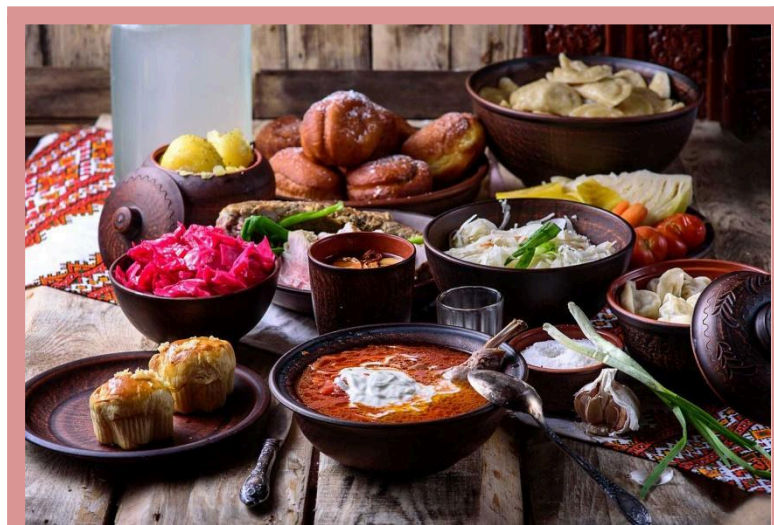
berry – ягода

mushrooms – грибы

blessed food – благословенная еда

delicious – вкусный

exist – существовать



3. Ответьте письменно на вопросы по тексту.

1. What were the two types of Russian cuisine?
2. How did the Russian cooked the food?
3. Veal wasn't eaten, was it?
4. Was food heated in fat (butter)?
5. What did Russian people use to fill cakes, blinses, pirogs?
6. What soups did Russian people cook?
7. What did the cuisine of Russian aristocracy Tasty treat prefer?
8. What dishes were served at the tsarist receptions?
9. It's a Russian tradition to set a rich table, isn't it?
10. What Russian dishes are still popular?
11. What did Russian blinses symbolize?
12. What is the greatest praise which can be said to a Russian cook?

4. Поставьте следующие предложения в вопросительную форму. Запишите их.

1. Thick sour cream is a universal flavouring sauce.
2. Kefir is a dietary product.
3. There is a big choice of Russian appetizers.
4. Russian soups are very popular with our guests.
5. Real Russian meat, fish and poultry dishes are very good.
6. Zbiten is an old Russian beverage.

7. Thick sour cream is made from cream.
8. Ryazhenka is made from baked milk.
9. Much fish was sold in our market-place yesterday.
10. Juicy pears and melons were served for dessert.
11. Much food will be eaten on the holidays.
12. These beverages will be made from berries and sugar.

Все выполненные задания высылаем на страницу ВК

<https://vk.com/yanovskaya1983>.

**Не забываем писать фамилию, группу, число за которое сделали
домашнее задание!!!**