

Группа: ООП 4/1
Дата проведения: 20.01.2023
Специальность: 43.02.01 Организация обслуживания в общественном питании
Дисциплина: ОП.08 Иностранный язык в сфере профессиональной коммуникации
Тема занятия: Европейская кухня. Питание англичан. Традиционные английские блюда. Кулинарные характеристики блюд. Национальные напитки. Чай по-английски. Диалоги и ситуации по теме.

Цели занятия:

- Дидактическая:**
- развивать умения в монологической речи, а также устной подготовленной речи;
 - активизация употребления изученной лексики по теме «Европейская 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://yandex.ru/search/?text=кухни+народо+мира.+европейская+кухня+на+англ&lr=29145&clid=2296555>

HOMEWORK

1. Прочитайте и переведите текст, письменно.

Выделенные слова запишите в «Словарь профессиональной лексики».

French cuisine

French cuisine is **characterized** by its extreme diversity. In that, it can only be compared to Chinese cuisine or the cuisine of India.

Traditionally, each region of France have their own distinctive cuisine: cuisine from **northwest** France uses butter, cream, and apples; Provençal cuisine (from the southeast) **favors olive oil**, herbs, and tomatoes; cuisine from

southwest France uses duck fat, **foiegras**, **porcini mushrooms** (cèpes), and **gizzards**; cuisine from northeastern France is **reminiscent** of German cuisine and uses lard, sausages, beer and **sauerkraut**.

Average French people do not eat or prepare this cuisine in their everyday life, and rather eat the regional cuisine of the region where they are located. Wine and cheese are an **integral** part of French cuisine (both Paris high cuisine and regional cuisines), both as ingredients and **accompagniments**. France is known for its large **range of wines** and cheeses. For French people, cooking is part of culture, and cooking and good food are well appreciated. The French generally take a high pride in the cuisine of their country, and some, **particularly** in the older generations, are **reluctant** to experiment with foreign dishes.

The normal meal **schedule** is to take a light breakfast in the morning (consisting of bread and/or cereal, possibly coffee and some fruit, perhaps **croissants**), a lunch at some point between noon and 2PM, and dinner in the evening. A normal complete meal consists in **appetizers** (perhaps raw vegetables or salad), a main dish (generally, meat or fish with a side of vegetables, pasta, rice or fries), some cheese and/or dessert (fruit or cake). With **contemporary** lifestyle, especially the reduced number of housewives, the **French rely** a lot more on canned or frozen foods for weekdays. Cooking evening or weekend meals from fresh ingredients is still popular. In most cities, there are street markets selling vegetables, meat and fish, several times a week; however, most of those products are now bought at **hyper-** or supermarkets.



Traditionally, France has been a culture of wine **consumption**. While this characteristic has lessened with time, even today, 98.67% of the French **consume** wine every day. Beer is especially popular with the youth. Schematically, French restaurant cuisine can be divided into:

Cuisine **bourgeoise**, which includes all the classic French dishes which are not (or no longer) specifically regional, and which have been adapted over the years to suit the taste of the **affluent** classes. This type of cooking includes the rich, **cream-based** sauces and somewhat complex cooking techniques that many people associate with French cuisine. At the ‘top end’ of this category is what is known as haute cuisine, a highly complex and refined approach to food preparation and kitchen management. Because this kind of cuisine is what is often served abroad under the name of “French cuisine”, many foreigners mistakenly believe that typical French meals **involved** complex cooking and rich, **un-dietetic dishes**. In fact, such cooking is generally reserved for special occasions, while typical meals are simpler.



Cuisine du terroir, which covers regional specialities with a strong focus on quality local produce and peasant tradition. Many dishes that fall in this category do not stand out as stereotypically “French,” sometimes because regional cooking styles can be quite different from the elaborate dishes seen in French restaurants around the world.

Cuisine nouvelle or nouvelle cuisine, which developed in the 1970s as a reaction to traditional cuisine, under the influence of chefs such as Michel Guérard. This type of cooking is characterized by shorter cooking times, much lighter sauces and dressings, and smaller portions presented in a **refined, decorative manner**. Its modern, inventive approach sometimes includes techniques and combinations from abroad (especially Asia) and has had a profound influence on cooking styles all over the world.

2. Ответьте письменно на вопросы по тексту:

1. What does a normal complete meal consist of?
2. What is integral part of French cuisine?

3. What can French restaurant cuisine be divided into?
4. What sauces does cuisine bourgeoise include?
5. What is nouvelle cuisine characterized by?
6. What cuisine can French cuisine be compared to?
7. What cuisine uses duck fat, foiegras, porcini mushrooms (cèpes) and gizzards?

3. Переведите на английский язык следующие предложения:

1. Французскую кухню можно сравнить только с китайской кухней или кухней Индии.
2. Кухня северо-восточной Франции напоминает немецкую кухню и использует сало, колбасные изделия, пиво и квашеную капусту.
3. Франция известна своим большим ассортиментом вин и сыров.
4. В большинстве городов есть уличные рынки, продающие овощи, мясо и рыбу несколько раз в неделю.
5. Этот тип приготовления включает в себя богатые соусы на основе сливок и несколько сложных методов приготовления, которые многие люди связывают с французской кухней.
6. Кухня новелле характеризуется более коротким временем приготовления, гораздо более легкими соусами и заправками, а также меньшими порциями, представленными в изысканной, декоративной манере.
7. Французскую кухню ресторана можно разделить на буржуазную кухню, дю терруар и новелле.

Все выполненные задания высылаем на страницу ВК

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

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