

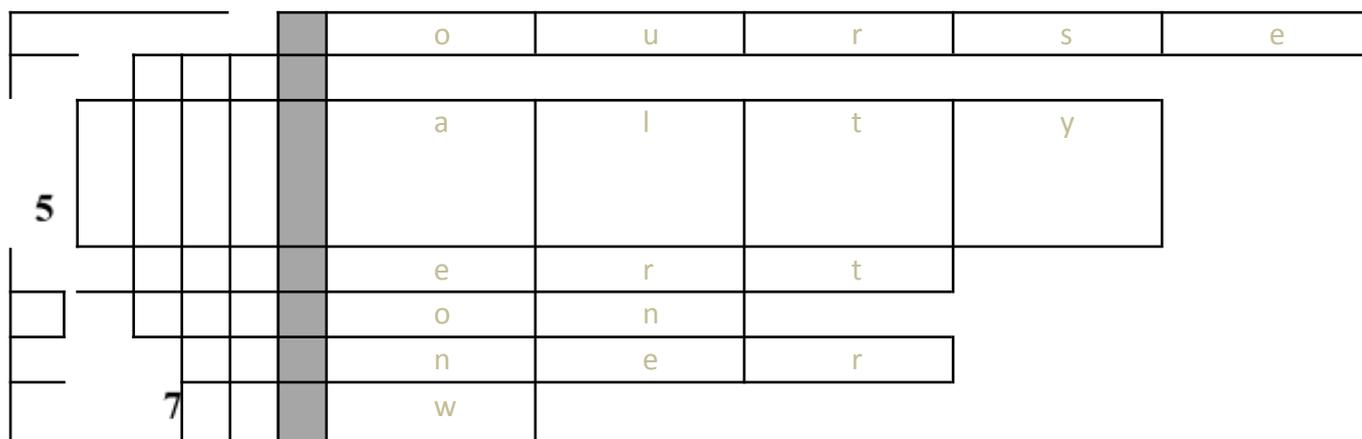
## Тема: Зарубіжна кухня

1. Good morning everybody! I hope you are in a good mood and everything is ready for the lesson. So I'd like to start our class with these English proverbs. Look at the screen. Your task is to find Ukrainian equivalents to them.

Proverbs.

1. The way to a man's heart is through his stomach.
2. Appetite comes with eating.
3. Tastes differ.
4. Eat with pleasure drink at measure.
5. After dinner sit a while, after supper walk a mile.

### 2. Розгадування кросворду (розгадування кросворду)



- 1) It is one of the separate parts of a meal.
- 2) It's a list of dishes and drinks at the restaurant.
- 3) It means a particular style of cooking.
- 4) It's a sweet dish. Usually we have it as the third course.
- 5) It's an important social event or ceremony.
- 6) It's the main meal of the day.
- 7) It means to cook something slowly in liquid.

### 3. Практикування у вживанні Л.О.

Now let's do the exercise. (ex. 1 p. 64).

### 4. Читання

#### Ukrainian Cuisine

Among the first impressions for all the visitors who come to Ukraine is its national food. Ukrainian cuisine is diverse and unique. It has a rich history and is very popular in Slavic countries. There are a lot of tasty dishes in Ukrainian cuisine but the most famous one is perhaps the borscht. It is a vegetable soup, made of beets, cabbage, tomatoes, carrots and potatoes. They also add garlic, onion, dill and meat. Breads and wheat products are also important for Ukrainians. For example, they cook traditional wedding bread called "Korovai", which is a symbol of national hospitality. Ukrainian drink is uzvar – compote, made of dried apples and pears. For the main course Ukrainian guests especially like varenyky or pirohi. They are small pastries or dumplings, which can be stuffed with mashed potatoes, cheese, cherries or strawberries. Of course, everyone knows about Ukrainian salo. Nobody leaves Ukraine not having tried one.

#### English Cuisine

English people have a special cuisine. Traditional English dishes include fish and chips, roast beef, steak, pudding and some others. For breakfast English people prefer either oatmeal or cereal with milk, fried eggs with bacon, a glass of orange juice or a cup of fresh coffee. During lunch many people are away at work, or at school, so they carry their lunch with them. It usually consists of a couple of delicious sandwiches with ham, cheese and fresh vegetables, and a small pack of juice. Many Englishmen drink 5 o'clock tea with cookies. For dinner families usually gather around the dining-table to chat and to share some tasty dishes. Among them steaks or fish, steamed vegetables, rice, fresh salad, and a glass of wine or beer, depending on tastes. Children drink either water, or tea. Traditional English cuisine contains many interesting recipes, but probably the most famous of all is "Fish & Chips". This dish consists of fried chops from fish and French fries. On special occasions English people often serve roast turkey and traditional pudding.

### **Japanese cuisine**

Traditional Japanese cuisine consist of rice and side dishes. The cultivation of rice was introduced to Japan about 4000 years ago. This is because in recent times, most popular Japanese cuisines are: holding-hand-shaped sushi; rolled sushi; hand-rolled sushi; sushi rice wrapped in fried bean curd and unrolled sushi served in box or bowl, which is the main reason why Japanese people need to import rice.

### **Italians cuisine**

Italians are known as the world for pizza, pasta, and tomato sauce. Pasta is more likely to be served with a white cheese sauce in the north and a tomato-based sauce in the south. Italians are known for their use of herbs in cooking, especially oregano, basil, thyme, parsley, rosemary, and sage. Cheese also plays an important role in Italian cuisine. There are more than 400 types of cheese made in Italy, with Parmesan, mozzarella, and asiago among the best known worldwide.

**Домашнє завдання:**

Write down a recipe of your favourite dish.