

Группа:	ООП 4/1
Дата проведения:	03.02.2023
Специальность:	43.02.01 Организация обслуживания в общественном питании
Дисциплина:	ОП.08 Иностранный язык в сфере профессиональной коммуникации
Тема занятия:	Английская и американская кухня. Особенности американской кухни. Традиционные американские блюда. Кулинарные характеристики блюд. Диалоги и ситуации по теме. Распространенный американский сленг.
Дидактическая:	<ul style="list-style-type: none"> - развивать умения в монологической речи, а также устной подготовленной речи; - активизация употребления изученной лексики по теме «Английская кухня»; - совершенствование навыков чтения, аудирования;
Развивающая:	<ul style="list-style-type: none"> - 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:	<ul style="list-style-type: none"> - воспитывать умение работать самостоятельно; - прививать любовь и уважение к культурам других народов.

Вид занятия: практическое занятие

Основная литература:

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

Дополнительная литература:

1.

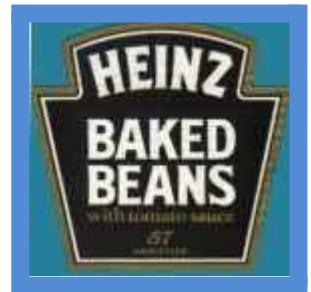
HOMEWORK

1. Прочитайте и переведите текст, письменно. Выделенные слова запишите в «Словарь профессиональной лексики».

Typical English food.

Baked Beans

Baked beans are beans cooked in a tomato sauce. They come in cans and are normally eaten on toast. The British are very fond of baked beans.



Bangers and Mash. This is mashed potatoes with sausages.

Black Pudding. A thick sausage made with blood and fat.

Yorkshire pudding. A batter made with flour, eggs and milk and cooked in the oven. This is most often eaten with roast beef for Sunday lunch. (Batter is the same mixture that is used to make pancakes)

A Ploughman's Lunch. This is a very popular thing to eat if you go to eat in a "pub" at midday. It normally consists of a bread roll with a piece of cheese and a pickled onion. By the way there are many very good pickles that you can buy at the supermarket for example "branston pickle". Branston Pickle is not sold in any other countries but it is the perfect companion to cheese. (I always buy a jar when I go to England) British cheeses are very good. The most famous is Cheddar. Most of the cheeses are named after the region from where they come from eg. Red Leicester, Cheshire etc. There is a very good British blue cheese called Stilton although it can be rather expensive.

Haggis. This is only normally eaten in Scotland. It is sheep's intestine stuffed with meat and vegetables.

The Fish and Chip shop. You will almost certainly go to a fish and chip shop when you visit Britain. It is a shop which cooks fried potatoes called chips. They are usually accompanied by fish, pies, mushy peas, etc. The chips used to be wrapped in newspaper but now white paper is used. They often ask if you want salt and vinegar to be sprinkled over your chips. Be careful because sometimes they give you too much!

Pie. A pie is some food surrounded by pastry (pastry is a mixture of flour and butter). It is normally baked in the oven. The content of the pie can be sweet or savory. Typical examples of pies are "steak and kidney pie" or "apple pie". There are variations of the pie such as Cornish pasties. Pasties were originally invented so that working men could take their food to work with them. Someone told me that miners in the Cornish tin mines invented the Cornish pasties. I suppose that if you work in a mine it is too much trouble to come to the surface to have lunch.

Bread and Butter. When the British eat bread they almost always cover it with butter or margarine. It is very common to see a plate of bread and butter on table when you eat. You can use it to soak up the gravy or juices left on your plate.

British Bread. British bread is very good and if you go to the baker there are many different types of bread to choose from. However, although the bread is very good, the most popular type of bread in Britain is sliced white bread. This is sold in plastic packets and is not half as good as the bread which you must cut yourself.

Baked beans – тушёная фасоль

2. Прочтайте и переведите текст, устно.

К тексту составьте саммери (короткий пересказ размером до 10 предложений).

Саммери запишите.

British Cuisine

Some people criticize English food. They say it's unimaginable, boring, tasteless, it's chips with everything and totally overcooked vegetables. The basic ingredients, when fresh, are so full of flavour that British haven't had to invent sauces to disguise their natural taste. What can compare with fresh peas or new potatoes just boiled and served with butter? Why drown spring lamb in wine or cream and spices, when with just one or two herbs it is absolutely delicious? If you ask foreigners to name some typically English dishes, they will probably say "Fish and chips" then stop. It is disappointing, but true that, there is no tradition in England of eating in restaurants, because the food doesn't lend itself to such preparation. English cooking is found at home. So it is difficult to find a good English restaurant with a reasonable prices. In most cities in Britain you'll find Indian, Chinese, French and Italian restaurants. In London you'll also find Indonesian, Mexican, Greek... Cynics will say that this is because English have no "cuisine" themselves, but this is not quite the true.

3. Слова запишите в «Словарь профессиональной лексики».

- to criticize — критиковать
- tasteless — безвкусный
- overcooked — переваренный
- ingredient — ингредиент, составная часть
- to invent — изобретать
- sauces — соус

- to disguise — скрыть
- spice — специя, пряность
- herb — трава
- delicious — очень вкусный
- disappointing — обидно
- to lend — одолживать
- cuisine — кухня

4. Письменно ответьте на вопросы.

1. What do foreigners say when they criticize English food?
2. Do English people use a lot of sauces?
3. From a foreigner's point of view, what are typically English dishes?
4. Do all English eat in restaurants?
5. What kind of restaurants can you find in Britain?
6. Is it the true that English have no cuisine?



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домашнее задание!!!**