

Тема уроку: Звичай харчування у Великобританії Develop Your Vocabulary

Мета уроку: уведення нових лексичних одиниць, навчити розпізнавати нові ЛО в тексті, навчити читати, використовуючи навички *skimming and scanning*,

Очікувані результати: в кінці уроку учні розкажуть про страву, яка їм подобається, використовувати у своїй мові ідіоматичні вирази, що належать до вивченої теми.

Тип уроку: *урок засвоєння нових знань, умінь, навичок*

ХІД УРОКУ

I. ОСНОВНА ЧАСТИНА УРОКУ

1. Warming up

Student 1: Ukrainian Cuisine is quite regional. That is why the same traditional dish, for example Ukrainian Borshch, tastes differently and prepared differently in every region. For every national cuisine the place, where food is cooked, has the great influence. In Ukraine such a place was an oven, fire of a closed type. That is why Ukrainian Cuisine mainly uses the techniques of boiling, stewing and baking. Even Cossacks, after shooting a game, were trying to make a bouillon out of it, but not to fry it, which is more typical for Germans, for example.

Student 2: Ukrainian Cuisine borrowed some techniques from neighbors, for example Russian, Polish, Tatar and Turkish Cuisines, partially modifying them. For example, frying of products in the overheated oil or butter, which is peculiar for the Turkish Cuisine, was regenerated into the “Ukrainian frying (so called “*paseruvannia*”) browning of vegetables which are used for borshch or second courses.

Student 3: From Germans Ukrainians borrowed ground meat (“*sichenyky*”) – Cutlet type dishes out of ground meat, eggs, vegetables, mushrooms, and so on. From Hungarians Ukrainians borrowed the usage of paprika.

Teacher: Ukrainians prefer to eat at home, leaving restaurants for special occasions and generally avoid exotic meats and spices. The traditional Ukrainian food includes pork, beef, chicken, fish and mushrooms. Ukrainians eat a lot of potatoes, grains, fresh and pickled vegetables. Popular ingredients in the cuisine of Ukraine are berries, fruits and herbs.

Student 4: If to talk about meat, pork is widely spread in Ukraine, comparing with beef, which is more typical for Russian Cuisine or mutton for Tatar. Oxen were more like the working animals in Ukraine, and their meat was not as tasty and soft as the pig’s meat. It has also been considered not as clean as pork.

Student 5: I want to say some words about potato. Potatoes became widely spread in Ukraine in 18-th century. Even though it didn’t become “second bread”, like in Belorussia, but became very popular and used in first, second courses and garnish for fish and meat dishes. Also, potatoes began to be used in getting starch, used for preparing different types of sweet dishes, including “*kissel*” – a sweet drink, resembling thin jelly.

Student 6: In 18-th century sunflower and mustard appeared in Ukraine. This played an important role in the development of the Ukrainian Cuisine. Sunflower oil began to be widely

used instead of the imported Greek olive oil. Mustard is used for making oil and spices for meat and other dishes

Student 7: Is anyone, who doesn't know the Ukrainian Borshch? The most popular and well-known Ukrainian dish is surely Borshch, an aromatic and appetizing cabbage-soup of some 20 (twenty) ingredients. It may be cooked with beef, chicken or pork, baked beets, beans and mushrooms. Borshch is served as the main course with sour cream and pampushki, soft rolls, soaked in garlic.

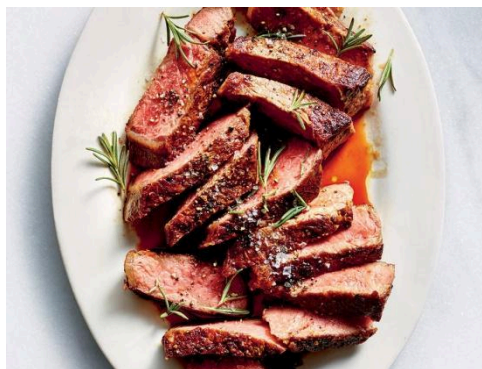
2. Робота за підручником.

Вправа 1 на сторінці 93

Учні самостійно співвідносять малюнки з назвами страв. Перевіряють всім класом.

Обирають будь-яку страву та називають, як її приготувати.

Робота з картками.



Завдання учнів - вибрати лише одну страву, яку б вони скуштували серед запропонованих. Пояснити чому саме вона.

Завдання учнів - обрати найкориснішу страву з усіх та пояснити свій вибір.

Завдання учнів - обрати страву, що буде найдорожчою у ресторані, пояснити свій вибір.

Вправа 2 на сторінці 93

Учні працюють в парах. Перевіряємо всі разом.

Вправа 3 на сторінці 94

Учні працюють самостійно. Перевіряємо разом.

Вивчаємо ідіомо до теми "Їжа" (див. додаток "food idioms")

FOOD IDIOMS

Match the following idioms with their example sentences below.
Then complete each blank according to the pictures. Make any necessary changes.

1 the  of one's eye
(a person that is adored by someone)

2 bring home the 
(to earn a salary)

3  someone up
(to be extra nice to someone)

4 have  on one's face
(to look stupid or embarrassed)

5 be (like) two in a pod 
(to be very similar)


6 go 
(to go crazy or be angry)

7 belt the 
(to drink wine/liquor heavily and become intoxicated)

8 spill the 
(to reveal something secret)

9 all  and skittles
(all fun, easy and pleasant)

10 a hard  to crack
(a difficult problem to deal with)

11 wake up and smell the 
(to pay attention to what's going on)

12 take the 
(to be most annoying/surprising ... thing that someone has done)

13 get another bite at the 
(to get a 2nd chance at something)

14 have bigger to fry 
(have more important things to do)

15 be in a 
(to be in a difficult situation)

You don't need to _____
- I'll give you an A for _____

Things have changed around here, John!

We _____
- we like the same things and do _____

Розрізати усі ідіомо та речення, в яких вони зустрічаються. Роздамо групам учнів.

Наприклад 3 групи по 5 ідіом. Учні обговорюють значення ідіом. Після презентують свої ідіомо класу.

3.1. Підведення підсумків.

3.2. Рефлексія

Що сподобалось на уроці?