LESSON 24

Theme: “National Cuisine.” = “Харчування.”

Subtopic: “National meals in Ukraine and abroad.” = “Національні страви в Україні та за кордоном.”

Expected results: The children will be able:

- to match the word combinations with the pictures;
- to read and translate the paragraphs about Ukrainian specialties, match them with the photos and analyze the read information;
- to compare food in Ukraine and abroad;
- to systematize the food words;
- to complete the sentences with the adjectives from the box;
- to explain the usage and formation of the 2nd Conditionals.

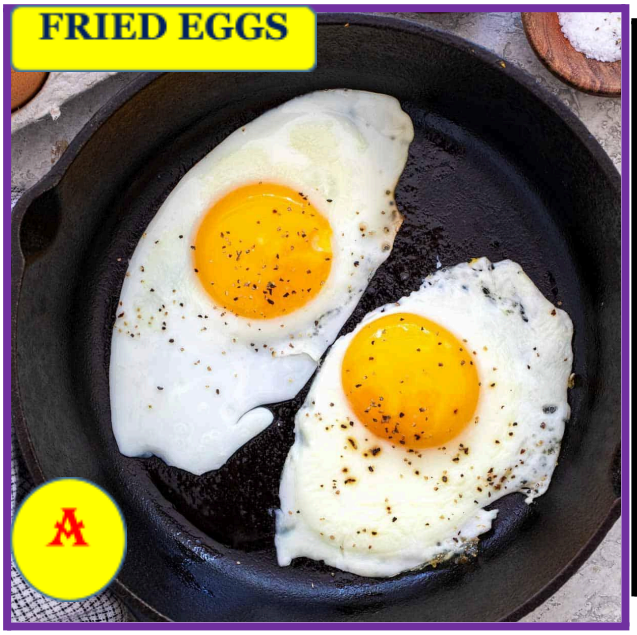
Equipment: the book “English” 10th grade by Oksana Karpiuk; Wordwall Games до впр.2,3, с.93-94; відео з поясненням “The 2nd Conditionals” (Умовні речення 2-го типу).



Procedure:

Greeting & Warming-up:

The teacher greets the children and the pupils do ***ex.1, p.93****. They should match the word combinations with the pictures (a-f).*













The Main Body of the Lesson:

1. Reading (p.91-92, ex.7):

T: Match photos of the Ukrainian specialties below with the paragraphs on page 92:

a) It is a brawn [brɔːn](холодець) made from boiling pigs' trotters [ˈtrɒtəz] (ніжки). The meat is picked off the bone and the gravy sets around it into a jelly as it cools; served with horseradish or mustard. – kholodets

Це м'ясо, виготовлене з варених свинячих ніжок. М'ясо знімається з кістки, а підлива стає желе, коли воно охолоджується; подається з хроном або гірчицею.

b) Pancakes, often made with soured milk for a lighter batter [ˈbætə] (рідке тісто). Thinner pancakes are called nalysnyky, which are rolled and served with a stuffing, usually fruit or jam. – mlyntsi

Млинці, які часто готують на кислому молоці для більш легкого тіста. Більш тонкі млинці називають налисниками, які згортають і подають з начинкою, як правило, фруктовою або варенням.

c) Cabbage rolls stuffed with rice and vegetables, or possibly with spiced minced meat, and stewed slowly in the oven. – holubtsi

Голубці, фаршировані рисом і овочами, а можна і приправленим спеціями фаршем, повільно тушкуються в духовці.

d) Soup based on beetroot with meat and other vegetables; served with sour cream. There are many regional varieties. – borsch

Суп на основі буряка з м'ясом та іншими овочами; подається зі сметаною. Є багато регіональних варіантів.

e) Pork fat — no description of Ukrainian cuisine would be complete without it. Ukrainians like their pigs to be fat for it. Spices are rubbed into the skin. It's eaten in thin slices on black bread with garlic and salt. Especially delicious is the smoked version. – salo

Свиняче сало — без нього не обійдеться жоден опис української кухні. Українці люблять, щоб їхні свині були жирними за це. Спеції втираються в шкіру. Його їдять тонкими скибочками на чорному хлібі з часником і сіллю. Особливо смачним виходить копчений варіант.

f) Ravioli-like pasta stuffed with potato, cabbage, mushrooms, meat or cheese, or with cherries as a sweet dish. – varenyky

Равіолі, фаршировані картоплею, капустою, грибами, м'ясом або сиром, або вишнею як солодка страва.

g) A domestic sausage, but it can't be called saliami. The only way to sample true home-prepared sausage is by experiencing it for yourself with the sights and smells of the markets of Ukraine. – domashnia kovbasa

Домашня ковбаса, але салями її не назвеш. Єдиний спосіб спробувати справжню домашню ковбасу – відчути її на власні очі з видами та запахами ринків України.

h) ***Pancakes made from grated potatoes and flour, fried and served with sour cream. – deruny***

Млинці з тертої картоплі і борошна, смажені і подані зі сметаною.

2. ***Worldwall Game (p.93, ex.2):***

Classify the given words and put them into the correct column. – https://wordwall.net/resource/38712033/categorize-classify-ex2-p93

meat	fish/seafood	fruit	vegetables
duck	*prawns [prɔːn] (креветки)*	*peaches*	*beans*
sausage	*salmon [ˈsæmən] (лосось)*	*strawberries*	*lettuce*

3. ***Writing (p.94, ex.3)***:

https://wordwall.net/resource/38712523/missing-words-ex3-p94

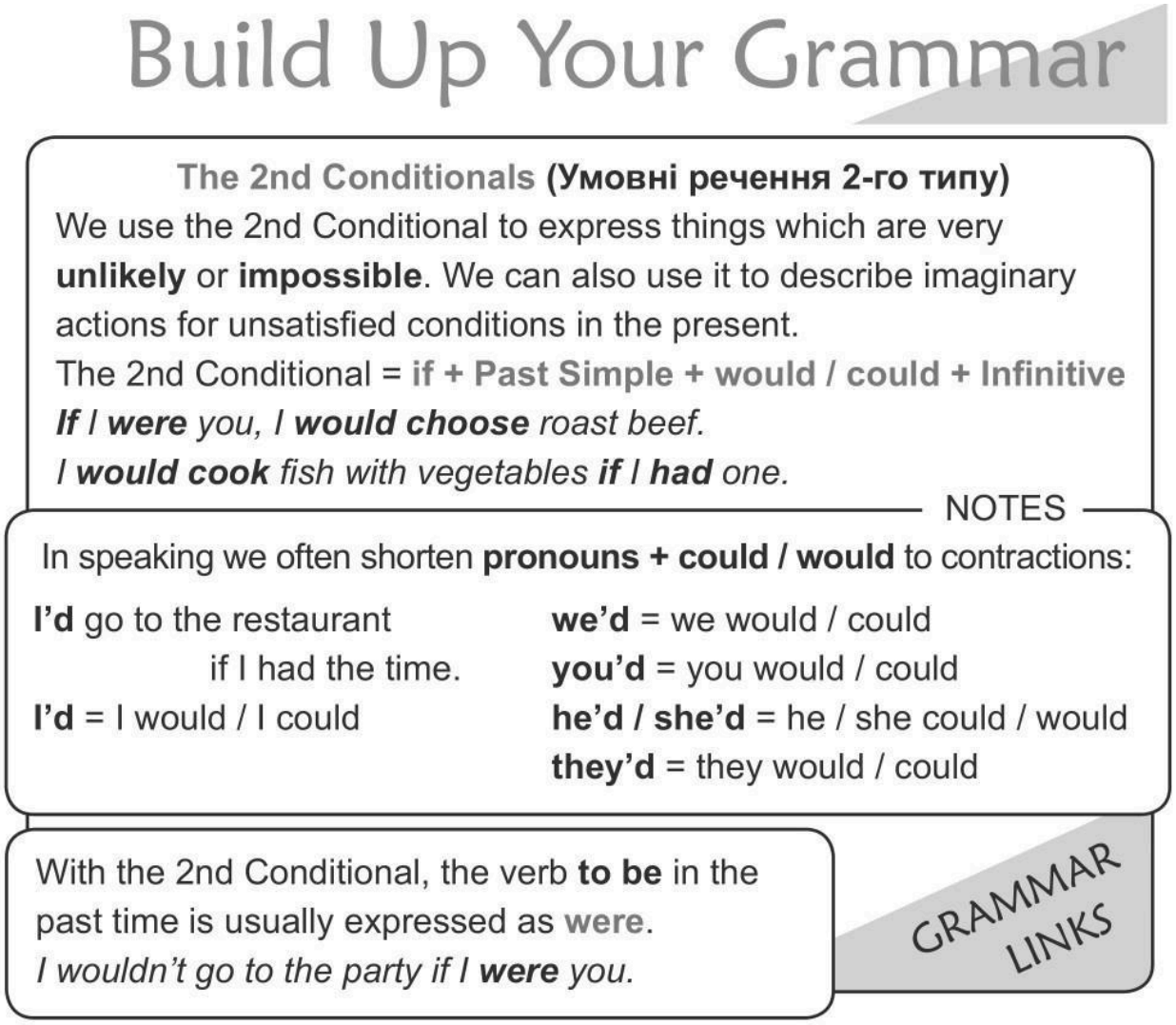
Complete the sentences with the adjectives from the box.

fresh, frozen, home-made, low-fat, raw, spicy, sweet. takeaway

1 Food which is kept very cold is frozen.
2 These eggs are fresh, I bought them today.
3 I like my mum's cooking. Home-made food is always the best.
4 This tea's very sweet. You've put too much sugar in it!
5 Indian food like curry is very spicy.
6 Takeaway food is food you buy at a restaurant and take home to eat.
7 Sushi is made with raw fish.
8 People on a diet often try to eat low-fat food.

4. Grammar (p.94):

Explanation of the rule "The 2nd Conditionals" (Умовні речення 2-го типу) - https://www.youtube.com/watch?v=VHaj-W3UDAA



Build Up Your Grammar

The 2nd Conditionals (Умовні речення 2-го типу)

We use the 2nd Conditional to express things which are very **unlikely** or **impossible**. We can also use it to describe imaginary actions for unsatisfied conditions in the present.

The 2nd Conditional = **if + Past Simple + would / could + Infinitive**

***If** I **were** you, I **would choose** roast beef.*

*I **would cook** fish with vegetables **if** I **had** one.*

NOTES

In speaking we often shorten **pronouns + could / would** to contractions:

I'd go to the restaurant if I had the time.

I'd = I would / I could

we'd = we would / could

you'd = you would / could

he'd / she'd = he / she could / would

they'd = they would / could

With the 2nd Conditional, the verb **to be** in the past time is usually expressed as **were**.

*I wouldn't go to the party if I **were** you.*

GRAMMAR LINKS

[1]an adjective ['ædʒɪktɪv] — прикметник

1. ***I'd see a dentist if I still had any teeth.***
2. ***If it were less expensive, I'd buy a helicopter to get to work.***
3. ***If you didn't need oxygen, you could live underwater.***
4. ***If Mary studied harder, she would get better marks.***
5. ***If we had a car, we could get there more quickly.***

Final Part of the Lesson:

1. Home assignment:

❖ *Learn the rule – p.94.*

2. Summarizing:

Discussion of the lesson and evaluation of the pupils' work.