LESSON 23

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

Subtopic: “National cuisine and food customs in Great Britain.” = “Національна кухня. Звичаї харчування у Великобританії.”

Expected results: The children will be able:

- to watch the video and understand the information about traditional British food;
- to answer the given questions to the shown images;
- to read and translate the text “Traditional British Meals”;
- to analyze the read content and name all the meal times in Britain; complete the table according to the text;
- to get acquainted with the new vocabulary and match the words to their definitions.

Equipment: the book “English” 10th grade by Oksana Karpiuk; video about traditional British food; audio to Ex.3, p.89-90 and pictures with different meals.



Procedure:

Greeting & Warming-up:

The teacher greets the children and they watch the video about traditional British food. Then they name the main meals that are popular there.

https://www.youtube.com/watch?v=AeDco_eYzyI

1. ***bland = tasteless – несмачний;***
2. ***scones = buns – булочки;***
3. ***gravy = sauce – соус;***
4. ***cod – тріска;***
5. ***haddock – пікша (риба, тріска);***
6. ***steak and kidney – стейк та нирка;***
7. ***ale – ель (пиво);***
8. ***shepherd's pie – пастуший пиріг;***
9. ***minced lamb – баранячий фарш;***
10. ***toad in the hole – (жаба в норі) біфштекс запечений в тісті;***
11. ***batter – кляр (рідке тісто).***

The Main Body of the Lesson:

1. New Vocabulary (p.90):

T: Listen to the teacher and repeat the new words several times to memorize them:

12. **a cuisine [kwɪ'zi: n] – кухня;**
13. **a course [kɔ:s] – страва;**
14. **an occasion [ə'keɪʒn] – подія, привід;**
15. **a specialty ['speʃəltɪ] – спеціальність; національна страва;**
16. **to consist (of) [kən'sist] – складатися з;**
17. **to include [in'klu:d]- включати (в себе);**
18. **stew [stju:]- рагу.**

2. ***Reading (p.88-90, ex.2-4):***

- *Pre-reading:*

Look at the photos and name the dishes. Speak on how often you have them in your house.

- *Reading:*

Read and translate the text "Traditional British Meals". You can listen to the audio and follow the text in your book.

- *Post-reading:*

1. *kipper [ˈkɪpər] – лосось;*
2. *sitting–room–вітальня;*
3. *custard [ˈkʌstəd]- заварний крем;*
4. *well-to-do- заможна сім'я;*
5. *tinned salmon [tɪnd ˈsæmən] – консервований лосось;*
6. *pasties [ˈpæstiz] –тістечка;*
7. *specialties [ˈspeʃəltiz]- особливості.*

Name all the meal times in Britain.

- ***breakfast;***
- ***dinner;***
- ***supper;***
- ***afternoon tea;***
- ***'high' tea.***

Mention the ingredients of Christmas pudding.

Christmas Pudding includes:

- flour;
- bread-crumbs;
- eggs;
- raisins;
- currants (смородина);
- candied peel [ˈkændid piːl] - зацукровані цедри;
- chopped almonds [tʃɒpt ˈɑːməndz] - подрібнений мигдаль;
- walnuts;
-grated carrot;
- a good measure of brandy, whisky or old ale [eɪl].

TRADITIONAL BRITISH MEALS

In the morning an Englishman has his favourite breakfast of corn-flakes with milk and sugar or porridge followed by fried bacon and eggs. Breakfast is generally a bigger meal than they have on the Continent. Some marmalade might be spread on the toast and butter. Perhaps some fruit will also be eaten. For a change one can have cold ham, or perhaps fish, some coffee and a roll.

The main meal of the day is called dinner. Dinner is eaten either in the middle of the day or in the evening. If it is eaten in the evening (about 7 pm), the midday meal is called lunch (about 1 pm). If dinner is in the middle of the day, the evening meal is called supper.

The usual midday meal consists of two courses — a meat course accompanied by plenty of vegetables. After it comes a sweet pudding or some stewed fruit. Most Englishmen like what they call good plain food. Usually they have beefsteaks, chops, roast beef and fried fish and chips. They are not overfond of soup, remarking that it leaves them without free room for the more important meat course.

Afternoon tea one can hardly call a meal. This may mean a cup of tea and a cake taken in the sitting-room or at work. For many Englishmen it is a social occasion when people often come in for a chat over their cup of tea. But some people like to have the so-called 'high tea' which is quite a substantial meal. They have it between five and six o'clock. In a well-to-do family it will consist of ham, tongue and tomatoes and salad, or kipper, or tinned salmon, or sausage, with strong tea, bread and butter, then stewed fruit, or a tin of pears, apricot or pineapple with cream and custard, and pasties, or a bun.

The evening meal goes under various names: tea, 'high tea', dinner or supper (as we have mentioned already) depending upon its size and the social position of those eating it.

It is well-known that every national cuisine has got its famous specialties. It isn't possible to imagine some holidays and celebrations without them. For example, Christmas Pudding for British cuisine means very much. Some English people could dispense with ***[di'spens] — обходитися (без чогось)*** *the turkey and goose, but a Christmas dinner in Britain without a traditional Christmas pudding would be strange indeed!*

The Christmas pudding is a direct ***descendant [di'sendənt] — нащадок*** *of the old time plum porridge, beloved by English people in the Middle Ages.*

Nowadays, in addition to the basic mixture of flour, bread-crumbs and eggs, the ingredients of Christmas pudding include raisins, currants, candied peel, chopped almonds and walnuts, grated carrot and a good measure of brandy, whisky or old ***ale [eil] — пиво, ель.***

In many households the mixing of the pudding is quite a ceremony with all the members of the family taking turns to stir and make a whisk.

After being boiled for several hours, the pudding is stored until the time comes for heating it on Christmas Day when it is brought

to the table on a large dish, big, round and dark-brown. The Christmas pudding is covered with white sauce burning in brandy.

Receiving each slice, the guests are warned to eat carefully because sixpenny bits, shillings, a tiny silver bell and a silver horseshoe have been put in it. Those who find the 'treasure' are supposed to have money in the coming year, whoever gets the bell is to be married and the horse-shoe is the traditional sign of good luck.

Mealtime	Meal the British usually eat
1. ***breakfast***	*cornflakes with milk and sugar; porridge with fried bacon and eggs, some marmalade on the toast with butter, cold ham or fish, some coffee and a roll*
2. ***main meal of the day***	*meat with vegetables; a sweet pudding; stewed fruit; beefsteaks, chops; roast beef; fried fish and chips*
3. ***afternoon tea***	*a cup of tea and a cake*
4. ***high tea***	*ham; tongue and tomatoes and salad; or kipper, or tinned salmon, or sausage, with strong tea, bread and butter, then stewed fruit, or a tin of pears, apricot or pineapple with cream and custard, and pasties, or a bun*

3. ***Writing (p.90, ex.5)***:

Match the words from the "Words for you" to their definitions:

1. ***To include - is used to say what something is made of;***
2. ***To stew - means to cook something slowly in liquid.***
3. ***A specialty - is a particular style of cooking.***
4. ***A cuisine - is a kind of food that is always very good in a particular area (or restaurant).***
5. ***To include - means to make somebody or something part of a large group.***
6. ***A course - is one of the separate parts of a meal.***

Final Part of the Lesson:

1. Home assignment:

- *P.90, ex.5 (up to the end);*
- *P.90-learn new words.*

2. Summarizing:

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