**Группа:** ПКД 3/1 **Дата проведения:** 15.11.2022г.

Специальность: 43.02.15 Поварское и кондитерское дело

Дисциплина: ОГСЭ.03 Иностранный язык в профессиональной

деятельности

Тема занятия: Традиции английской кухни

Цели занятия:

Дидактическая: - углубить и расширить знания и представления студентов по теме;

Развивающая: - развивать творческий потенциал студентов;

Воспитательная - воспитывать стремление к совершенствованию английского языка;

- воспитывать умение работать самостоятельно.

Вид занятия: практическое занятие

## Основная литература:

Агабекян И.П. Английский язык для ссузов: учебное пособие. – Москва:

Проспект, 2015. – 288 с.

# Дополнительная литература:

Интернет-ресурсы.

### Домашнее задание:

- 1. There are popular British proverbs about food but they were mixed. Your task is to match the beginning and the endings.
- 1. Every cook praises...
- 2. Dry bread at home is better...
- 3. Too many cooks...
- 4. Out of the frying pan...
- 5. Don't put all your eggs...
- 6. The proof of the pudding is...
- 7. His bread...
- 8. There is no use crying...
- 9. Half a loaf is...
- 10. The pot is calling...
- 11. The fat is...
- 12. To lengthen your life,

- a) over the spilt milk.
- b) into the fire.
- c) the kettle black.
- d) his own broth.
- e) lessen your meals.
- f) than roast meat abroad.
- g) in the fire.
- h) is buttered on both sides.
- i) into one basket.
- i) better than none.
- k) spoil the broth (soup).
- 1) in eating.
- 2. Britain is famous all over the world for its gardens, dogs, villages, buses, cars, private schools, the Queen, sports like football and cricket, Parliament. However, not so much has been written about the wonderful food that can be found in Britain. Read two texts about food and say what the English eat and what the British food is like. Is there any difference between the English and the British food?

## **Text «The English Food»**

#### Words for the text:

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cafe ['kæfeɪ] — кафе
menu ['menju:] — меню
macaroni [ˌmæk(ə)'rəunɪ] — макароны
pasta ['pɑːstə| — спагетти
onion ['ʌnjən] — лук
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For breakfast English people often have porridge with milk and sugar. They don't eat much bread. They usually have toasts. They enjoy drinking strong tea with milk.

At one o'clock English people have lunch. They usually have lunch in a restaurant or a cafe.

On a warm sunny day you can see people under the trees on the grass eating their sandwiches.

English people don't eat much soup. There is only one kind of soup on the menu: onion (луковый), tomato (томатный) or mushroom (грибной).

For the main course (на второе) they have fish, steak or roast beef with vegetables: carrots, cabbages, beans or potatoes.

Five o'clock tea is a national habit. English people have tea with biscuits, apple pie, fruit or fruit salad or sandwiches. At about seven or eight o'clock they have dinner or supper.

It can be soup, sometimes meat and vegetables, macaroni (pasta) and cheese. The English people drink little coffee. Tea is their favourite drink.

#### Text «The British Food»

#### Words for the text:

1. **the envy** — предмет зависти



- 2. **mutton chop** отбивная из баранины
- 3. **pieces of beef** куски говядины
- 4. **rich soil** плодородная почва
  - 5. **require** нуждается
- 6. **complicated recipe** сложный рецепт
- 7. **Victorian age** викторианская эпоха
  - 8. **attitude to** отношение к
  - 9. **simplify** упрощать
- 10.**decline** упадок, ухудшение

- 11. **increase** увеличение, рост
- 12.**improve** улучшать(ся)
- 13.**mustard** горчица

At various times in history British food has been **the envy** of Europe. In the eighteenth century British people had the best cooking in Europe. People who visited Britain from other European countries said that nowhere else you could find such tender juicy steaks, such thick-cut **mutton chops** and huge **pieces of beef.** British pies were famous throughout Europe. The reason for this was that the mild climate, hard-working farmers, and **rich soil** meant that the best meat and crops were produced in Britain. As a result the cooking **required** very few 'additions' like spices. English food was very tasty because of the quality of the ingredients and didn't need **complicated recipes.** 

In the Victorian age people's attitude to food changed: it became less important. In the twentieth century two world wars meant that some of the recipes for good old English food were **simplified** or lost. Britain is an island and during the wars the country was cut off from the rest of Europe. For many years after the war there was not enough to eat. Another reason for **the decline** in British cooking was **the increase** in popularity of fast food, a style of food imported from the USA in the 1960s. People wanted to eat quickly. Proper English recipes took time and were more complicated than just grabbing a burger.

In the last 15 years things have **improved** quite a lot. Now there are many restaurants and pubs that serve good British food.

Some famous British dishes have strange or surprising names. «Welsh rabbit», for example, contains no rabbit at all. It is made with bread, beer, **mustard** and cheese.

3. Сделайте скрин выполненной работы и пришлите (не забывайте указать фамилию, группу, число за которое сделали домашнее задание):

https://vk.com/id34189235