

Группа: ООП 3/1
Дата проведения: 03.05.2023г.
Специальность: 43.02.01 Организация обслуживания в общественном питании
Дисциплина: ОП.08 Иностранный язык в сфере профессиональной коммуникации
Тема занятия: Приоритеты и особенности национальных кухонь англоговорящих стран. Дифференцированный зачет.

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.

<https://www.youtube.com/watch?v=8a7-cTDKCLw>

ДОМАШНЕЕ ЗАДАНИЕ:

1. Прочитайте английские пословицы, поговорки и идиомы:

English proverbs and Saying about Food:

Tastes differ - О вкусах не спорят.

I am hungry as a hunter - Я голоден как волк.

Every vegetable has its Season – Каждый овощ имеет своё время года.

After dinner sit a while, after supper walk a mile – После обеда посиди немного, после ужина с миллю пройдишь.

Too much butter won't spoil the porridge- Кашу маслом не испортишь.

Idioms:

Hot potato - опасный вопрос

A piece of cake - что-то простое, элементарное

Bad egg - плохой человек

Full of beans - полон энергией и энтузиазма

Couch potato - лентяй

As cool as a cucumber – спокойный

2. Read two texts:

EATING IN BRITAIN

The usual meals are breakfast, lunch, tea and dinner. Breakfast is generally a bigger meal than you have on the Continent, though some English people like a “continental” breakfast of rolls and butter and coffee. But the usual English breakfast is porridge or “corn flakes” with milk or cream and sugar, bacon and eggs, marmalade (made from oranges) with buttered toast, and tea or coffee. For a change you can have a boiled egg, cold ham, or perhaps fish.

We generally have lunch about one o'clock. The businessman in London usually finds it impossible to come home for lunch, and so he goes to a cafe or restaurant; but if I am making lunch at home I have cold meat (left over probably from yesterday's dinner), potatoes, salad and pickles, with a pudding or fruit to follow. Sometimes we have a mutton chop, or steak and chips, followed by biscuits and cheese, and some people like a glass of light beer with lunch.

Afternoon tea you can hardly call a meal, but it is a sociable sort of thing, as friends often come in then for a chat while they have their cup of tea, cake or biscuits.

In some houses dinner is the biggest meal of the day.

We began with soup, followed by fish, roast chicken, potatoes and vegetables, a sweet, fruit and nuts. Then we went into sitting-room for coffee and cigarettes.

But in my house, as in a great many English homes, we make the midday meal the chief one of the day, and in the evening we have the much simpler dinner – an omelet, or sausages, sometimes bacon and eggs and sometimes just bread and cheese, a cup of coffee or cocoa and fruits.

Some people like “high tea”. They have it between five and six o'clock, and they have ham or tongue and tomatoes and salad, or sausages, with good strong tea, plenty of bread and butter, then stewed fruit, or a tin of pears, apricots or pineapple with cream or custard and pastries or a good cake. And that's what they call a good tea.

AMERICAN MEALS AND FOOD

Americans eat a lot. They have three meals a day: breakfast, lunch and dinner.

Most of Americans don't eat home but prefer to go to restaurants. They can choose from many kind of restaurants. There is a great number of ethnic restaurants in the United States. Italian, Chinese and Mexican food is very popular. An American institution is the fast food restaurant, which is very convenient but not very healthy.

There are some principles of American cuisine (if we may call it so). Americans drink a lot of juices and soda, eat a lot of meat, fruits and vegetables,

not much bread. In the morning Americans have cereal or scrambled eggs, milk or orange juice.

Chicken or fish, fried potatoes, vegetable salads, and desert: this is the most common menu for lunch. Dinner is probably the most important meal of the day, some people have family dinner, when all members of family have to be there.

For dinner Americans usually have meat, fried or baked potatoes with ketchup or sour cream, corn, peas, sometimes macaroni and cheese or spaghetti; ice-cream, fruit or cake may be for dessert.

Turkey, ham and apple pie are traditional for Christmas and Thanksgiving Day dinners.

3. Answer the questions:

1. What do Englishmen eat in the morning, in the afternoon, in the evening?
2. How do they call all the meal times?
3. What do they have for breakfast?
4. How do they call the main meal of the day?
5. What are their preferences?
6. What does «the high tea» mean?
7. What are the specialties of British cuisine?
1. What is American food?
2. Where do the Americans eat generally?
3. What does their breakfast consist of?
4. What do they have for lunch?
5. What do they eat for dinner or supper and what is the difference between these meals?



4. Read and translate into Russian some American dishes:

Stuffed Chicken

INGREDIENTS : 1 chicken weighing 1 kg 400 with liver, 200 g button mushrooms, 3 stalks parsley, 60 g butter, 20 g bread, 700 g potatoes, salt, pepper

1. Clean and wash the mushrooms. Wash and dry parsley and remove leaves. Mince the chicken liver, parsley, chopped mushrooms and bread.

2. Preheat the oven at 220°C. Melt 15 g of butter in a frying pan and fry the stuffing for 2 minutes on a moderate heat.
3. Add salt and pepper and leave to cool.
4. Once the stuffing has cooled, stuff the chicken and sew it up (or plug with a ball of greaseproof paper).
5. Put the chicken in an oven dish, coat it with 15 g of butter and put in the oven. Cook for 15 minutes.
6. Peel and quarter the potatoes. When the chicken has cooked for 15 minutes, arrange the potatoes around it, adding knobs of butter, and leave to cook for a further 35 minutes.

Chocolate Ice-cream

INGREDIENTS: 1/2 litre milk, 5 egg yolks, 80 g sugar, 50 g cocoa, 100 g fresh cream

1. Heat up the milk. Beat the egg yolks and sugar in a bowl.
2. Pour in a little boiling-hot milk, beating all the time, then pour in the rest of the milk and blend.
3. Return the mixture to the saucepan and leave to thicken, stirring continuously.
4. Do not allow the cream to boil.
5. Once it coats the back of the spoon it is cooked. Leave to cool for a while. Add the cocoa and whip the mixture.
6. Add the fresh cream and whip again.
7. Leave the cream to cool before pouring into the ice-cream churn for freezing.



5. *Посмотрите видео “TOP 10 AMERICAN vs BRITISH FOOD DIFFERENCES | English Vocabulary Lesson”, выпишите названия продуктов питания, отличающиеся в британском английском и американском английском языках:*

<https://www.youtube.com/watch?v=8a7-cTDKCLw>

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

<https://vk.com/id34189235>