

FOOD

correction

Fill in your vocabulary list :



potato



banana



orange



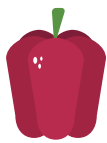
pear



strawberry



apple



pepper



cherry



lemon



pineapple



watermelon



onion



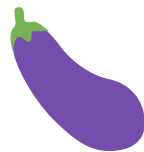
corn



tomato



carrot



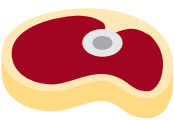
eggplant



beans



zucchini



meat



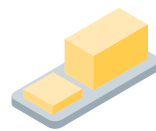
chicken



bacon



fish



butter



milk



bread



pizza



chips



pasta



yoghurt



cheese



cereals



rice



chocolate



cake

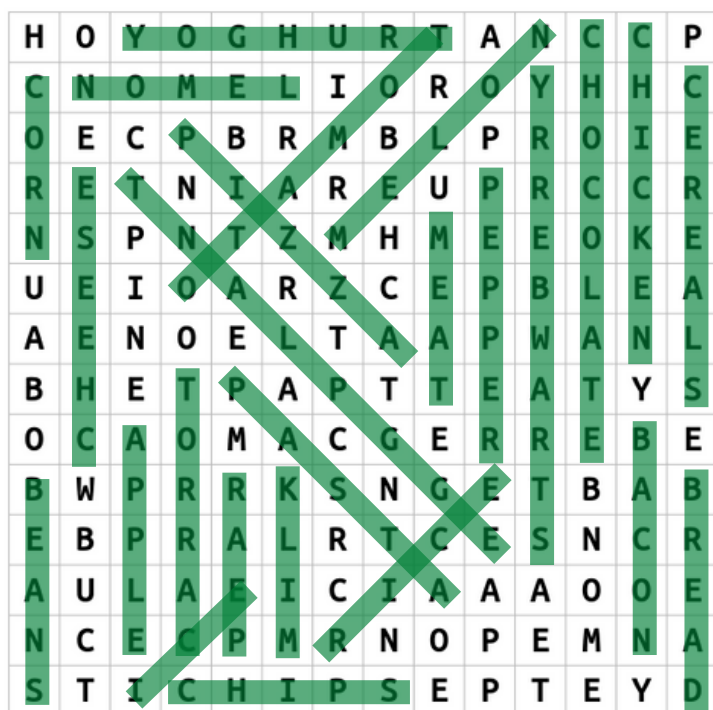


ice cream



egg

Highlight 24 words :

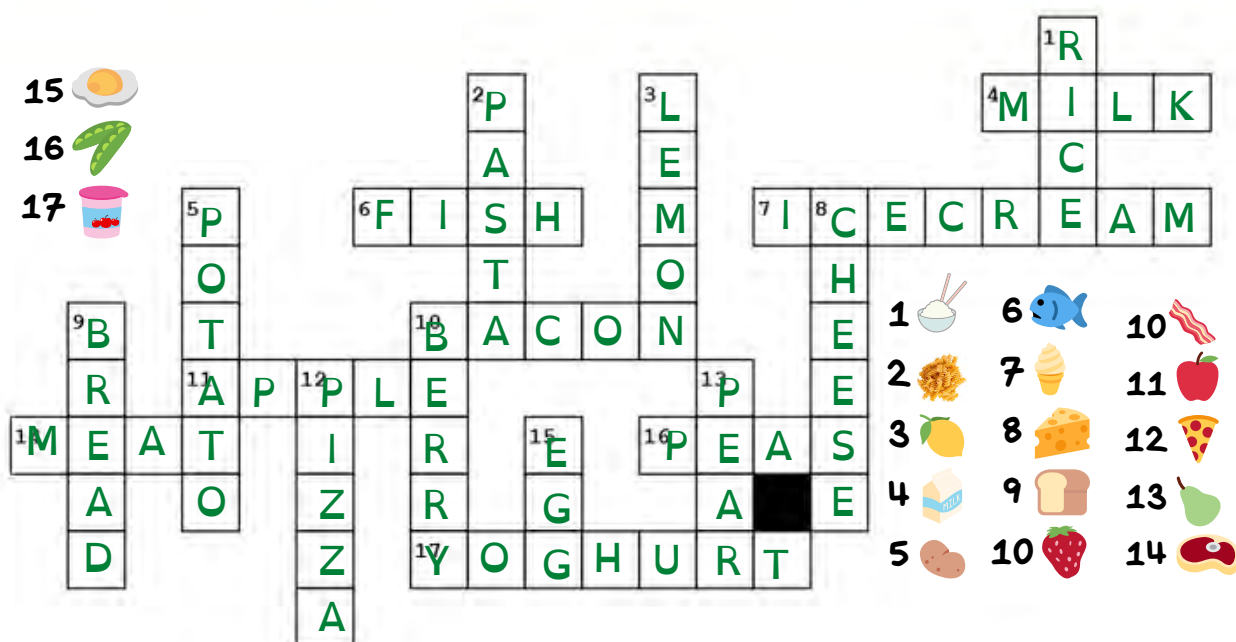


yoghurt
chocolate
cereals
chicken
pepper
bread
bacon
strawberry
pasta
meat
chips
beans

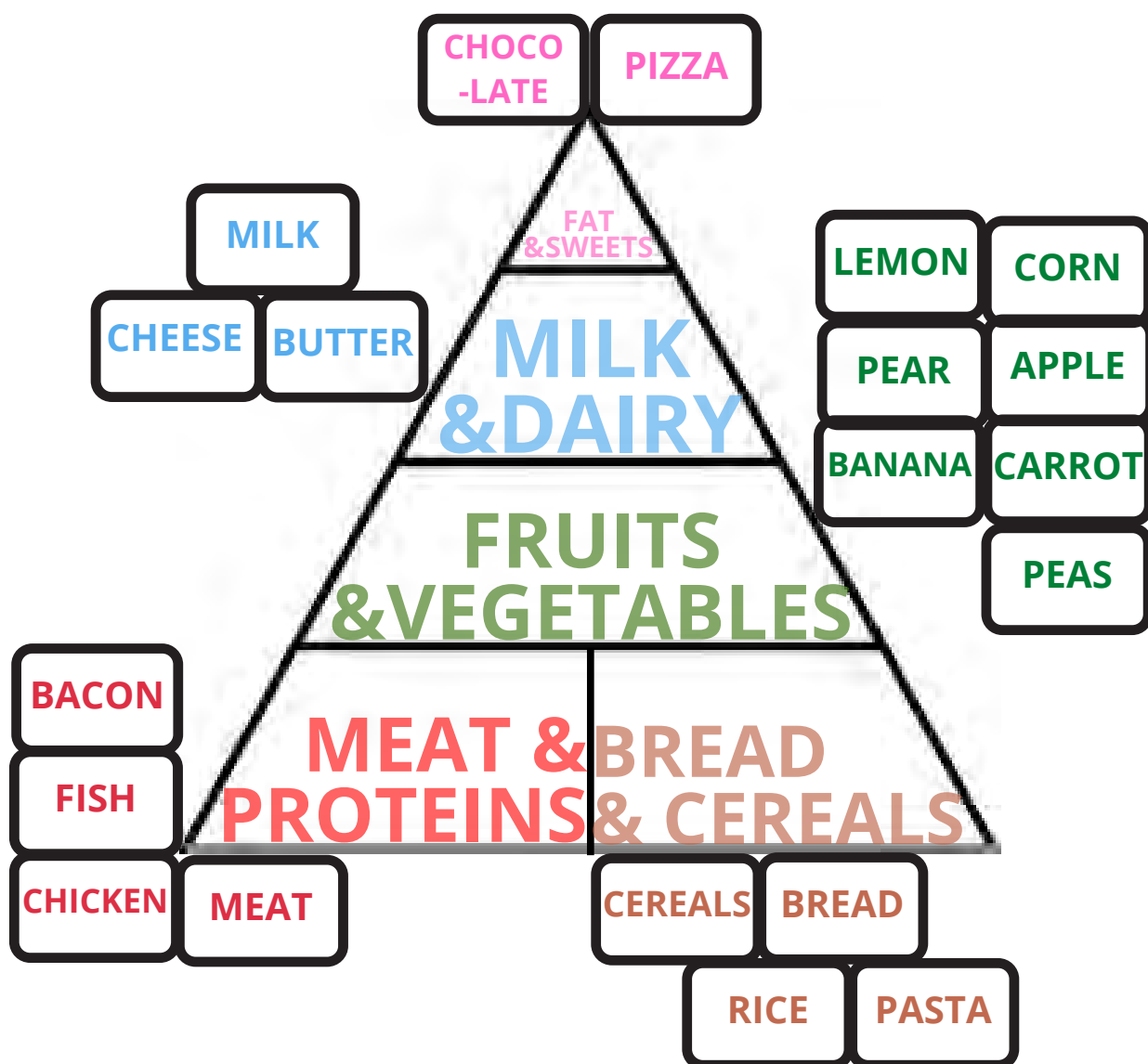
corn
cheese
apple
carrot
milk
eggplant
pear
tomato
melon
lemon
rice
ice

correction

Do the crossword :

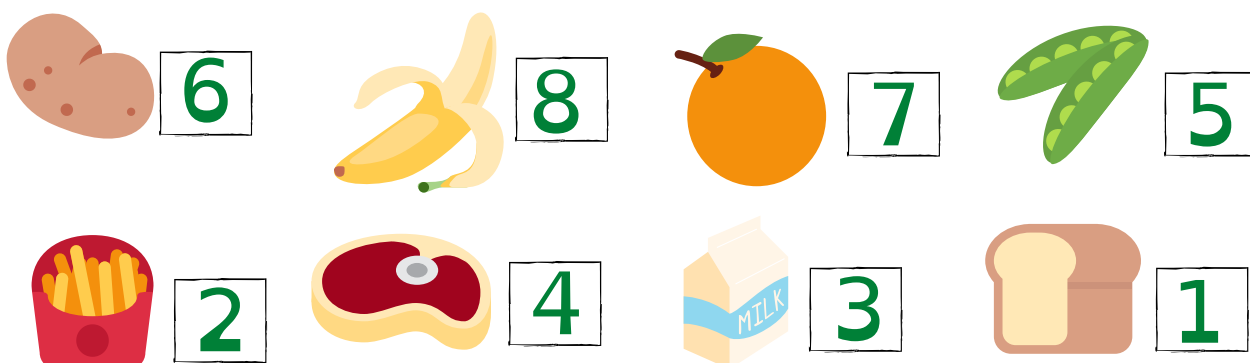


Cut and stick in a food pyramid :



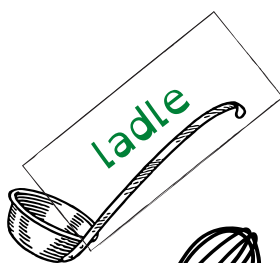
correction

Listen to your teacher and number the pictures :



UTENSILS

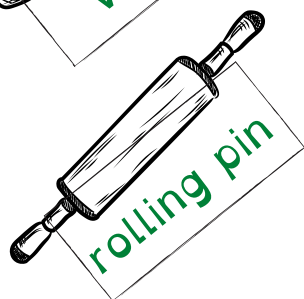
Fill in your vocabulary list :



ladle



whisk



rolling pin



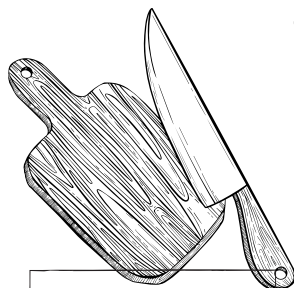
frying pan



grater



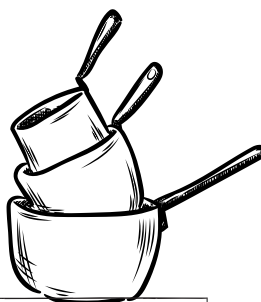
glove



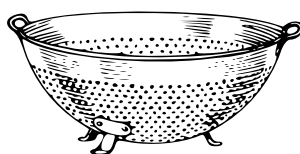
chopping board



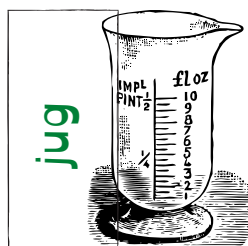
spatula



saucepans



strainer



jug

measuring cups



salt & pepper



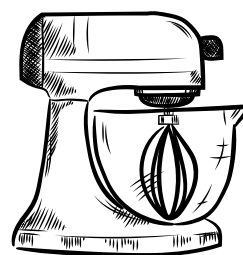
spoon



knife



fork



kitchen robot

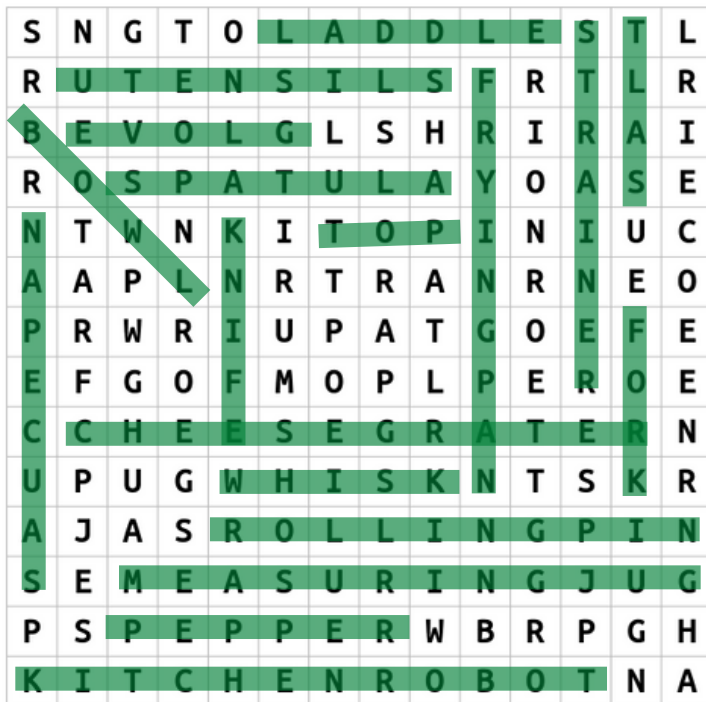


bowl



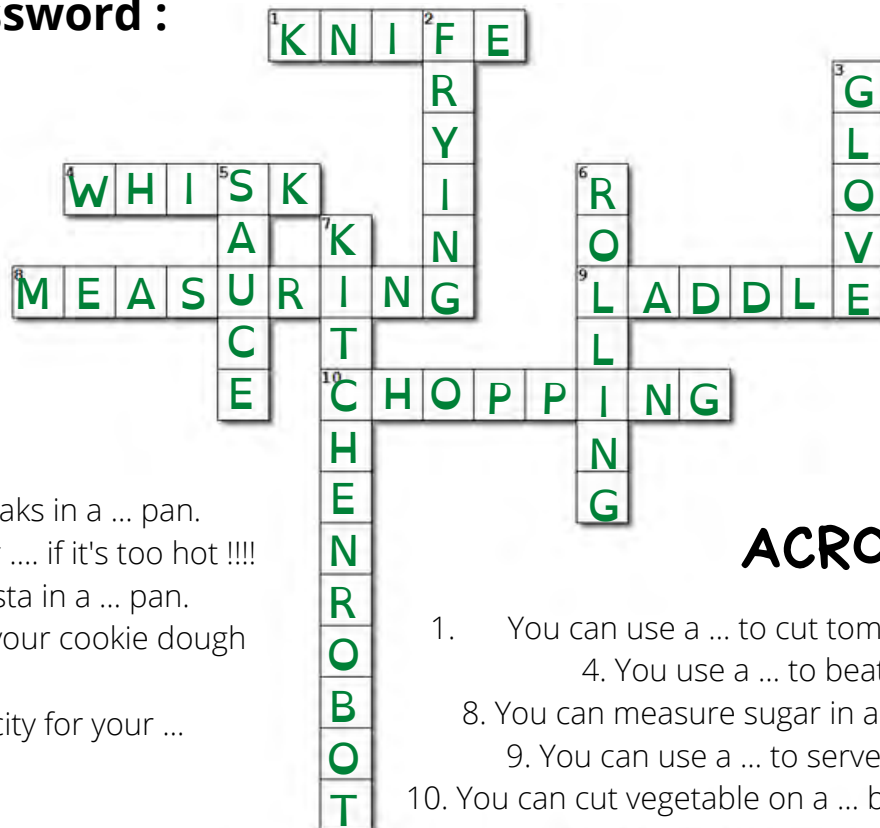
cooking pot

Highlight 18 words :



<u>ladle</u>	<u>frying pan</u>
<u>strainer</u>	<u>robot</u>
<u>spatula</u>	<u>pot</u>
<u>grater</u>	<u>whisk</u>
<u>rolling pin</u>	<u>glove</u>
<u>jug</u>	<u>salt</u>
<u>utensils</u>	<u>pepper</u>
<u>bowl</u>	<u>knife</u>
<u>saucepan</u>	<u>fork</u>

Do the crossword :



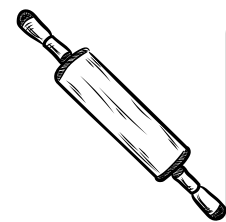
DOWN

2. You can cook steaks in a ... pan.
3. Don't forget your if it's too hot !!!!
5. You can cook pasta in a ... pan.
6. You can spread your cookie dough with a ... pin.
7. You need electricity for your ...

ACROSS

1. You can use a ... to cut tomatoes.
4. You use a ... to beat eggs.
8. You can measure sugar in a ... jug.
9. You can use a ... to serve soup.
10. You can cut vegetable on a ... board.

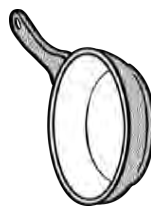
Cut and stick :



rolling
pin



glove



frying
pan



pot



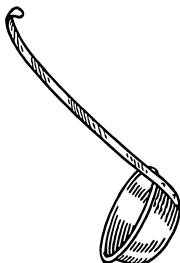
spatula



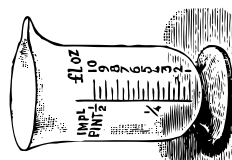
measuring
spoons



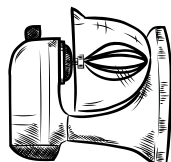
bowl



ladle



measuring
jug



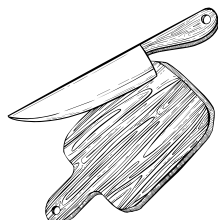
kitchen
robot



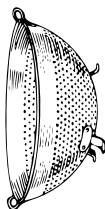
spoon



sauce
pans



chopping
board



strainer



knife



whisk

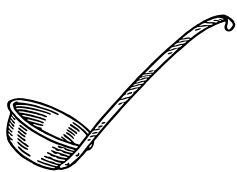


salt
& pepper



fork

Listen to your teacher and number the pictures :



8



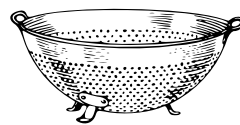
7



3



2



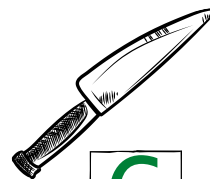
5



4



10



6



1

correction

COOKING VERBS

Fill in your vocabulary list :



peel



slice



grate



cut



spread



toast



preheat



bake



roast



roll



fry



freeze



break



add



pour



sprinkle



mix



beat

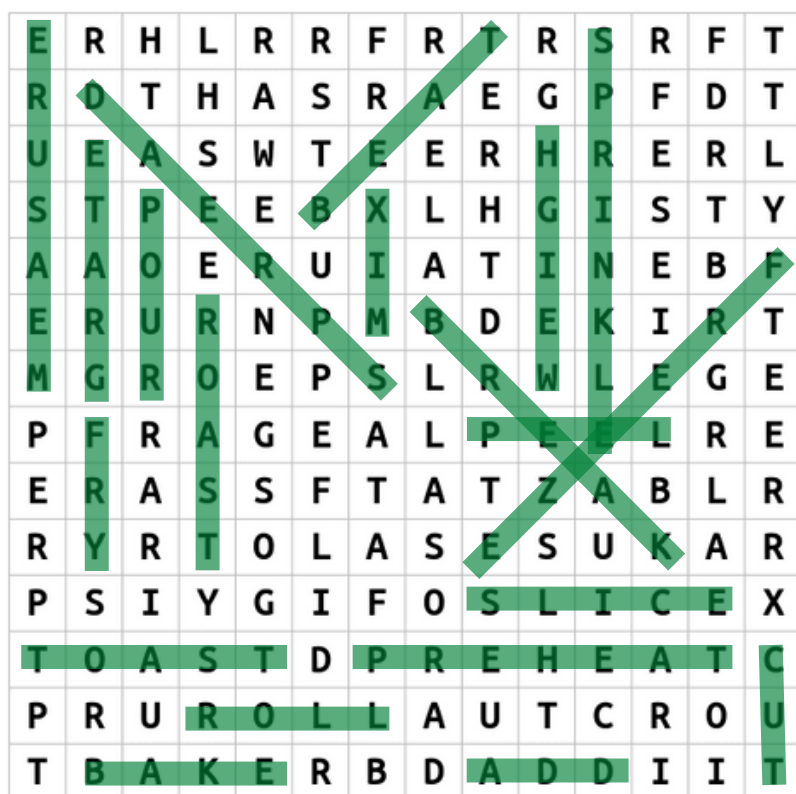


weigh



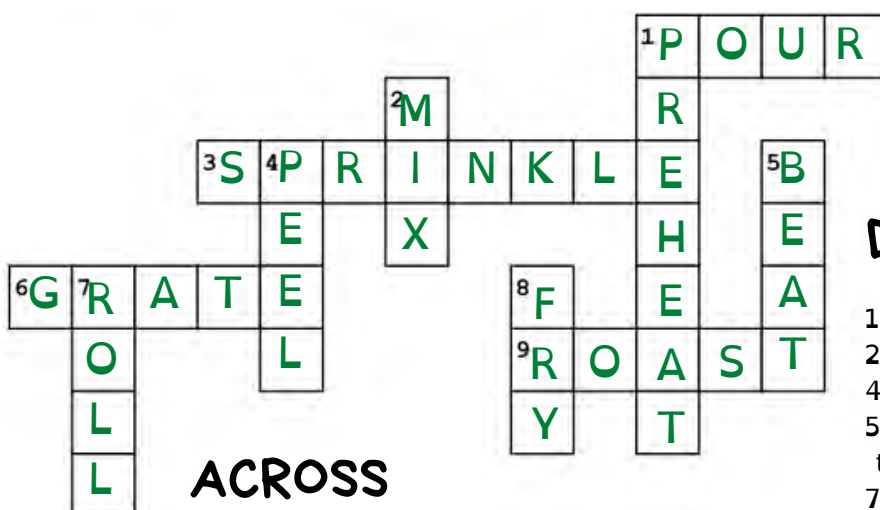
measure

Highlight 20 words :



spread
break
roast
peel
freeze
toast
add
preheat
beat
weigh
bake
mix
grate
cut
pour
roll
slice
measure
fry
sprinkle

Do the crossword :



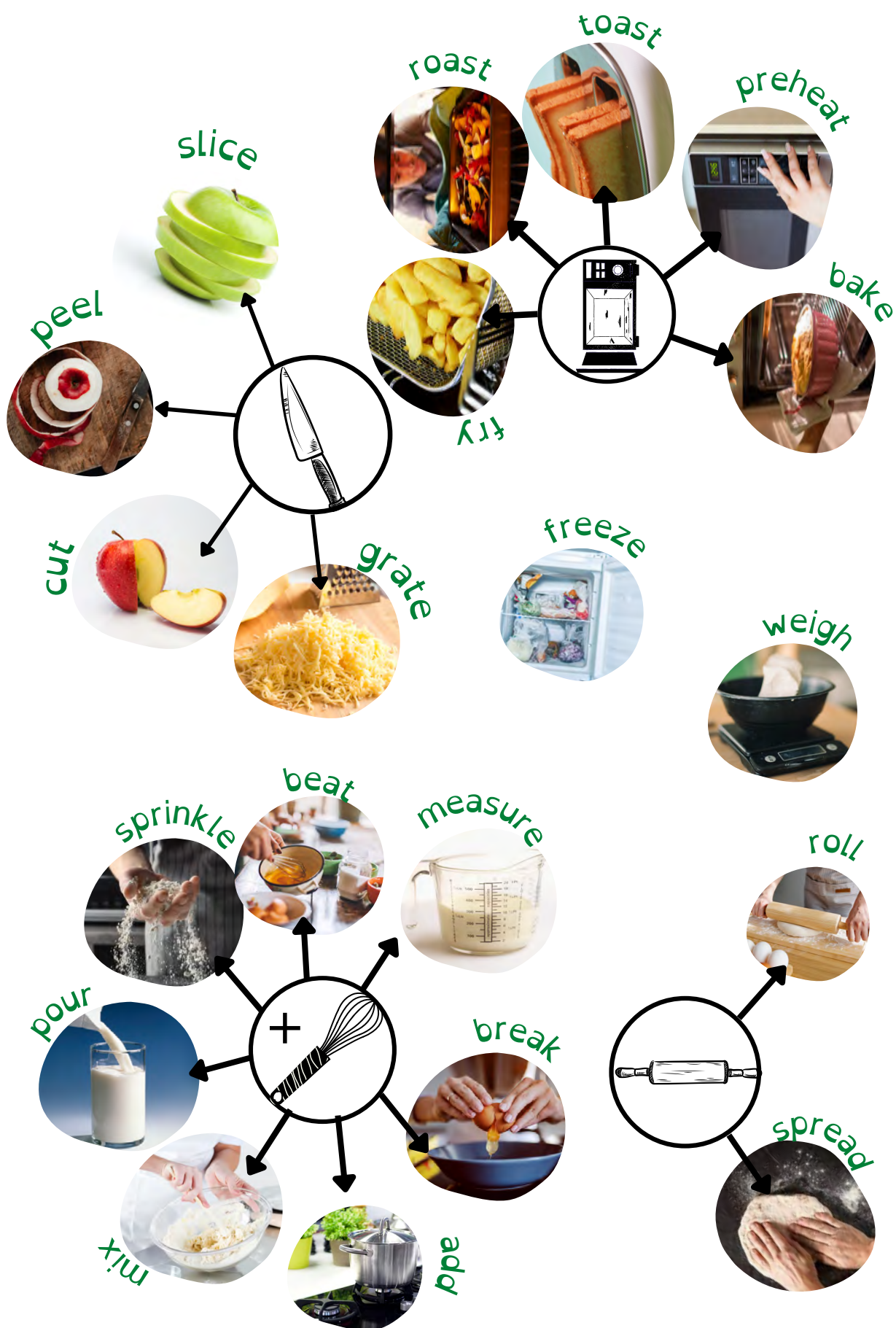
ACROSS

1. You can ... milk in a bowl.
3. Let's ... sugar on the cake !
6. You can ... cheese on your pizza.
9. You can ... chicken in your oven.

DOWN

1. ... the oven at 200°C.
2. You must ... the mixture.
4. You must ... your banana.
5. You must ... eggs to make an omelette.
7. You must ... your dough with a rolling-pin.
8. You must ... potatoes to make chips.

Cut and stick :



Listen to your teacher and number the pictures :



2



8



7



9



4



5



6



1



3

correction

RECIPES

Recipe Scones

350g self-raising flour
1 teaspoon baking powder
85g butter, cut into cubes
3 tablespoons sugar
175ml milk



20 minutes



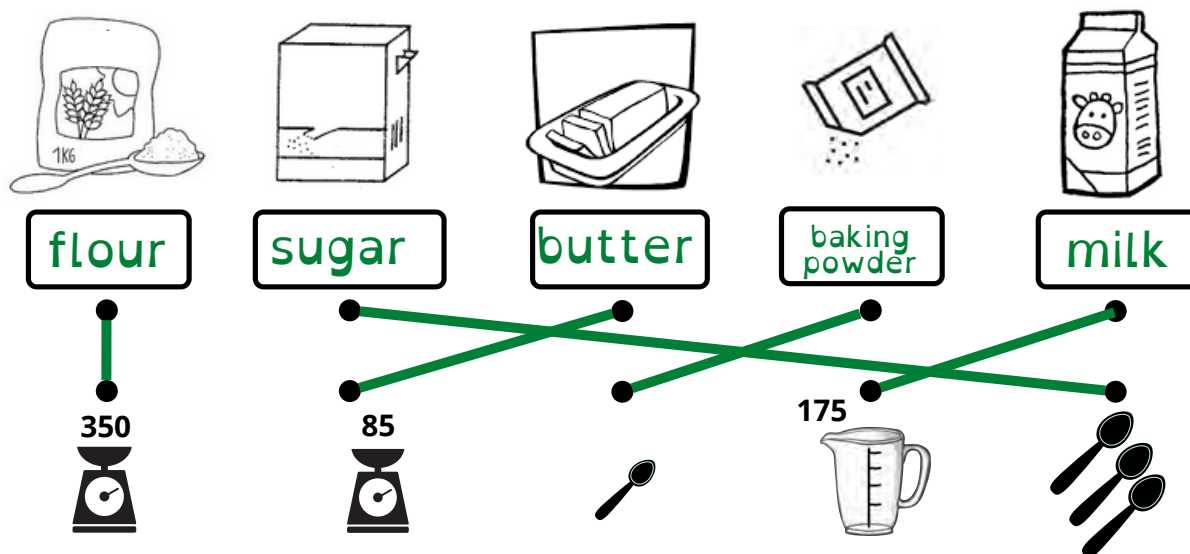
Easy



Serves 8

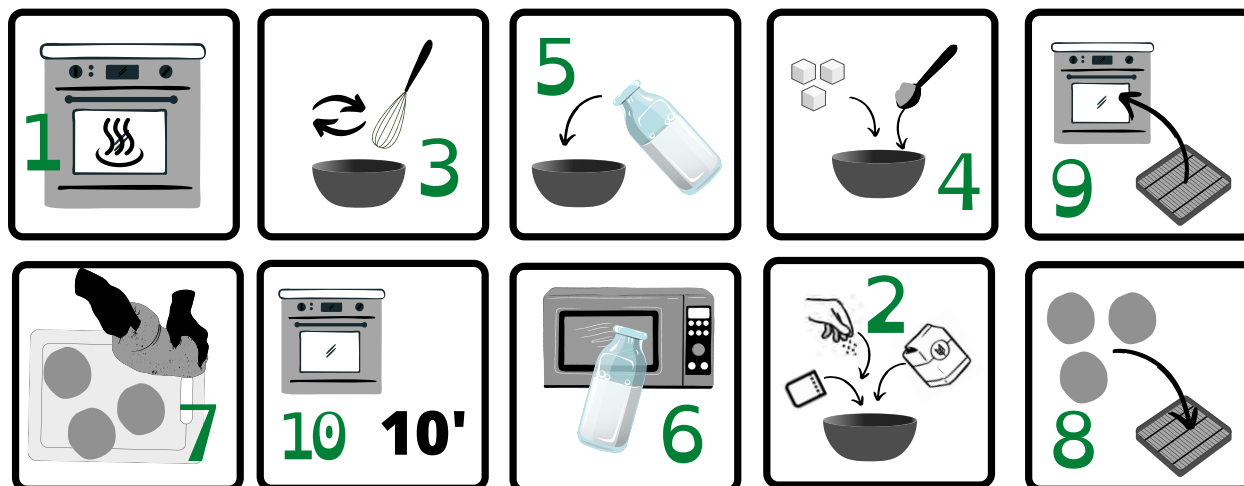
- 1 Preheat the oven to 220C/200C fan/gas 7.
Put the self-raising flour in a bowl with ¼ tsp salt and the baking powder, then mix.
- 2 Add the butter, then rub in with your fingers.
Add the sugar.
- 3 Pour the milk a jug and heat in the microwave for about 30 secs until warm, but not hot.
- 4 Make a well in the dry mix, then pour the liquid and combine it quickly with a knife.
- 5 Sprinkle flour onto the work surface.
Fold the dough over until it's a little smoother.
Make rounds about 4 cm deep and 5 cm high.
- 6 Put on the hot baking tray.
Bake for 10 mins until risen and golden on the top.

Find the English words for each picture.
Match with the corresponding measures.



Circle the verbs in blue and the utensils in red.

Number the pictures in the right order :



Circle the right answers :

- Combien de temps dure cette recette ? 10 / 20 / 30 minutes
- Combien de personnes seront servies ? 6 / 8 / 10 / 12
- Quel est le niveau de difficulté ? Easy / Medium / Difficult

Recipe Crumpets

2½ tsp dried yeast

240ml warm milk

2 tbsp unsalted butter, melted

2tsp salt

2tsp sugar

470g flour

½ tsp baking powder dissolved in 60ml warm water
oil



1 to 2 hours



Medium

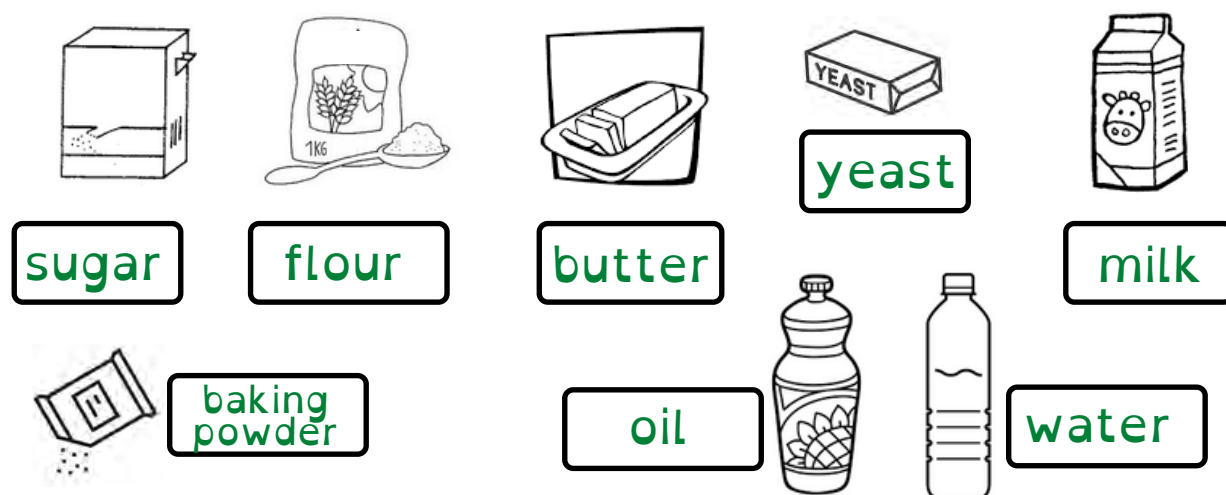


Serves 10-12

- 1 | Mix the yeast and 240ml warm water in a bowl and leave to stand for 5-10 mins. Add the warm milk, butter, salt and sugar, then sprinkle in the flour and mix. Leave to stand for 30 mins.
- 2 | Dissolve the baking powder in a little water, then leave to rise for 20-30 mins.
- 3 | Oil a frying pan and heat over medium-low heat. Oil four 9cm crumpet rings. Pour the batter into the rings. Reduce heat, cover with a lid to give the crumpets. Cook 10-12 mins.
- 4 | Flip them over and cook for 5 mins until golden and firm. Repeat with the remaining batter. Serve toasted with butter or topped with cheese, melted under the grill.

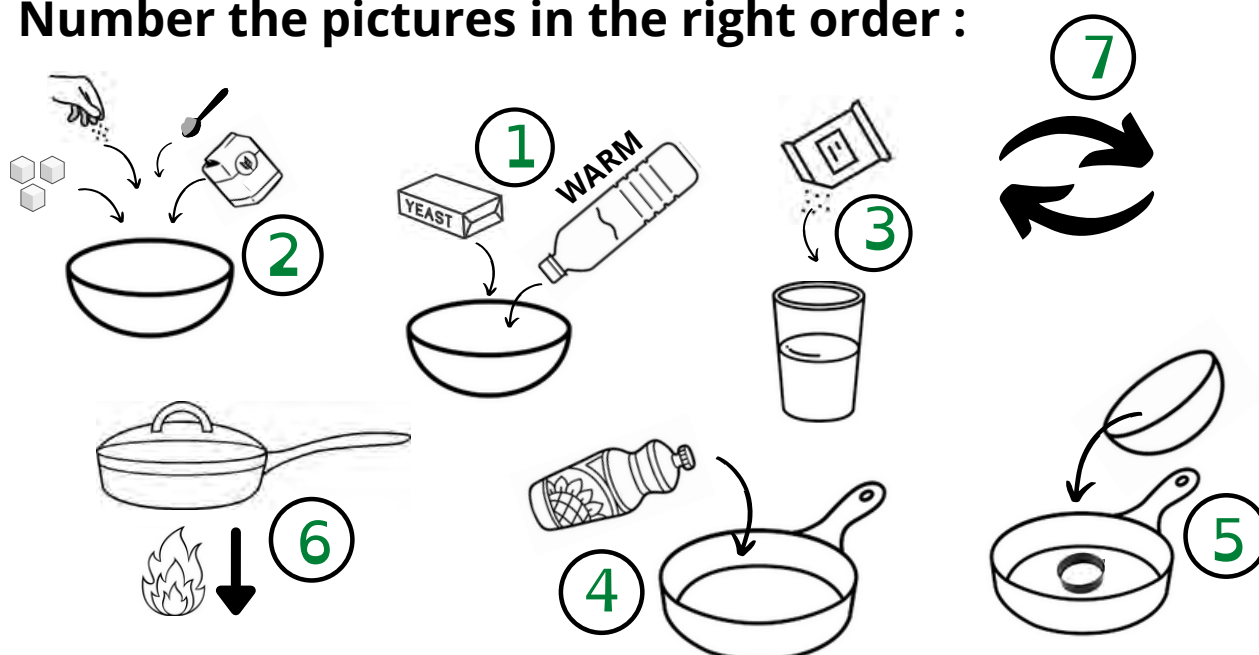
rings = anneaux / a lid = couvercle

Find the English words for each picture.



Circle the verbs in blue, the utensils in red and the measures in green.

Number the pictures in the right order :



Circle the right answers :

- How much time do you need ? 10 minutes / 30 minutes / 1 hour
- How many people can you serve ? 6 / 8 / 10 / 12
- How difficult is this recipe ? Easy / Medium / Difficult

correction



Down

- [illegible]

2. Thank you ! You're ... !

- 319

**Write down the script of a conversation
between a waiter and a customer :**

Le serveur salue le client :

Good afternoon !

Le client lui répond :

Good afternoon !

Le serveur propose au client son aide :

How can I help you ?

Le client demande une table pour deux :

A table for two, please.

Le serveur donne au client le menu :

Here's the menu !

Le client le remercie :

Thank you !

Le serveur demande au client s'il veut boire :

**You're welcome.
Anything to drink ?**

Le client demande du jus d'orange.

Orange juice, please.

(suite)

Le serveur demande au client s'il veut manger :

Anything to eat ?

Le client lui répond :

Some scones, please.

Le serveur souhaite au client un bon appétit :

Enjoy your meal !

Le client lui répond :

Thank you !

Le serveur présente l'addition au client :

Thank you !

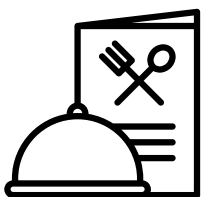
Le client paye et dit au revoir au serveur :

Good bye.

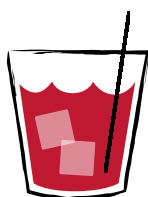
Le serveur dit au revoir au client :

Good bye.

Listen to your teacher and number the pictures :



2



3



1



4



5