



**HINDI**

**WEEK 3**

**PRACTICE THESE SENTENCES WITH SOMEONE**

**ADD AUR = AND**

**MY MUM AND DAD ! – MERE MUMMY AUR PAPA!**

**MERI MUM LAMBHI/CHOTI HAIN** MY MUM IS TALL/SHORT

**MERA DAD LAMBHA/CHOTAH HAIN** MY DAD IS TALL /SHORT

**MERA DAD XX KAAM KARTA HAIN** MY DAD IS A XX ( OCCUPATION)

**MERI MUM XX KAAM KARTI HAIN** MY MUM IS A XX ( OCCUPATION)

**MERE DAD KA FAVOURITE KHANNA XX HAIN** MY DAD'S FAVOURITE FOOD IS XX

**MERI MUM KA FAVOURITE KHANNA XX HAIN** MY MUM'S FAVOURITE FOOD IS XX

**MERE DAD XX (DAY(S) OF THE WEEK) KO XX (GYM TYPE ACTIVITY) JAATE HAIN** MY DAD GOES TO THE GYM ON WEDNESDAY AND SATURDAY

**MERI MUM XX (DAY(S) OF THE WEEK) KO XX (DANCE CLASS TYPE ACTIVITY) JAATI HAIN** MY MUM GOES TO( DANCE CLASSES) ON (TUESDAY AND SUNDAY)

**UNKI SHAADI XX ( YEAR) MEIN HUI THI** THEY GOT MARRIED IN XX

**HUM XX MEIN REHETE HAIN** WE LIVE IN XX

**MERI MUM KE XX BHAI/BEHEN HAIN** – MY MUM HAS XX  
BROTHERS/SISTERS

**MERE DAD KE XX BHAI/BEHEN HAIN** – MY DAD HAS XX  
BROTHERS/SISTERS

## **CULTURE TOPIC**

### **Eating with hands**

Eating with hands may not sound great to many people.

However, it has many benefits.

Fingers being heat receptors, they prevent your mouth from burning when the hot food is put inside. You get to check the temperature before eating the food!

Other than that, you tend to eat slower when you dine with hands, this aids in digestion.

Traditionally, the right hand is used to eat, and the left hand is considered to be dirty. We must thoroughly wash our hands with soap and water before eating. This practice makes the eating process very hygienic.

Eating with hands is a widespread practice in South and East India, but it's a bit rare in North and West India.

In North and West India, people use spoons to pick up the rice to eat but use fingers to break down the bread.

Every region in India has its own distinct cuisine with a signature dish or ingredient.

It's one of the best countries for vegetarian cuisine, which you'll find predominantly in Gujarat and Rajasthan.

Non-vegetarian options feature strongly in Bengali, Mughlai, North Indian and Panjabi cuisine, and Kerala in South India is famous for its delicious fish dishes.

You can always guarantee plenty of fresh ingredients, including wonderful herbs and spices used for flavour, aromas, to enhance colours and for healing properties