

SPEAKING

A conversation about food

LEVELElementary (A2)

NUMBER

EN_A2_2024S

LANGUAGE

English





Learning outcomes

I can explain how to prepare a dish I like.

 I can talk about eating habits in my country.





cow





cow cup





cow cup





cow

lactose

Practise pronouncing the hard c, /k/, sound





coeliac





coeliac

cereal





coeliac cereal

certain





coeliac cereal

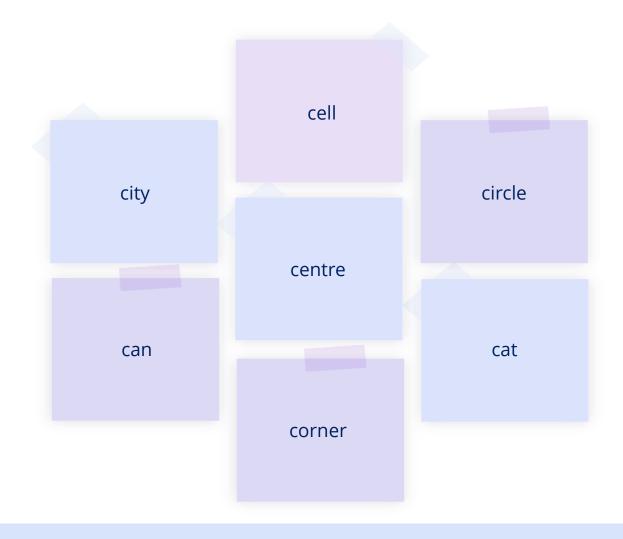
certain

Practise pronouncing the soft c, /s/, sound



9.

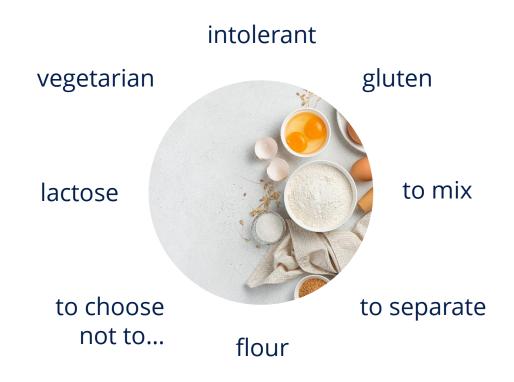
Hard or soft 'c'?







Vocabulary review





9.

Read the sentences



People who are **intolerant** to **gluten** cannot eat wheat.

Gluten is in **pasta** and **bread**.





Lactose is in cow's milk.

Vegetarians do not eat meat.







Read the sentences



I **choose not to** drink alcohol for my health.

Flour is used to make bread.





To make an omelette, we must **separate** the eggs.

When making a cake, we **mix** all the ingredients in a bowl.







Choose a food

Find out if a classmate likes or dislikes it. **Ask** them to explain their choice.







Interview a classmate



In **breakout rooms** or together as a class. Can you find **one similarity** between you?

1 What's your favourite food?

2 Why do you like it so much?

3 Are there any foods you don't like?



On the next slides

You're going to learn about a Māori recipe.

Which English-speaking country is Māori culture a hugely important part of?

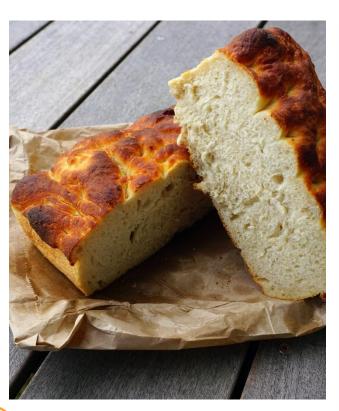






Read the ingredient list

Rewēna Bread is a traditional **Māori potato bread** that is similar to sourdough. It is made using a potato mixture, known as *bug*, which helps the bread rise.





Ingredients

Rēwena bug

- 1 medium sized potato sliced
- •2-3 cups water
- •2 cups flour
- •1 teaspoon sugar
- •lukewarm water, on hand

Rēwena bread

- •5 cups flour
- •1 tablespoon baking soda
- •1 tablespoon salt
- Rēwena bug, approx 500g
- •1 to 2 teaspoons of sugar



Hint: the bread's name is pronounced *REY-where-nah*.





Fill in the gaps

Complete the recipe using: bake, add, bowl, mix, water

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Recipe for Rēwena Bread	
 Rēwena bug Boil the potato in the (without salt) until soft and leave to cool. When lukewarm, mash the potato and water and in the flour and sugar. Add more warm water if needed to make a batter. Cover and leave in a warm place to rise for a day – the batter will have small bubbles on the surface. Rēwena bread Mix flour and salt into a large Make a well in the centre. Place the rewena bug in the middle of the hole and 	 Knead lightly for 10 to 15 minutes folding the dough over and over. more water if mixture feels too firm. Add sugar to sweeten according to your taste Roll into a ball, and cover and leave to rise for a few hours or overnight To make the dough rise faster leave it in the warming drawer of the oven or on a shelf in the sun Sprinkle flour over a baking tray to prevent sticking and lightly spray the bread with liquid oil at 200 degrees Celsius for approximately 40 minutes





Discuss

Would you like to try the Rewena bread?



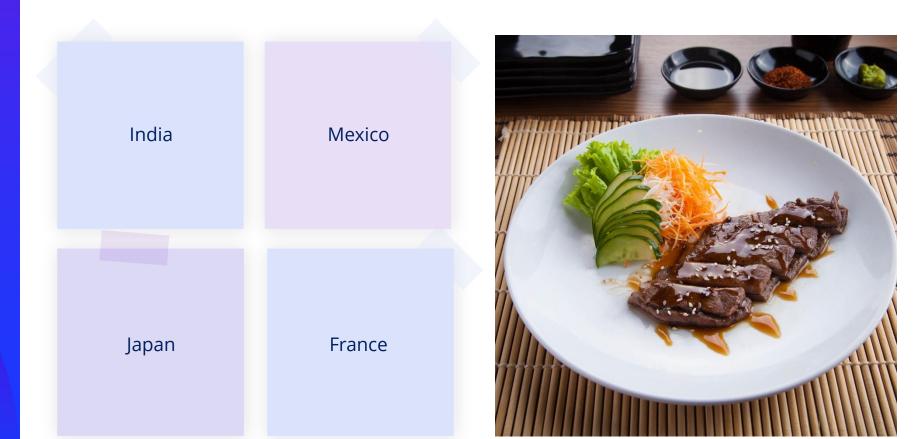
In your opinion, does it seem easy to make or not? Does a similar type of bread exist in your country?





What food do you think of for each country?

- 1. **Brainstorm** ideas as a class.
- 2. **Find out** which of the four cuisines your classmates have tried.





What's your view?

Let's agree the best food in the world comes from your country...

Which country comes second?
Discuss as a class!







Discuss

What's a traditional dish from your country?



What ingredients does it use?

Do you know how to make it?



Speaking

1 Is it easy to be vegan or vegetarian in your country?

Are you vegan or vegetarian?

If not, are any of your friends or family?

3 Do you have any food allergies or intolerances?





What about you?

Read the short dialogue. **Answer** the questions below.



I'd love to try Korean food!

Me too. I've heard it's really spicy!



Jonny

Have you tried Korean food? Did you like it?

Which cuisines are popular in your country?

What's one cuisine you would love to try? Why?



9.

Let's reflect!

 Can you explain how to prepare a dish you like?

Can you talk about eating habits in your country?

Your teacher will now make one suggestion for improvement for each student.



End of the lesson

Idiom

a piece of cake

Meaning: a thing that is very easy to do

Example: Learning English is a piece of cake!







Additional practice



Match the sentences



1	Vegan food is becoming	

a ...without dangerous chemicals.

2 Vegetarians do not eat...

...meat or fish, but they do eat eggs.

3 Organic food is grown...

c ...more popular around the world.

4 Vegans do not eat...

d ...gluten and cannot eat it.

5 A coeliac person is allergic to...

e ...any kind of animal product.

6 A lactose intolerant person cannot...

f ... eat any dairy products.





What's your favourite thing to eat...





...for breakfast?

... for lunch?

... for dinner?

...as a snack?





Speaking



What are your top 3 favourite cuisines?



Why are they your top 3?

What's the most unusual food you have tried?



9.

Answer key

P. 17: Maori (/ˈmaʊ.ri/) culture is a hugely important part of New Zealand (Aotearoa)

P. 19: 1. water, 2. mix, 3. bowl, 4. Add, 5. Bake

P. 29: 1. c, 2. b, 3. a, 4. e, 5. d, 6. f





Summary

Pronunciation

- Pronouncing the hard \mathbf{c} , /k/, sound in words like *cow*, *cup* and *lactose*.
- Pronouncing the soft **c**, /s/, sound in words like *coeliac*, *cereal* and *certain*.

Talking about food

- **Preparing a dish:** to separate, to mix; flour
- **Eating habits:** *intolerant; gluten; to choose not to; lactose; vegetarian*





Vocabulary

intolerant to mix to separate flour gluten to choose not to lactose vegetarian





Notes

