Звичаї і традиції українців. Кухня українців.

16.04.2024 8А Хоменко А.Ю.

Мета.

- Ввести нові лексичні одиниці.

- Вчити виконувати прості інструкції.

- Ознайомити з шкільними правилами.

- Виховувати ввічливість у стосунках з оточючими, формувати інтерес до вивчення іноземної мови.

Хід уроку.

1. **Listening.**
- Перегляньте презентацію з теми
- https://youtu.be/_kM5o4Owams?si=Rr_my-AtBLIJHiG-
- Що ви запам'ятали?

2. **Speaking.**

3. Reading.

BORSHCH

The most popular Ukrainian dish is borsch. This thick and delicious soup is prepared with a variety of ingredients including meat, mushrooms, beans, and even prunes.

How to cook borsch?

Ingredients:
beetroot
onion
meat
tomatoes or tomato paste
carrots
potatoes
greens
cabbage
salt
powder pepper
sunflower oil

To start with, fill a pan with water, then put washed meat there. Boil it about half an hour. Before meat starts boiling, remove the foam from water surface. It's important.

Next stew washed vegetables (two beetroots, one carrot, two onions) on a frying pan. Add two tablespoons of tomato paste and four tablespoons of sunflower oil. Stew the vegetables for around ten minutes.

Now put one shreddedcabbage in the pan. After ten minutes put four sliced potatoes and some salt there. Wait for another ten minutes and add stewed vegetables from frying pan with bay leaf and greenery.

All components put together should boil for around five to seven minutes. Our borsch is ready now!

4. Writing.

- Запишемо число

Tuesday, the 16th of April
Classwork
My favorite dishes in Ukraine.

Homework:

- опрацюйте конспект уроку
- складіть невеличкий текст про улюблену їжу українців.

HOLUBTSI

This dish is very popular in Ukraine, though it is not easy to cook. First, you have to prepare the stuffing – a mixture of rice, onion, carrot and forcemeat, and then you need to wrap it into boiled cabbage leaves. When the preparation is done, you should simmer the holubtsy for about an hour in a tomato souse. This is so yummy!

«HOLUBTSI» THE BEST RECIPE, ENGLISH SUBTITLES.