#### **Game Rules:**

- Groups of 2 students
- Each student must think of a dish write this dish on piece of paper, but do NOT show your partner
- Your goal is to guess which dish your partner has written down
- You can ask YES-or-NO questions to get hints and help discover which food your partner has written down
- You must use English, trying to speak in complete sentences feel free to use the models below as templates
  - o "Does the dish have <u>(ingredient)</u>?"
  - o "Is the dish served (adjective)?"
  - o "Is the dish <u>(adjective)</u> in taste?"
  - o "Is the dish a \_\_\_\_\_ dish?"
- You are encouraged to take notes on the answers your partner provides
- Reference the two attached sheets (commonly used ingredients & food adjectives)
  and take a moment to fill in any vocabulary you don't know before starting the game

## **Helpful Tips:**

- Begin by asking general questions:
  - "Is the dish served hot?"
  - "Is the dish served for dinner?"
  - o "Does the dish have meat?"
- Then begin to ask more specific questions about the flavor and preparation:
  - "Is the dish savory in taste?"
  - "Is the dish served baked?"
  - o "Could I find the dish in an Italian Restaurant?"
  - "Does the dish have basil?"
- Pick a dish that your partner knows
- Take notes! It will be much easier to remember things!

## **List of Possible Ingredients:**

### **Meats**

- Chicken
- Turkey
- Beef
- Steak
- Pork
- Rabbit
- Lamb

### **Vegetables**

- Potato
- Onion
- Tomato
- Carrot
- Broccoli
- Peppers
- Lettuce
- Cucumber
- Corn

#### **Fruits**

- Lemon
- Orange
- Apple
- Banana
- Strawberry
- Peach
- Avocado

#### **Bread**

- French Bread
- Brioche Bread
- Naan Bread
- Ciabatta Bread

### **Noodles/Rice**

- Spaghetti
- Penne
- Fettuccini
- Macaroni
- Gnocchi
- White rice
- Brown rice

### **Herbs/Spices**

- Basil
- Cilantro
- Parsley
- Oregano
- Thyme
- Cumin
- Paprika
- Cinnamon
- Nutmeg

#### **Nuts**

- Almonds
- Pistachios
- Walnuts
- Peanuts
- Pine Nuts
- Hazelnut

#### Other

- Egg
- Garlic
- Butter
- Ginger

## **Food Adjectives:**

FLAVOR/TASTE	PREPARATION/TEXTURE
Acidic	Blended
Bitter	Blackened
Buttery	Cold
Cheesy	Crispy
Citrusy	Crumbly
Fishy	Crunchy
Flavorful	Doughy
Flavorless	Dry
Fruity	Flaky
Hot (Spice)	Gelatinous
Juicy	Gooey
Meaty	Hearty
Mild	Hot (Temperature)
Minty	Moist
Nutty	Oily
Plain	Pickled
Rich	Raw
Salty	Roasted
Savory	Silky
Sour	Smoked
Spicy	Spongy
Sweet	Sticky
Tangy	Toasted
Tart	Tough
Zesty	Warm

## About the game:

The game is designed for students in FPB 1º, a cooking and food preparation class. Many of the students in the class aspire to work in restaurants someday, whether in the kitchen or on the service staff. 'Name That Dish' is designed to bolster their food vocabulary, as well as to give them practice asking and answering simple questions related to dishes they may someday be serving to customers!

Students in the class have a deep knowledge of their subject matter, and 'Name That Dish' gives them the opportunity to discuss the things they are studying in English. Having lists of vocabulary helps students to stay organized and through practice, they will gain comfort using those words in conversation. The goal is for students to reach a level where they can piece several hints together to deduce certain dishes. Students will also get practice associating certain ingredients that are commonly paired, as well as the adjectives that describe certain foods and flavor combinations. On the job, students will need to quickly and accurately respond to inquiries ranging from, "I have a peanut allergy," to, "is this dish spicy?" In this way, the game builds confidence in articulating the wealth of knowledge students have with regard to food and flavor.

In the lesson, the foremost role of the teacher and language assistant is to explain the game and help answer any vocabulary or grammar-related questions. Once the game begins, the teacher's primary role is to float around, ensuring that students are speaking in English and receiving help with any questions that may arise. While the game is designed to be played in pairs, it can also be easily refashioned as a class activity, with the teacher or language assistant thinking of a dish and the students using their vocabulary guides to ask questions and guess the dish.

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