

VY_22_INOVACE_AJOP40164ČER

Výukový materiál v rámci projektu OPVK 1.5 Peníze středním školám

Číslo projektu:	CZ.1.07/1.5.00/34.0883
Název projektu:	Rozvoj vzdělanosti
Číslo šablony:	II/2
Datum vytvoření:	1.10. 2012
Autor:	Mgr. Iva Černá
Určeno pro předmět:	Anglický jazyk
Tematická oblast:	Reálie anglicky mluvících zemí
Obor vzdělání:	31-43-M/01 Oděvnictví 4. ročník
Název výukového materiálu:	Jídlo a stravování
Druh výukového materiálu:	Pracovní list s testem s uzavřenými otázkami, slovní zásobou k tématu ŽIVOT a překladovým cvičením.
Čas:	40 minut
Využití:	Pracovní list s otevřenými i uzavřenými úkoly, slovní zásobou a textem k tématu - typická britská jídla.

Lifestyle in Great Britain

Food and eating

1. Match the meals and their ingredients

A) Haggis

B) Christmas pudding

C) Cheesecake

D) Fish and chips

E) Steak and kidney pie

F) Porridge

- 1) sheep heart, liver and lungs, onion, oatmeal, suet, spices, and salt, animal stomach
- 2) fried cod, potato chips, vinegar
- 3) cereal meals boiled in water or milk, served with cinnamon, nutmeg, brown sugar and almond essence
- 4) topping made of soft, cheese, base made from biscuit, sugar, fruit, nuts, fruit sauce or chocolate
- 5) currants, raisins, candied peel, almonds, wholewheat flour, salt, grated nutmeg
- 6) beef, kidney (often of ox, lamb, or pork), fried onion, and brown gravy

2. Think of a typical Czech meal and write the ingredients:

Traditional Christmas meals

Christmas dinner in the United Kingdom is usually eaten in the afternoon on the 25th of December.

The dinner usually consists of roast turkey (although other poultry such as goose, chicken, duck, capon or pheasant are alternatives), sometimes with roast beef or ham. Served with stuffing, cranberry sauce or redcurrant jelly; bread sauce; roast potatoes (sometimes also boiled or mashed); vegetables (usually boiled or steamed), particularly brussels sprouts, parsnips and carrots; with dessert of Christmas pudding (or plum pudding), sometimes mince pies or trifle, with brandy butter and cream.



http://en.wikipedia.org/wiki/File:Christmas_pudding.JPG

Christmas pudding

The dessert of a British Christmas Dinner may often be Christmas pudding, which dates from medieval England. Traditionally puddings were made on or immediately after the Sunday "next before Advent", i.e. four to five weeks before Christmas. The day became known as "Stir-up Sunday". Traditionally everyone in the household, or at least every child, gave the mixture a stir and made a wish while doing so.

It was common practice to include small silver coins in the pudding mixture, which could be kept by the person whose serving included them. The usual choice was a silver threepence or a sixpence. The coin was believed to bring wealth in the coming year.

3. Survey the text in 4-5 sentences.