

# THE SENSES: WHAT'S ON YOUR PLATE?

Conversation classes

2nd term





# TABLE OF CONTENT

This is what we are going to do in the next weeks.

1. VOCABULARY + INDIAN FOOD
2. COOKING PREPARATIONS + TALKING ABOUT FOOD
3. ZERO WASTE CUISINE
4. WRITING A SCRIPT
5. RECORDING TIME
6. ORAL EXAM

# WEEK 1

Today, we are going to learn some useful vocabulary and to learn about Indian food.

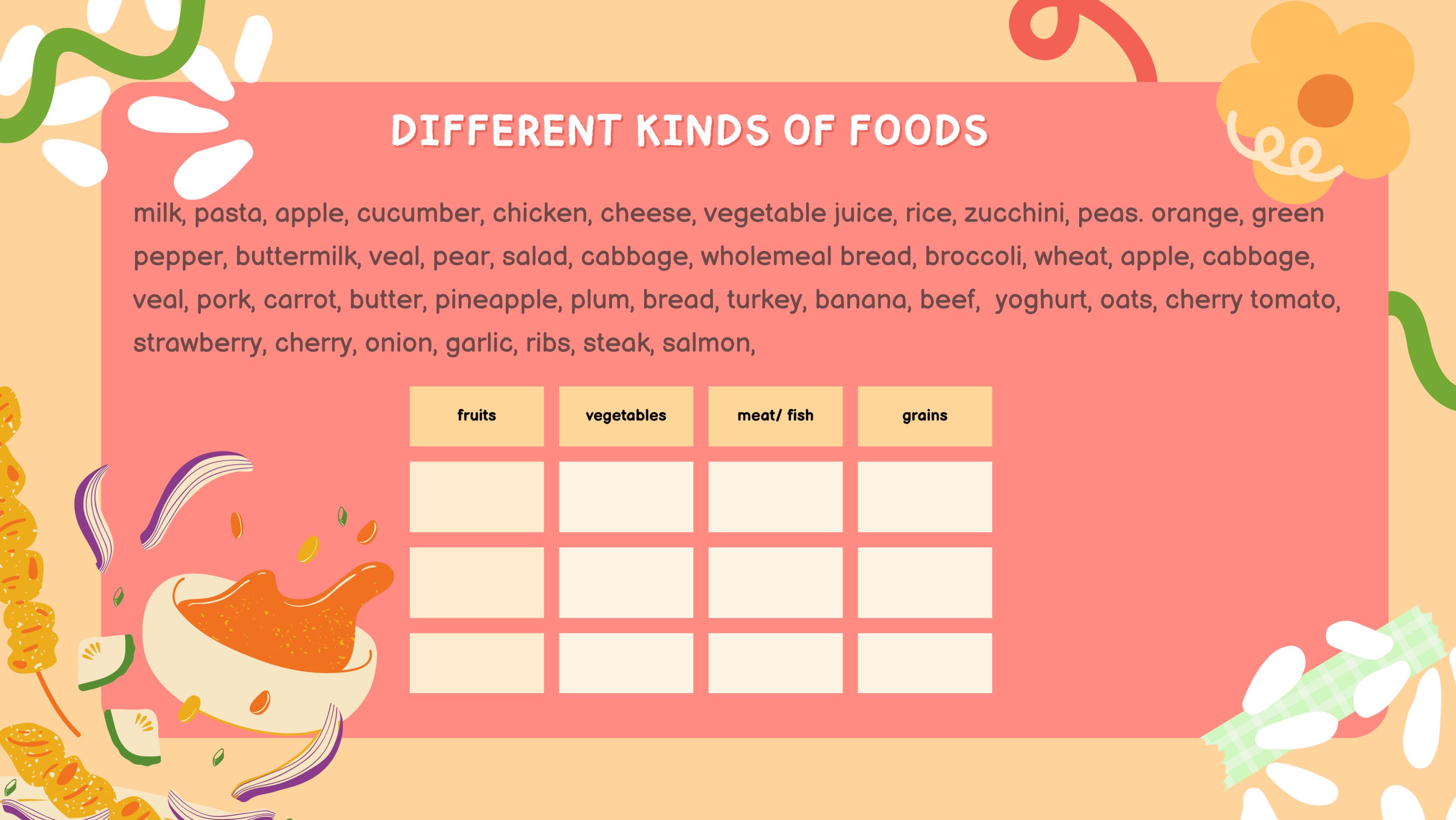
Delicious!



# DIFFERENT KINDS OF FOODS

milk, pasta, apple, cucumber, chicken, cheese, vegetable juice, rice, zucchini, peas. orange, green pepper, buttermilk, veal, pear, salad, cabbage, wholemeal bread, broccoli, wheat, apple, cabbage, veal, pork, carrot, butter, pineapple, plum, bread, turkey, banana, beef, yoghurt, oats, cherry tomato, strawberry, cherry, onion, garlic, ribs, steak, salmon,

fruits	vegetables	meat/ fish	grains





- Food that I eat every day
- Food that I eat regularly
- Food that I never eat
- Food that I should eat more often



# MATCH THE WORD TO THE DEFINITION

Hot

Salty

Sweet

Sour

Bitter

Too much salt

Too much sugar

Spicy

Sharp/ pungent

Acid



**INDIAN FOOD  
PRESENTATION  
+ GAME**



WRITE YOUR  
ANSWERS ON THE  
WHITEBOARD



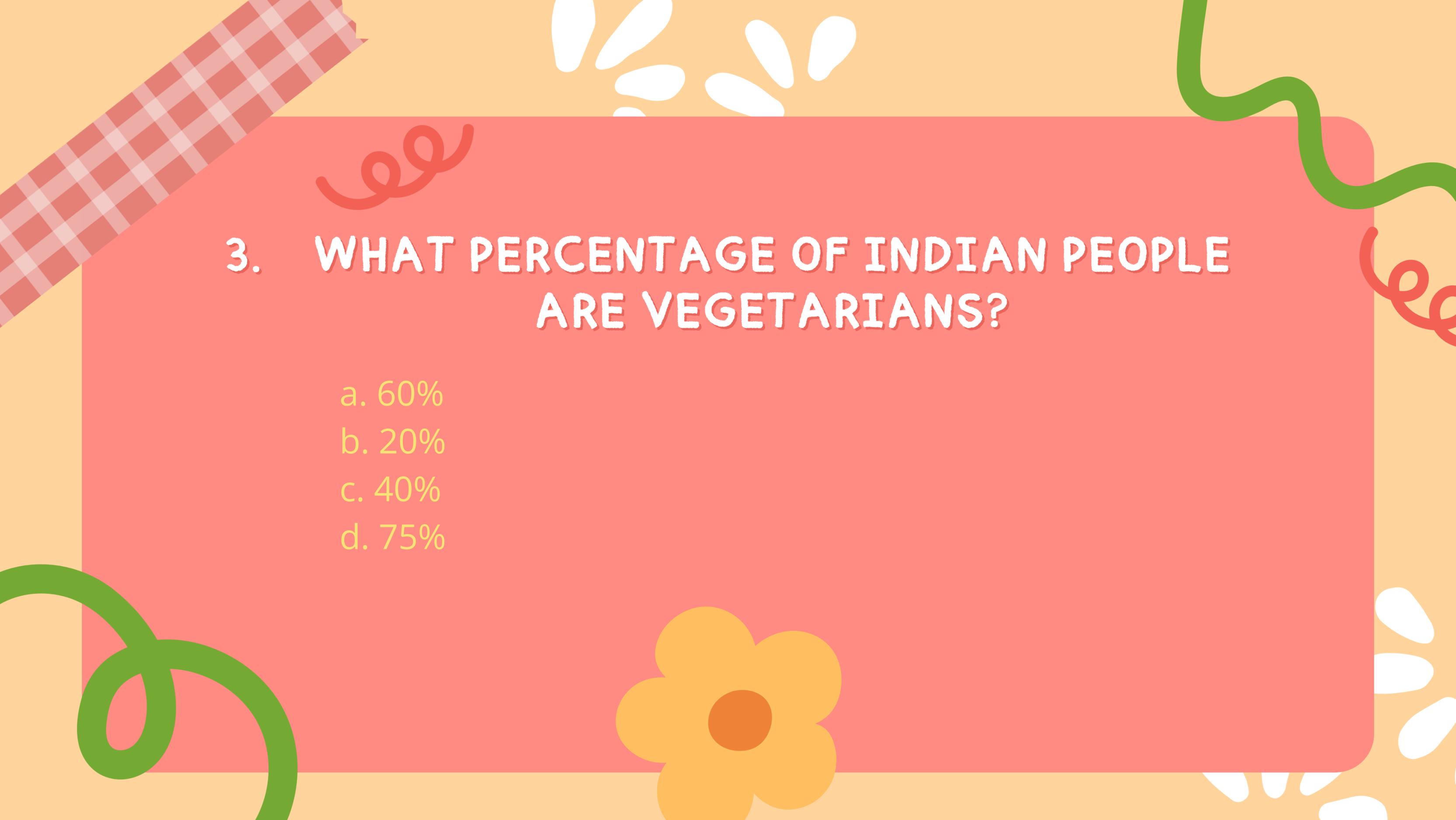
# 1. IN INDIA...

- a. The dishes are the same for every region
- b. each region has different dishes



2. WHICH COUNTRY IS THE LARGEST  
PRODUCER OF SPICES IN THE WORLD?

- a. China
- b. India
- c. Mexico
- d. Italy



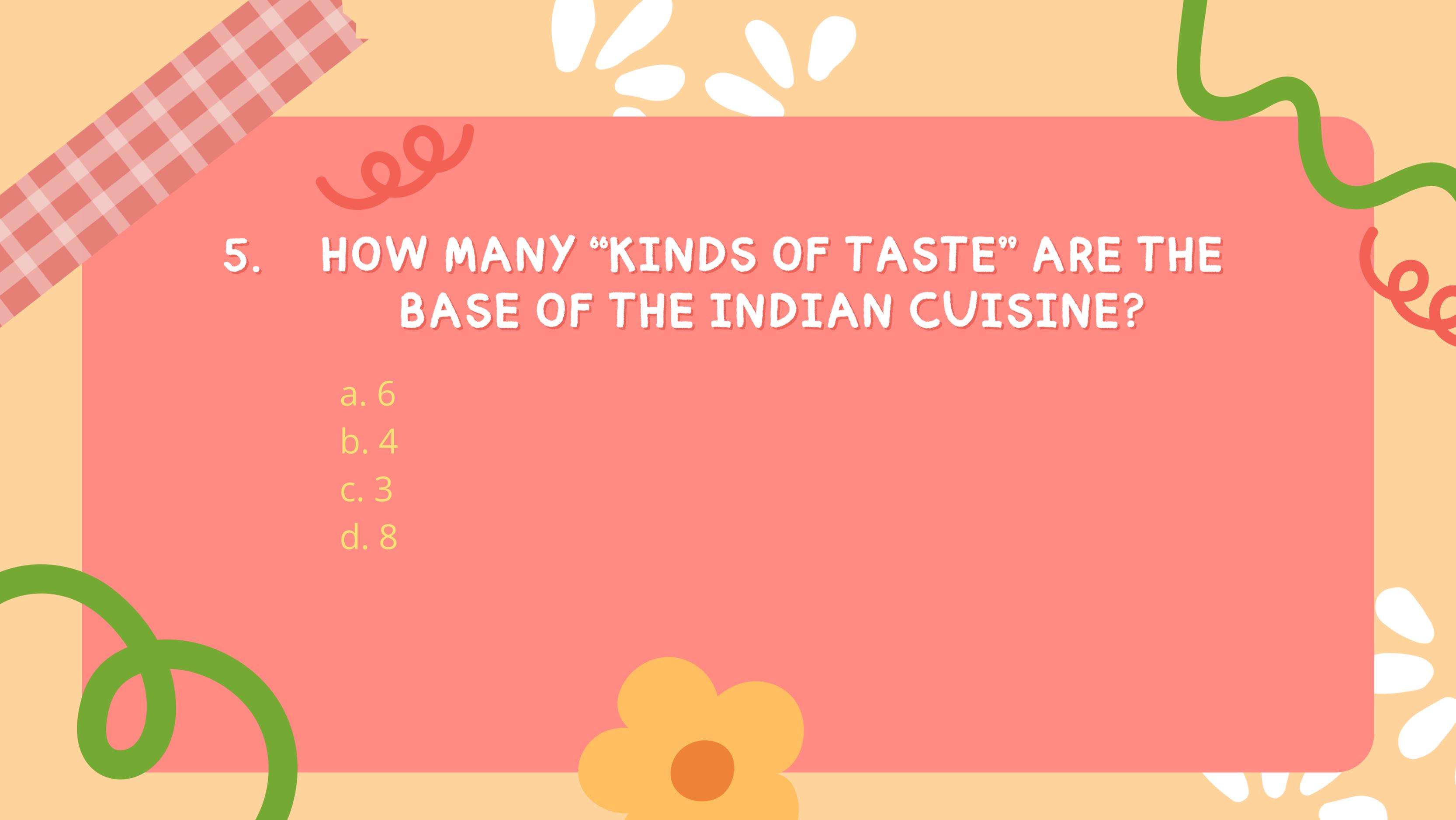
3. **WHAT PERCENTAGE OF INDIAN PEOPLE ARE VEGETARIANS?**

- a. 60%
- b. 20%
- c. 40%
- d. 75%



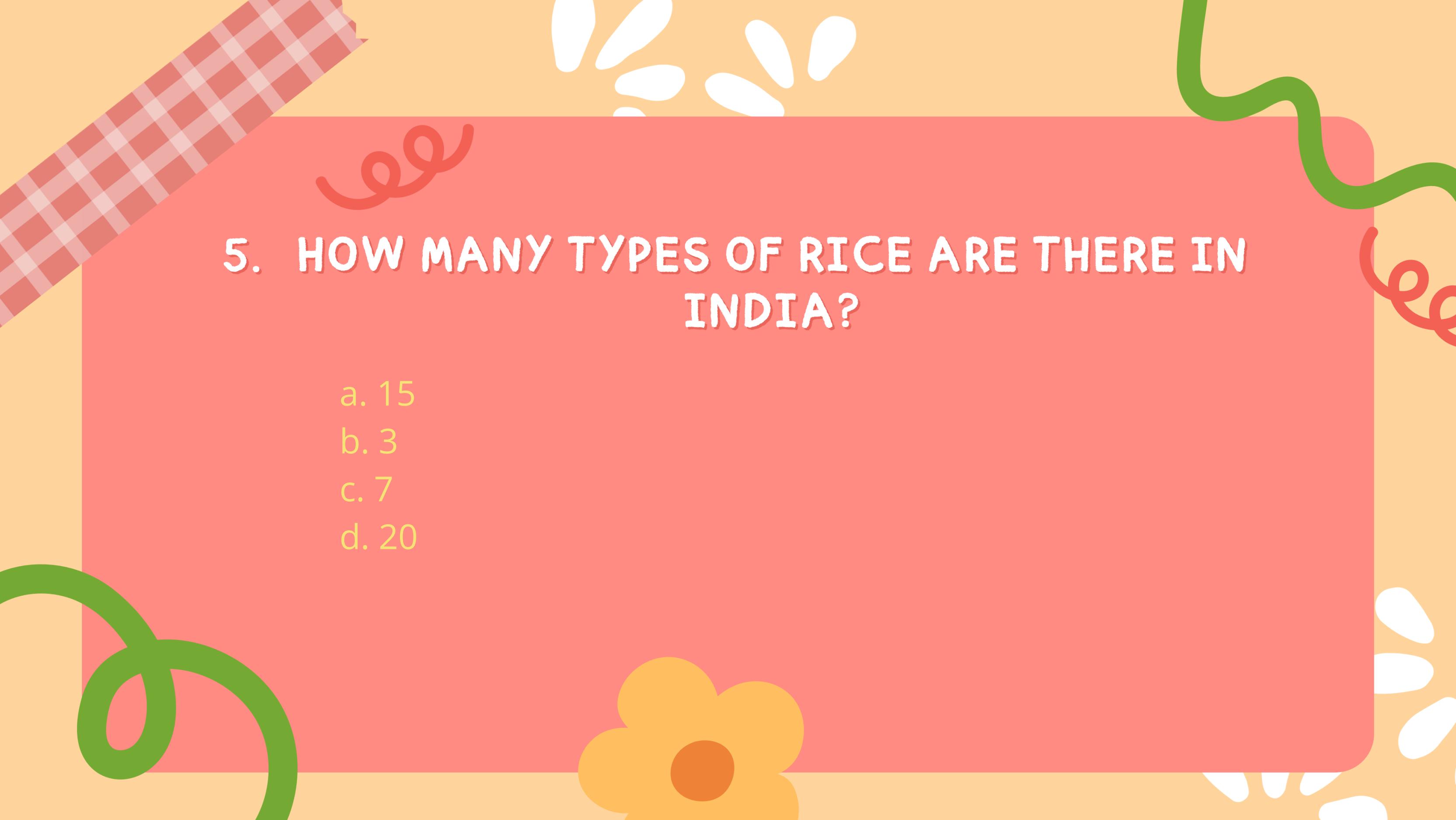
#### 4. WHEN WAS COFFEE INTRODUCED TO INDIA AND BY WHOM?

- a. The 16th century by the Americans
- b. The 17th century by the Portuguese
- c. The 15th century by the Chinese
- d. The 16th century by the British



5. HOW MANY "KINDS OF TASTE" ARE THE  
BASE OF THE INDIAN CUISINE?

- a. 6
- b. 4
- c. 3
- d. 8



5. HOW MANY TYPES OF RICE ARE THERE IN INDIA?

- a. 15
- b. 3
- c. 7
- d. 20



7.

## WHAT IS CURRY?

- a) A drink
- b) A type of Indian food
- c) A dessert

8.

**WHICH INGREDIENT IS COMMON IN  
INDIAN FOOD?**

- a) Cheese
- b) Rice
- c) Chocolate

9.

IS NAAN A TYPE OF BREAD?

- a) True
- b) False



10.

SAMOSAS ARE...

- a. a dessert
- b. a drink
- c. a snack



# ANSWERS

1. b

2. b

3. c

4. d

5. a

6. d

7. b

8. b

9. a

10. c



## TELL MILIND ABOUT A TYPICAL GALICIAN / SPANISH DISH

what is its name?

what are the ingredients?/ what is it made with?

how is it cooked?

what is it served with?

what is its flavour?

what do you think of the dish?



THANK YOU





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# WEEK 2

Today we are going to learn vocabulary about cooking preparations, watch a video and talk about our favourite dishes!



- 
1. Complete the handout matching the image to the action.
  2. Watch the video to learn how to make grilled cheese.
  3. Watch the videos from the book and answer the questions on page 60.
  4. Talk about food! use the expressions on page 61.

# WHAT IS IT DOING?



WHAT IS IT DOING?



THE WATER IS  
**BOILING**

TO BOIL

WHAT HE IT DOING?



WHAT HE IT DOING?



HE IS **FRYING** AN EGG

TO FRY

WHAT SHE IT DOING?



WHAT SHE IT DOING?



SHE IS BARBECUING

TO BARBECUE

WHAT HE IT DOING?



WHAT HE IT DOING?



HE IS BAKING  
HE IS PUTTING THE CAKE  
IN THE OVEN

TO BAKE  
TO PUT SOMETHING IN THE OVEN

WHAT HE IT DOING?



WHAT HE IT DOING?



HE IS **STIRRING** THE SOUP

TO STIR

WHAT SHE IT DOING?



WHAT SHE IT DOING?



SHE IS **ROASTING** A  
CHICKEN

TO ROAST

WHAT HE IT DOING?



WHAT HE IT DOING?



HE IS **STIR-FRYING** SOME  
VEGETABLES

TO STIR-FRY

WHAT HE IT DOING?



WHAT HE IT DOING?



HE IS **POURING** SOME TEA.

TO POUR

WHAT SHE IT DOING?



WHAT SHE IT DOING?



SHE IS **MIXING** THE  
INGREDIENTS.

TO MIX

WHAT HE IT DOING?



WHAT HE IT DOING?



HE IS **WHISKING** THE  
FLOUR AND THE EGGS.

TO WHISK

WHAT HE IT DOING?



WHAT HE IT DOING?



HE IS **CUTTING** THE RED  
PEPPERS

TO CUT

# HOW TO MAKE GRILLED CHEESE

1. Without subtitles: <https://www.youtube.com/watch?v=FRkTSEd54-M>
2. With subtitles. [https://www.youtube.com/watch?v=CRSdpY\\_vl1s](https://www.youtube.com/watch?v=CRSdpY_vl1s)

THANK YOU

