

Lesson: V115

Food, glorious food

**Aim: to learn food vocabulary;
taste/texture and preparation**



A. Adjectives for describing foods

In the green box is a list of adjectives which describe the taste or texture of different foods.

- Think of a food item for each adjective

– Example: *salty - crisps*

- Decide whether the adjective is a ‘TASTE’ or a ‘TEXTURE’ sensation.

– Example: *salty - TASTE*

crunchy	sticky	salty
creamy	spicy (hot)	sour
sweet	bitter	fizzy/sparkling
chewy	juicy	bland

B. Choose two food items from the list below to describe to your teacher. Your teacher will guess which ones you are taking about:

lemonade a tomato cucumber chips curry

C. Discuss

- What is your national dish? Describe the taste. Do you like it?
- Can you name the traditional English dish at the top of this page? Can you name any other traditional English foods? What is your impression of English food?
- If you were on death row, what would you request for your last meal?
- Do you eat much junk food or have many TV dinners?

D. Recipes and food preparation

Match the words in the yellow box with their definitions in the blue box:

to slice
to garnish
stock
to peel
to dice
to fry
to cut lengthways
to brown
to bake
to boil
to stir

to cook in a pan with oil/butter
to remove the skin
to cut into small squares
to decorate for presentation
a kind of soup mixture used as a base (chicken or fish stock)
to cut lengthways
to lightly fry onions, for example, until they are brown
to cook in a pan with hot water
to cook in an oven
to mix with a spoon

Other useful terms:

to sieve	to whisk	to beat	a teaspoon
a table spoon	to melt	to season	a pinch

E. Describe your favourite recipe

Using some of the words above, describe how to make a favourite dish

F. Homework

Write out your recipe or prepare to describe another one to your teacher