

Yummy yummy for my tommy

Pre-Intermediate level

Warm-up



Discuss the questions:

1. Are you keen on cooking?
2. What is your specialty?
3. Do you prefer cooking alone or with someone?
4. Where do you usually find recipes?
5. Have you ever tried using recipes in English?

Task 1 - Cuisines across the world



Can you name these dishes?

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What cuisines do they represent?

Task 2 - Cuisines across the world

Complete the table with the examples of famous national dishes:

<i>Russian cuisine</i>	<i>American cuisine</i>	<i>Italian cuisine</i>	<i>Japanese cuisine</i>



1. What ingredients do we need to cook them?
2. Can you make any of these dishes yourself?

Task 3 - Recipe constructor

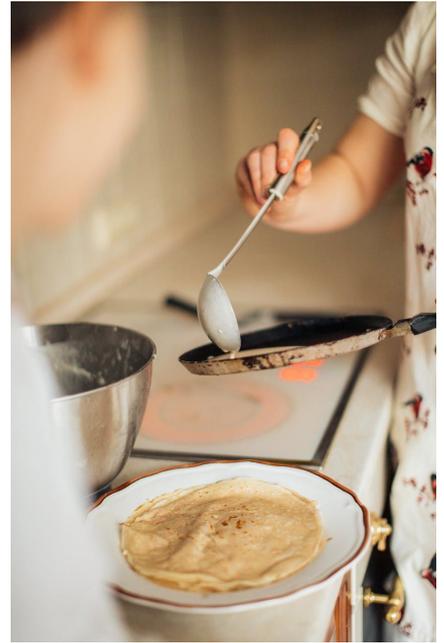
Take a look at these ingredients
What dishes can you make using them?



Task 4 - Pancakes: the Victorian Way

Watch [the video](#) and answer to the questions:

1. Which ingredients does she use?
2. Which kitchen utensils are used?
3. What do “lumps” mean?



Task 5 - Pancakes recipe

Take a look at the recipe and fill the gaps:

Firstly, _____ the eggs. It's better to do using _____ bowl.

Then _____ some milk.

And now 3 _____ of flour have to be added _____.

Before frying pancakes, make sure your pan is _____ _____.

Then you can add the _____.

The easiest way to turn your pancake over is to _____ it.

Task 6 - Pancakes

Agree or disagree:

1. I cook pancakes every week.
2. I can flip pancakes easily.
3. Jam is my favorite pancake filling.
4. We have a family pancake recipe.



Task 7 - Your own recipe

Write down your own recipe. Use [the vocabulary list](#).



Extra task - Cooking shows

Discuss the questions:

1. Have you ever watched Youtube cooking shows before?
2. What do you think of cooking shows? What do they teach?
3. What cooking shows are popular in your country? Do you watch them?
4. Would you like to participate in a show one day? Why? Why not?



Keys

Task 1

Pelmeni (dumplings) — Russian cuisine

Burger — American cuisine

Pasta — Italian cuisine

Sushi — Japanese cuisine

Famous national dishes:

Russia — borscht (beetroot soup), shchi (cabbage soup) bliny (crepes), Russian salad, dressed herring

America — hot dogs, steaks, French fries

Italy — pizza, lasagne

Japan — sashimi, noodles, miso soup

Task 3

Possible answers:

- tomato and avocado salad
- roast potato
- baked meat with cheese
- tomato pasta
- tomatoes served with cheese

Task 4

1. Ingredients:
 - 3 tablespoons of flour
 - A quarter pint of milk
 - 3 eggs
 - butter for the pan

Fillings:

- Sugar
- Jam
- Lemon to flavour

2. She is using a whisk, a bowl, a frying pan, a tablespoon, a fork and a knife.
3. Lumps are a solid mass without a regular shape



Keys

Task 6

Firstly, **whisk** the eggs. It's better to do using **copper** bowl. Then **add** some milk. And now **3 tablespoons** of flour have to be added **gradually**. Before frying pancakes, make sure your pan is **evenly hot**. Then you can add the **butter**. The easiest way to turn your pancake over is to **flip** it.