

Food & Shopping



Task: Preparing a Traditional Dish

Topic Overview

This task aims at preparing students to draft the recipe and cooking instructions for a dish. Students will learn basic food vocabulary, names of some typical food from the target language country/countries and simple phrases used in recipes. Students may take material from a wider pool of information provided.

Task Description

Students prepare a PowerPoint presentation to show how an Italian traditional dish is prepared. Students work on a chosen recipe. The presentation could contain a list of basic ingredients and steps supported by pictures.

Learning Outcomes

- Recognise the main ingredients in a traditional dish
- Produce simple instructions to prepare a traditional dish
- Learn how a traditional Italian dish is cooked

Resources

Videos, culinary blogs, travel brochures, menus

An example of a traditional dessert, Tiramisú:

To introduce the topic, and subsequently study the recipe:

Ingredients and step by step instructions:
<https://bit.ly/2LRekdB>

Step by step demonstration:
<https://bit.ly/2LhDDq2>

Illustrations from a website with pictures:
<https://bit.ly/2k61r0l>

Plenty of other recipe examples with vocabulary exercises can be found here:

<https://bit.ly/2LeBJXf>

(also attached as a pdf file entitled Ricette regionali italiane)

From the pdf above, take the recipe for 'Tiramisú' as an example. This is on pages 13 to 18

A very useful matching activity on kitchen utensils is included, on page 17

From pages 19 to 21 there is a full list of verbs used in the cooking instructions

Students will make lists of ingredients and verbs used in the cooking instructions for their chosen recipe.

Students can use an online dictionary to translate words, for example: <http://www.wordreference.com/>

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Expected time taken - 3 hours 

Key language

Names of food / Ingredients	Farina, formaggio, uova, pasta, Pomodoro, peperone, cipolla, pancetta, olio, burro, pepe nero, biscotti, caffè, cioccolato, mascarpone, etc.
Names of dishes:	Mascarpone, bruschetta, spaghetti alla carbonara, risotto ai funghi, lasagne al forno, pizza, cannelloni, penne al pesto, etc.
Verbs used in cooking instructions:	Mescolare, aggiungere, montare, tagliare, tritare, cuocere, inzuppare, intiepidire, livellare, cospargere, mettere, posare, etc.
Kitchen utensils:	Il setaccio, il mestolo, lo sbattitore, la ciotola, la spatola, la pentola, la padella, etc.
Numbers:	Uno, due, tre, venti, trenta, cento, duecento, etc.
Quantities:	cento grammi, mezzo chilo, un chilo, un po' di, un pizzico, etc.

It is important to remember that students learn the language chunks they need. They are not expected to learn the grammatical categories..

Suggested Scaffolding Activities

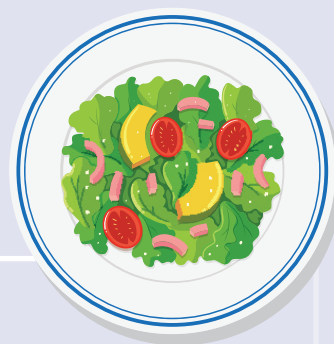
- Crosswords with food/dishes to be recognised using pictures/definitions
- Flash cards/double cards/spot it cards
- Recipes with missing words
- Match the verb to the picture
- Listening comprehension (rearranging steps of a recipe)
- Read a recipe and underline the verbs you recognise
- Mime the action you hear

Observations for teachers

This task could be done with students working in groups, pairs or individually. You could collect all the list and create a book of recipes. You can liaise with the home economics teacher and prepare some of the dishes.

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Self-assessment can-do descriptors

- I can recognise some names for foods.
- I can find words in a dictionary.
- I can write a list of ingredients for a traditional dish.
- I know the name of some typical dishes.
- I can prepare a simple presentation about how to prepare a typical Italian dish.
- I can use basic phrases to prepare a meal.

Key skills

- Managing information and thinking
- Being numerate
- Being creative
- Communicating
- Being literate

Teacher's Notes

