

## Food & Shopping



### Task: A Traditional Dish

#### Topic Overview

This topic aims to prepare students to order food in a restaurant or shop. Students will learn basic food vocabulary, typical food from the target language country/countries and simple expressions and phrases used to order food. Students may take material from a wider pool of information provided.

#### Task Description

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

#### Alternative Task description

The students pick one or two of the Recipe Instructions in Portuguese to cook/bake at home/home economics class and bring for the next class, having to decode the TL in the process. They will have a Master Chef competition, where the other students will taste their recipes, give feedback, and using mini whiteboards or a voting app like Mentimeter vote for the one they think was the best/most tasty. The teacher keeps score on the board/paper.

#### Learning Outcomes

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

#### Resources

##### Key Language:

<https://bit.ly/2ya66ZL>

##### Recipes:

##### Bolachas de manteiga:

<https://www.youtube.com/watch?v=SGeVENATOxw>

##### Rabanadas:

<https://www.youtube.com/watch?v=Ai1rH88xT24>

(While watching, students write down a list of ingredients and steps (verbs) to prepare the recipe.)

[Master Chef: Attached Recipes instructions + WB]

##### Online shop:

<https://www.continente.pt/pt-pt/public/Pages/homepage.aspx>

History of food in different Portuguese Speaking Countries <https://bit.ly/2ZaNnbD>


Traditional recipes (A1-2) level

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

## Food & Shopping

### Task: A Traditional Dish



Expected time taken - 3.5 hours 

#### Key language

Names of food:	batatas, azeite, cebola, sal, ovos, farinha, queijo, uvas, massa,
Kitchen utensils:	<a href="https://bit.ly/2X2fGX7">https://bit.ly/2X2fGX7</a>
Verbs:	lavar, descascar, cortar, preparar, cozinhar, cozer, fritar, assar,
Appliances:	A torradeira, a chaleira,
Names of dishes:	Bacalhau à brás, Frango assado, sardinhas assadas, caldo verde, feijoada, etc
Numbers:	Um/uma, dois/duas , três, quatro, cinco, seis, sete, oito, nove, dez
Quantities:	Cem gramas, meio quilo, um quilo, um pouco de..., uma pitada de ...,

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

- Crossword – food/dishes to be recognized using pictures.
- Present vocabulary using an observation game like Kim's Game with images to present different kinds of food
- Flash cards (helps students to familiarise themselves with different objects).

#### Self-assessment can-do descriptors

I can:

recognise some names for foods.

find words in a dictionary.

write a list of ingredients for a traditional dish.

prepare a simple presentation about how to prepare a typical dish from a Portuguese speaking country

I can use basic phrases to prepare a meal

#### 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.

#### Key Skills

Managing information and thinking

Being creative

Communicating

Being literate