

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

Název školy	Střední průmyslová škola strojnická Vsetín
Číslo projektu	CZ.1.07/1.5.00/34.0483
Autor	Michaela Orságová
Název šablony	III/2
Název DUMu	16.6 Meals
Tematická oblast	jídlo, stravování
Předmět	anglický jazyk
Druh učebního materiálu	<i>prezentace X pracovní list X metodika</i>
Anotace	Žák hovoří s stravování.
Vybavení, pomůcky	-
Ověřeno ve výuce dne, třída	10.12.2013, 4.B



Výukové cíle

- Reprodukuje text o českém způsobu stravování
- Vyjádří vlastními slovy svůj názor na českou kuchyni
- Pojmenuje typická česká jídla

Klíčová slova

- Cuisine
- Consumption
- Course
- Dish
- Side dishes
- Diet
- Healthy/unhealthy

Match

- To cook
- To boil
- To bake
- To roast
- To prepare
- To serve
- To mince
- To smoke
- To stew
- Připravovat
- Mlít
- Dusit
- Vařit (ve vodě)
- Podávat
- Vařit
- Péct (maso)
- Udit
- Péct (koláč)

General information

Contemporary Czech cuisine is more meat-based than in previous periods. Traditionally, meat was eaten only once a week, typically at the weekend. The body of Czech meals typically consists of two or more courses: the first course is traditionally soup, the second course is the main dish, and supplementary courses such as dessert or compote (*kompot*) may follow. It is said that Czech cuisine is quite fatty because thick sauces with dumplings are often served and fried meat is also very popular.

Explain the meaning of some words from the text

1. To reserve
 2. Consumption
 3. Supplementary
 4. To follow
 5. Cuisine
 6. Serve
 7. Meat-based
- A. A particular style of cooking food, a style of a particular country or region
 - B. To happen after something else
 - C. An adjective used to describe the main substance in a product
 - D. The process of eating or drinking something
 - E. Additional
 - F. To provide food and drink for someone
 - G. To keep something for a particular situation or purpose

Typical Czech meals – soups

(translate and remember)

Soups:

- Garlic
- Cabbage
- Bean
- Lentil
- Pea
- Potato

Typical Czech meals – main courses

(translate and remember)

- Roasted pork (duck, goose), sour cabbage, dumplings
- Marinated sirloin, sour sauce and dumplings
- Chicken in paprika sauce
- Tomato sauce
- Dill sauce
- Potato cones with poppy seeds
- Potato pancakes
- Fried carp covered with triple coat and potatoe salad (Christmas meal)

Typical Czech meals – deserts, sweets (translate and remember)

- Pancakes with marmalade, fruit and whipped cream
- Semolina porridge with sugar, cocoa and slice of butter on the top
- Strudel with apples and raisins or walnuts or grated coconut
- Fruit dumplings with curd cheese
- Kolache - round yeast pastry with fruit on the top

Answer the questions in pairs

- What do you eat during a typical day?
- Do you think your diet is healthy? Why / why not?
- What is the cheapest/best place to eat in your town? Describe it.

Literatura, použité zdroje textu a obrázků

[Cit. 2013-07-10] – Dostupné z WWW:

- < http://en.wikipedia.org/wiki/Czech_cuisine > (Czech Cuisine)

POLDAUF, Ivan a kol. *Anglicko-český česko-anglický slovník*. 10. vyd. Čelákovice: WD Publications, 1998.

WEHMEIER, Sally ed. *Oxford Advanced Learner's Dictionary*. 6. vyd. Oxford: Oxford University Press, 2000.