











Breakfasts

1. English breakfasts

1.1. Sally tells us what she eats for breakfast. Tick the words you hear : (Sally_Extract1)

| | | | | |
|---|---|---|--|---|
|  <input type="checkbox"/> |  <input type="checkbox"/> |  <input type="checkbox"/> |  <input type="checkbox"/> |  <input type="checkbox"/> |
|  <input type="checkbox"/> |  <input type="checkbox"/> |  <input type="checkbox"/> |  <input type="checkbox"/> |  <input type="checkbox"/> |

1.2. Listen and try to place the names of the elements you hear :

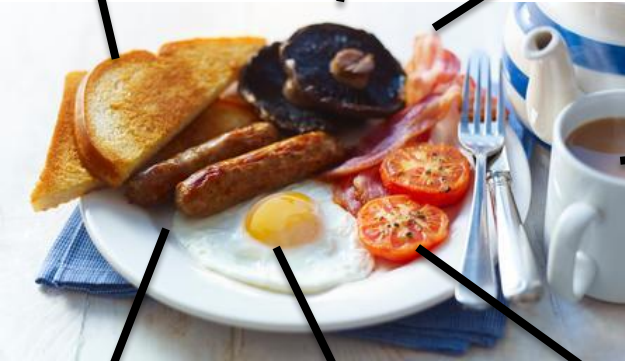


Diagram showing a breakfast plate with arrows pointing to empty boxes for labeling:

- Top left:
- Top middle:
- Top right:
- Right side (cup):
- Bottom left:
- Bottom middle:
- Bottom right:

1.3. Listen again and complete : (Sally_Extract1)

Hi ! It's Sally. I come from in And for , I love beans on I normally apple juice for breakfast.

1.4 Your turn now ! Tell us what you eat for breakfast. (need vocabulary ? check it here :

<http://quizlet.com/68843943/flashcards>)

Hi ! I'm For breakfast,

.....

2. Preparing food

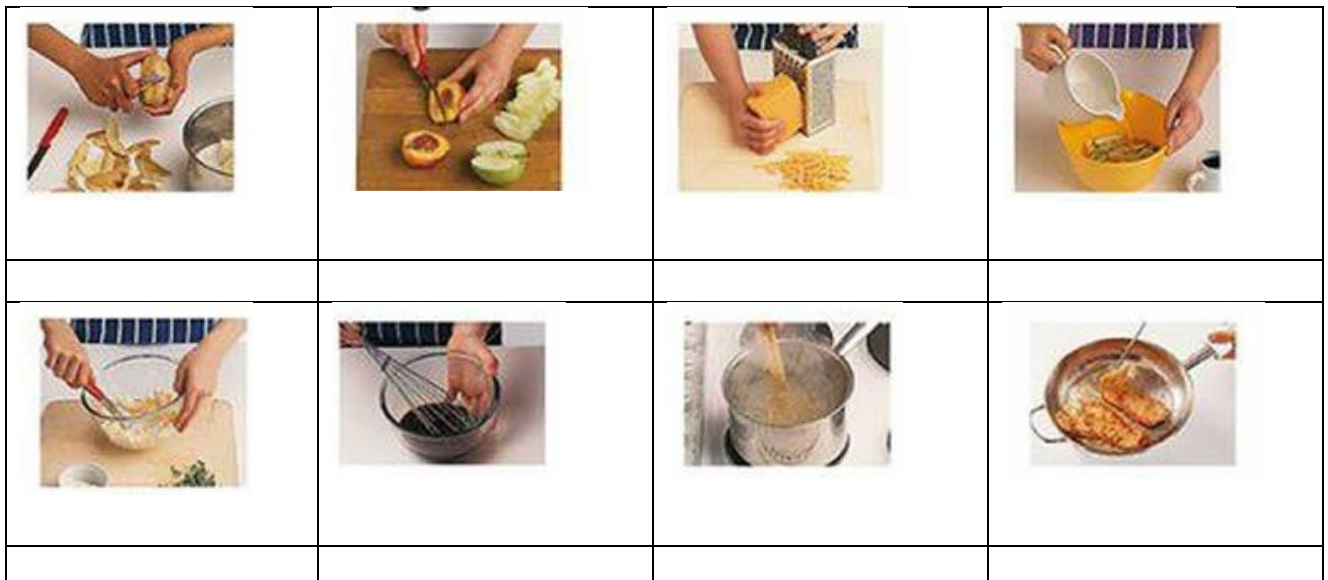
2.1. Quels sont les ustensiles que vous saurez reconnaitre ?

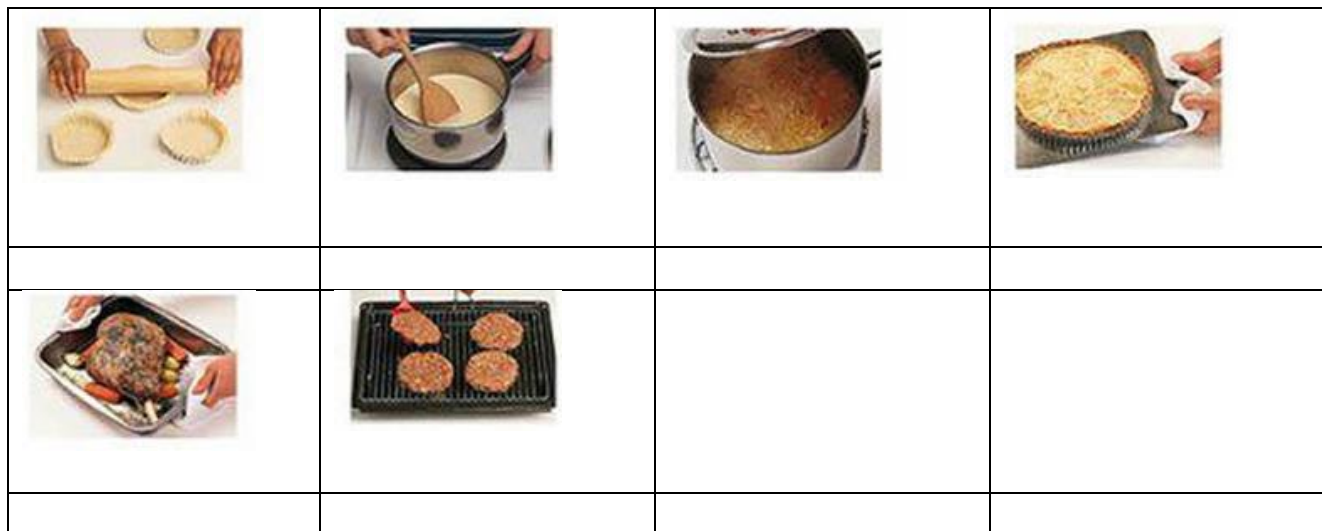


spatula
plate
whisk spoon
bowl
saucenpan
knife fork
sieve
fryingpan

2.2. Quelles sont les actions que vous saurez reconnaitre ?

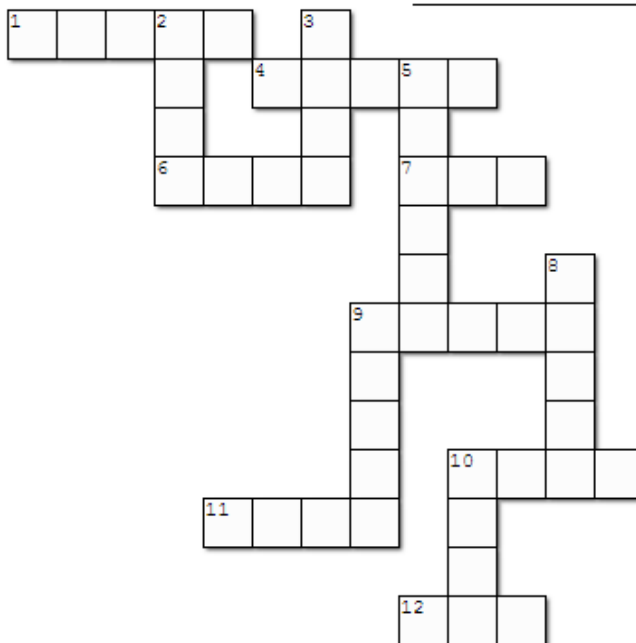
Grate / whisk / roll / simmer / grill / bake / slice / boil / fry / peel / mix / roast / roll / pour / stir





<http://www.easypacelearning.com/all-lessons/english-level-2/793-food-preparation-and-cooking-learning-english>

Name: _____



Created on TheTeachersCorner.net Crossword Maker

Across









1. A utensil needed for whipping eggs or cream. very quickly
4. Cook meat a long time an oven or over a fire
6. Rolling pin used for making pastry flat and making cake shapes
7. Combine food / liquid together so it becomes one
9. Cook food under heat from a metal bar or flame
10. Remove the outer covering from a fruit, vegetable.
11. Cook food without a flame, in an oven
12. Cook food in a very hot oil

Down

2. Move a spoon around in a pan in a circle
3. Heat a liquid until it boils
5. Liquid or food just below boiling point and bubbling only gently
8. Cut a thicker piece of food into slices
9. Rub food against a grater so it is cut it into a lot of small pieces
10. Pour the milk, water ext. into the bowl

3. Amy's lemon pancakes



3.1. Listen and name the ingredients Amy needs :


| | | | |
|---|----------|--|----------|
|  | Some.... |  | Some... |
|  | |  | |
|  | Some.... |  | |
|  | Some.... |  | Some.... |

3.2. Pourquoi Amy utilise le terme SOME devant certains aliments ?

3.3. Complétez les différentes étapes de la recette :

Step 1 : we take a  and a  We sieve in the 

Step 2 : we add the  with the 

Step 3 : we add the  We need of a of

And then, we 

Now we add the 

And the 

And we mix them

And we add a bit of 

4. Your Turn !

Vous avez une recette que vous appréciez tout particulièrement, et souhaitez la partager avec vos amis anglophones. Pour ce faire, vous décidez de faire une recette parlante.

4.1. Prenez des photos ou filmez :

- Les ingrédients nécessaires à la préparation
- Les différentes étapes de la recette

4.2. Montez vos photos / votre film sur Movie Maker ou Powerpoint

4.3. Préparer à l'écrit un descriptif de votre recette

4.4. Enregistrez sur mp3 / téléphone portable vos instructions

4.5. Montez l'ensemble

