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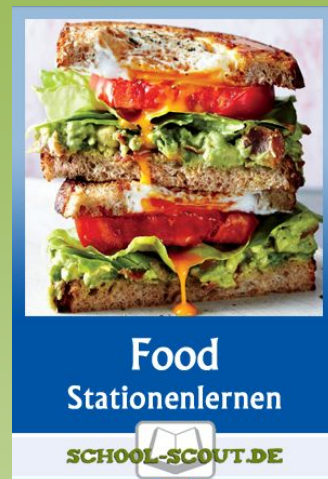
Unterrichtsmaterialien in digitaler und in gedruckter Form

Auszug aus:

Stationenlernen Food in English-Speaking Countries

Das komplette Material finden Sie hier:

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Station Pass “Food in English-Speaking Countries”

Name: _____

Station	Priority	Name of station	Done	Any questions?
1.	obligatory	Food in the UK		
2.	obligatory	Food in the USA		
3.	free-choice	Food in Australia		
4.	free-choice	Food in New Zealand		
5.	free-choice	Food in Ireland		
6.	free-choice	Food in Canada		

Station 1: Food in the UK

HISTORY

1. Fill the gaps in the text with the words below. Pay attention: Two words do not occur in the text!

Pig – Oxen - Commonwealth – Viking - America – Ages - Vinegar - England –
Britain – Black – Corn – Cabbage – Streets – Coffee – Rice



Don't we all know British food? Fish 'n' Chips with _____, porridge, and _____ Pudding for Christmas seem to be typical British dishes. Aren't they? British cuisine is very manifold, however, thanks to the rich input by cultures which, at some point, invaded or settled in Britain or did trade with the country.

As the British Islands saw many cultures come and go, the food changed with it. The early Celtic, Roman and _____ invasions between 55 BC and the early Middle _____ left traces a bit difficult to detect. Asian European trade routes brought rice to Britain, the Romans built very good _____ allowing for the wide-range transportation of new goods such as imported wine, cherries, peas, _____, and stinging nettles (to be used as salad). Also, the Roman settlers improved the cultivation of crops such as _____. The Vikings, as a seafarer culture, brought techniques to dry and smoke fish to Britain – techniques still widely used on the North East coasts of Scotland and England. Also, the Anglo-Saxons (a variety of Germanic settlers coming from continental Europe between 450 – 1066) had a great influence on the language: they introduced words like 'mouton' mutton (sheep meat), pork (_____ meat) and 'boef' beef (cow meat) to the British cultures.

As much as invasions and settlements influenced what people in Britain ate, as much influence had the increasing trade with other trading nations. In the 15th century, rich Britons could enjoy spices from the East, sugar from the Caribbean, cocoa and _____ from South America and tea from China and India for the first time. Additionally, potatoes from _____ started to be widely cultivated throughout Britain. Britain extended its empire by invading and colonizing India, Australia, parts of America and Africa. The more countries _____ colonized, the richer and more diverse became the range of food available. The Indian cuisines introduced spicy curries and from China came tea and the famous tea roses. The English tongue could hardly reproduce the sounds of the dishes and spices imported- but many words are still recognizable: *Kedgeriee*, for example, is a version of the Indian dish *Khichri* (originating in the 14th century), containing smoked haddock, parsley, rice and sultanas. Read the names of the dishes out loud and you'll hear the similarity!

With the development of the British Empire into the _____ of Nations, many people sought work in the UK and enriched the British cuisine with their cultural heritage. In London, the melting pot of _____, you'll find quarters which seem to give a lively impression of what it might be like to live in a part of China, Bangladesh, Pakistan, the Caribbean or Africa.

2. Use the Internet to find out which ethnic groups contribute to a county/parish/city of your choice in any part of Great Britain. Create a poster and present your findings to the class.

4. Have you ever wanted to celebrate a traditional English teatime? All you need is nice company, freshly baked scones and tea... Ready is the treat! But how do the English make scones? This recipe will tell you what to do – but it's all jumbled up! Can you sort the steps?

Ingredients

- 225g/8oz self-rising flour
- pinch of salt
- 55g/2oz butter/margarine
- 25g/1oz caster sugar
- 150ml/5 fl. oz. milk
- 1 free-range egg, beaten, to glaze

Preparation method

- _____ Mix together the flour and salt. Then rub in the butter in to the flour-salt-mixture.
- _____ Turn the dough onto a floured work surface and knead very lightly. Pat out to a round 2cm/¾in thick pastry. Use a 5cm/2in cutter to stamp out rounds and place on a baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
- _____ Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes until well risen and golden.
- 1 _____ Heat the oven to 220C/425F/Gas 7. Lightly grease a baking sheet.
- _____ Stir in the sugar and then the milk into the butter-flour-mixture to get a soft dough.
- _____ Cool on a wire rack and serve with butter, good jam (e.g. strawberry, blueberry, elderberry), maybe some clotted cream and nice strong English Breakfast/Darjeeling tea.

FAMOUS BRITISH CHEFS

1. There are many famous British chefs! Choose a British chef and use the Internet to fill in the following chart (copy the chart into your workbook). You can choose one of the following chefs or any other chef you know!

Gordon Ramsey – Jamie Oliver – Ainsley Harriott – Delia Smith – Aiden Byrne – Lesley Waters

Name:	
culinary style:	
television:	
Signature dish:	
Other information:	

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