

Муниципальное казенное общеобразовательное учреждение
«Канцильская СОШ»

Внеклассное мероприятие по
английскому языку в 8 классе по
теме «Culinary Duel».

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Culinary Duel

Тема: Food.

Цели урока.

Образовательная цель:

Совершенствование лексических навыков.

Развивающие цели:

1. Развитие аналитического мышления и памяти;
2. Развитие языковых, интеллектуальных, творческих способностей учащихся.

Воспитывающие цели:

1. Воспитание интереса к кулинарному искусству;
2. Воспитание положительного отношения к семейным ценностям, таким как семейный отдых.

Оборудование: продукты и кухонный инвентарь, книга рецептов, карточки с заданиями и с рецептами, фонограммы песен, учебник 8 класса Л. М. Лапицкая.

Ход мероприятия.

1. Начало урока. Организационный момент.

Teacher: Good day, pupils! We are glad to see you. How are you?

Pupils: We are fine. Thank you.

Teacher: What is your favourite food?

What don't you like eating?

What do you have for breakfast (lunch, dinner)?

How many meals a day do you have?

What dishes do you know?

What kinds of fruit do you know?

2. Фонетическая зарядка.

Let's read the proverbs:

Tastes differ.

A hungry man is an angry man.

Dry bread at home is better than roast meat abroad.

Teacher: Our topic today is "Food". We will talk about English and Belorussian food.

We will take many good recipes of tasty things. Today we have three teams, who can compete in knowledge. The 1st team's name is "...", the 2 team's name is "...", the 3rd team "...".

1. TASK.

Write as many words as you can on the topic "Food".

2. TASK.

Match the parts of the words.

| | |
|-----------|----------|
| Bangers | eggs |
| Fruit | and fish |
| Toast | chicken |
| Fried | cocktail |
| Fish | chop |
| Roast | and mash |
| Perk | pudding |
| Yorkshire | potatoes |



Boiled with jam
Black pudding

3. TASK.

There are seventeen words connected with food; find them and write at the blackboard.

m____, c____, b____, p____, s____, j____, b____, r____, v____, e____, b____, l____,
e____, f____, y____, g____, h____.

L C Y P N C R I S P S M
A V Z O B P B A N A N A
M U S T E A K N B T R R
B Z Q A M O Y R Y J A M
K G F T G H O D F G H A
B A C O N F G R A P E L
H J K F I S H T Y U I A
H O N E Y B U B R E A D
R A S D F G R Z K L P E
I B V E G E T A B L E I
C Z X C V B N M L P G J
E W E C E R E A L B G U

4. TASK.

Fill in the gaps.

English cuisine

English breakfast is usually varied. For breakfast English people may have porridge or cornflakes with milk or cream and sugar, bacon and eggs, fried mushrooms, marmalade with buttered toast and tea or coffee. For a change they can have a boiled egg, cold ham, or fish with potato chips.

For lunch they may have a mutton chop, or fish and chips, or cold meat, or steak with fried potatoes and salad and then a fruit dessert.

For supper they may have an omelette or sausages, or sometimes bacon and eggs, bread and cheese, a glass of juice or hot chocolate and fruit.

Физкультминутка. Учитель читает стихи, ребята называют слова по-английски. (Используем предметные картинки)

Вкуснотища!...very good.

Пищу называют...food.

Для Шарика, для друга,

Припас я сахар...sugar.

Масло нужно всем ребятам.

Масло по-английски...butter.

Так и лезет ко мне в рот

Этот вкусный бутерброд.

Сверху...butter.

Снизу...bread

Приходите на обед.

Всегда ты сладкий ждёшь сюрприз.

Конфетки по-английски – ...sweets.

Я всё варенье это съем.

Варенье по-английски -...jam.



Без соли борщ не лезет в рот.
Соль по-английски будет ... salt.
Это вовсе не каприз
Сыр мы называем - ... cheese .
Молоко я пить привык
Молоко иначе - ... milk.
Ведро воды не принесёте?
Вода, водичка будет ... water.
Пирожки, налетай!
Пирожок иначе - ... pie.
Морковку ешь, в ней каротин!
Да, сагот есть, а где же «ин»?
Рыбу ловишь – не шумишь,
Рыба по-английски - ... fish.
Слива тут и слива там –
Слива по-английски... plum.
Узнала я впервые. Что груша это... pear.
Виноград мы съели весь,
Виноград иначе ... grapes.
Арбуз предпочитаю сливам:
Арбуз иначе - ... water-melon
Клубнику ты скорей бери!
Люблю клубнику - ... strawberry.
Полез на дерево мой брат.
Орехи рвёт. Орешек - ... nut.
Вини - Пуха нет ли с вами?
А то спрячу мёд свой... honey.
Свинину заготовлю впрок,
Свинина по-английски ... pork.
Треску ужасно любит кот,
Треску мы называем... cod.
Ну не лезет мне в карман
С изюмом булка, то есть... bun.

Teacher: What is the main English food? (Вопрос командам)

Pupil 1: The English have not developed one of the world's great cuisine – they have not had to. What is the main English food? Plenty of excellent beef, pork and lamb have long been available. In spite of the fact that only fine meat can be roasted and that roasting is an extravagant way of cooking, roast meat has always been the Englishman's first choice. Sunday lunch must be roast beef; it's almost an English law.

Pupil 2: Traditional English breakfast – a cooked breakfast consisting of fried eggs and bacon rashers, served with mushrooms, tomatoes, sausages, kidneys and fried bread. This is followed by toast and marmalade – with a large pot of tea from start to finish.

5 TASK. (Капитаны команд читают правила поведения за столом и переводят)



You should eat with your fork and spoon.
You shouldn't talk while you are eating.
You can eat your cake with a spoon.
You can eat chips with your fingers.
You should keep your napkin on the table near your plate.
The knife goes on the right of your plate.

6 TASK: Конкурс блюд (домашнее задание). Игроки каждой команды рассказывают и показывают рецепты приготовления блюд.

- A) Christmas pudding.
- B) Russian porridge.
- C) Thanksgiving turkey.
- D) Recipe of Birthday cake.

A) **Christmas pudding** – a special rich pudding eaten at Christmas in England. It is made with lots of dried fruits (raisins, currants, sultanas), eggs, suet and very little flour. The pudding is made before Christmas and is boiled in a basin for hours and then again for hours on Christmas Day. It will keep for a long time.

1 cup flour, old white bread; 1 lb currants; 1 lb sultanas (raisins); 1 lb raisins, seeded. 3/4 lb suet; 4 oz (1oz = 1 ounce = 28 g) peel, finely chopped; 2 oz almond, shredded; 1 apple, grated; 1 orange, juice and grated rind, 1 teaspoon mixed spice, 1/2 nutmeg, grated; 1 teaspoon salt; 6 eggs, beaten to a froth; 1/2 cup stoup; 1/2 cup brandy

B) **Russian porridge**. Take a half cup of water for every person and bring it to the boil, adding a good pinch of salt. Sprinkle, on to the boiling water, a small handful of an hour, stirring occasionally. The Scots, themselves, eat it just like this, but others prefer porridge with milk and sugar.

C) **Thanksgiving turkey**. Take a big turkey (about 4 to 5kg). Wash it and then dry it with a paper towel.

2. Put the turkey a mixture of chopped bacon, pieces of potatoes, fried onions some nuts, dill and garlic. Add some spicy sauce.

3. Salt the turkey, add some pepper and chopped Garlic.

4. Mix some olive oil and mustard. Pour this sauce on the turkey.

5. Put the turkey on a big frying dish.

6. Cook the turkey for 90 minutes in a hot oven.

7. Put the turkey on a beautiful dish and decorate it with tomatoes, green peas and apples. Pour some lemon juice on the turkey.

8. Put the dish with your Thanksgiving turkey in the middle of the table and enjoy yourself!!!

D) **Recipe of Birthday Cake**. Ingredients. 1 ¼ cup cake flour, 1 cup sugar, ½ cup soft butter, 2 eggs, ½ cup milk, ½ teaspoon salt, 1 ¼ teaspoon baking powder, 1 teaspoon vanilla. Method. Put all the ingredients in a large bowl and beat well for two or three minutes. Bake in a cake pan for 30 minutes at 350 C.

Рефлексия. Выставление оценок. Подведение итогов урока.

