

**МИНИСТЕРСТВО ОБРАЗОВАНИЯ, НАУКИ И ПО ДЕЛАМ МОЛОДЁЖИ КБР
ГОСУДАРСТВЕННОЕ КАЗЕННОЕ ПРОФЕССИОНАЛЬНОЕ ОБРАЗОВАТЕЛЬНОЕ УЧРЕЖДЕНИЕ
«КАБАРДИНО - БАЛКАРСКИЙ ТОРГОВО - ТЕХНОЛОГИЧЕСКИЙ КОЛЛЕДЖ»
МИНИСТЕРСТВА ОБРАЗОВАНИЯ, НАУКИ И ПО ДЕЛАМ МОЛОДЁЖИ КАБАРДИНО- БАЛКАРСКОЙ
РЕСПУБЛИКИ**

OPEN LESSON

THEME:

«DAIRY PRODUCTS, EGGS AND EGG DISHES»

TEACHER: VALIEVA R. A.

Тема “ Продукты питания ”

ТОЗ/3

Цель: тренировка и актуализация употребления лексики по теме «Продукты питания»; формирование устойчивой мотивации на достижения поставленной цели, формирование коммуникативной компетенции.

Задачи урока:

- **образовательные:** повторение ранее изученных лексических единиц по теме «Продукты питания». Презентация нового лексического материала: “Молочные продукты и блюда из яиц”. Совершенствование навыков диалогической речи, говорения, чтения и умение находить необходимую информацию в прочитанном тексте, практиковать учащихся в выполнении грамматических заданий.

- **развивающие:** развивать речевые способности и умение использовать новые лексические единицы в собственных мини - высказываниях, развивать внимание, память, мышление, воображение, языковую догадку.

- **воспитательные:** формировать умение слушать собеседника и вести диалог, Воспитывать интерес к изучению языка и выбранной профессии; формировать у учащихся активность, навыки самостоятельной и групповой работы.

Тип урока: комбинированный урок совершенствования знаний и умений.

Методы обучения: Личностно – деятельностный подход с использованием интерактивного, словесного, наглядного, практического методов.

Технологии применяемые на уроке: информационные компьютерные технологии, медиатехнологии.

Формы работы: фронтальная, индивидуальная, парная/групповая, самостоятельная

Средства обучения: учебник, интерактивная доска, карточки – задания, презентация рецептов приготовления блюд в ActivInspire, презентация викторины в Power Point, видеоролик «Model verbs», иллюстрации продуктов и блюд.

Межпредметные связи: с русским языком, с кулинарией, товароведением.

Ход урока

I. Организационный момент:

Приветствие студентов, формулировка целей и задач занятия. Тема занятия, актуальность и непосредственная связь темы с будущей профессией.

Greeting : Hello, my dear students and our guests. I am glad to see you. Who is on duty today? Who is absent today? Do you have any questions?

Aim:

Today we are going to talk about Food. People can't live without food. We should remember that we eat to live.

The theme of our lesson is "Dairy products and Egg dishes". It's very important for the future technologists of cooking to know more about different foodstuffs. This knowledge will be useful in your everyday life. We are going to work individually and in small groups. So, let's start our lesson.

II. Речевая разминка. - Warming up:

Развитие навыков устной речи и актуализация изученной лексики. Учащиеся отвечают на вопросы по теме: «Фрукты, овощи и овощные блюда»

1. Where do you usually buy vegetables and fruit?
2. Who goes shopping in your family?
3. What vegetables do you prefer?
4. What vegetables does your mother like?
5. Are garlic and onion useful vegetables?
6. What vegetables do you use for cooking «Russian salad»?
7. What sour – sweet berries do you know?
8. How much are the cucumbers in Nalchik?
9. Is water – melon a fruit or a berry?
10. What is the main ingredient of borshch?
11. How would you prefer your potatoes, fried or boiled?
12. What juices can you recommend us?
13. What vegetables are grown in our region?
14. What spicy (hot) vegetables do you know?
15. What sour fruit do you know? And so on.

III. Развитие мышления и языковой догадки.

Викторина по пройденному лексическому материалу: «Fruit and Vegetables»

I'd like you to do a shot quiz.

IV. Проверка домашнего задания. (Checking up homework)

К доске по очереди выходят уч-ся и представляют свои диалоги

It`s time to listen to your dialogues. You will go to the blackboard and act your dialogues out.

For example:

-- Excuse me. I need fresh fruits and vegetables. Could you tell me where I can find them, please?

- They are in the greengrocery products section. I can show you.

What would you like?

- Can I have two pine-apples, a kilo of pears, a kilo of red grapes, two kilos of tomatoes and three kilos of onions, please?

- I`m terribly sorry but there is only one pine-apple left. Do you still want it?

- OK then. I`ll take it anyway.

- How about red onions? They are expensive but ideal for any salad.

- That would be great!

- OK. Here are your fruits and vegetables. I`ll put them in your shopping cart. Do you need any beverages or canned food?

- No. Thanks a lot. Where shall I pay?

- The cash desk is at the end of the aisle.

- Thank you very much.

- You are welcome. Thank you for shopping with us.

V. Презентация нового лексического материала по теме:

«Dairy Products and Egg Dishes » - «Молочные продукты и блюда из яиц»

- аудирование новой лексики – pg163,169

It`s time to practise today`s vocabulary:

- назвать блюда и продукты по картинкам

-перевести предложений с русского языка на английский язык

- поставить предложения в вопросительную форму

1.Моя сестра пьёт молоко каждый день.

2. Мы всегда покупаем сметану и творог

3. Мы предпочитаем молочные продукты.

4. Мама часто готовит омлет с помидорами.

5. Брынза очень вкусная.

6. На завтрак я ем яйцо всмятку и хлеб с маслом.

7. Сыр и сливочное масло, очень полезные продукты.

8. Я рекомендую вам попробовать омлет с луком.
9. Моя сестра часто готовит яичницу – болтунью.
10. Мой друг иногда заказывает яйца, фаршированные икрой.
11. Мой брат любит блюда из яиц.
12. Добавьте майонез в мой салат

VI. Развитие навыков просмотрового чтения.

Чтение текста про себя с целью выбора английского эквивалента к следующим словосочетаниям и предложениям:

1. You will read the text about dairy products (Milk. Eggs. Cheese) to yourself and in 5 minutes you will find in the text the English equivalents for the following:

Молоко служит основой для многих важных продуктов, молоко используется при приготовлении тортов; сухое молоко это очень легкий порошок; одним из важнейших продуктов питания для человека является молоко; сгущенное молоко, молочный шоколад

Milk

(4)One of the most important foods for human beings is milk.(1) Milk also serves as a basis for other important foods. We have, for instance, butter and many different kinds of cheese. Then milk itself is prepared in different ways especially for children and people in poor health, all of whom need greater care and attention than people in ordinary good health do. (2)Milk is also used in preparation of cakes, some kinds of bread and sweets. (6)Milk chocolate, for instance, is greatly used by the explorers and others who go far from the places where people live, and who must carry the food they need along with them. (3) Dried milk is a very light powder which is also used by those who need food that is light in weight. Besides milk powder, (5)condensed milk is also produced and sold in tins. There is generally some sugar in condensed milk.

Яйца универсальны; их цена остается разумной; в Америке платят больше за яйца белого цвета, британцы делают то же самое за коричневые; повара любят яйца; храните их в прохладном месте или холодильнике; просты в использовании; яйца является основой для большинства тортов и многих соусов; готовьте яичницу - болтунью, жарьте с беконом; мудрый повар никогда не бывает без хорошего запаса яиц; легко усваиваются

Eggs

(4) Cooks love eggs and (9)the wise cook is never without a good supply. (1)Eggs are versatile, (6) easy to use, (10)easy to digest, and most people like them. They are always obtainable and (2)their price remains reasonable. (5)Store them in a cool place or refrigerator, and there is always the basis of a quick, inexpensive meal ready to hand. If you keep them in the refrigerator, take them out and let them reach kitchen temperature before using. Beaten when warm rather than cold, the whites produce far greater volume for meringues or soufflés.

Brown eggs or white? The answer is that it does not matter, the difference is only in the eye of the beholder. (3)In America they pay extra for white ones, the British do the same for dark brown. They are all good. Boil them, (8)scramble them, fry them with bacon, make an omelet, make mayonnaise or meringues.

(7)The egg is the basis of most cakes and many sauces. It takes kindly to cheese and to vegetables of all kinds, and it can help you to achieve spectacular success with many simple dishes.

Сыр богат белком; трудно сказать, сколько видов сыров бывает; сыр можно приготовить из коровьего, козьего или овечьего молока. Еда на все случаи жизни – сыр; сыр подают к основной еде или как закуску; это простое и экономичное решение для семейных чаепитий, обеда или ужина, лучше хранить его в холодильнике.

Cheese

(4)A food for all occasions is cheese. In mythology we are told that cheese was invented in Greece. (2)It is difficult to say just how many cheeses there are. Not only have countries got their own, but also villages. (3)Cheese can be made from cow, goat or ewe`s milk, or a mixture of all three.

(1) Cheese is rich in protein. It also supplies vitamin A and calcium

(5)Cheese is suitable for a main meal or a snack. (6)It is a simple and economical solution for family teas, lunch or supper.

A selection of cheese, bread and wine and your party is off to a good start.
Attention should be paid when storing cheese. (7)It`s better to keep it in the frig,
remember to remove cheese at least an hour before eating.

Match the question in A with the answer in B

- | | |
|--|--|
| What is <i>Smetana</i> ? -
<i>Smetana</i> is.... | help us to build strong teeth and bones. |
| What is <i>Ryazhenka</i> ? -
<i>Ryazhenka</i> is... | a dietary beverage made from cow`s milk. |
| What is <i>Kefir</i> ? -
<i>Kefir</i> is... | a sour milk product made from baked milk. |
| What is <i>Tvorog</i> ? -
<i>Tvorog</i> is... | an universal flavouring sauce |
| What is <i>Syre</i> ?
<i>Syre</i> is... | a thick sour cream |
| Why must we eat Dairy products? -
<i>Dairy products</i> ... | a sort of dry, granulated cream cheese |
| <i>Smetana</i> is also.... | a hard or soft food made from milk with
a strong flavour. |

VII. Совершенствование грамматических навыков по теме:

«Модальные глаголы».

Студенты знакомятся с новым грамматическим материалом, просматривают видео по теме и зачитывают примеры с модальными глаголами с доски.

It`s time to practice grammar and remember the model verbs. We often use model verbs in the English sentences. They are: can, may, must, have to, need, should. And now I`d like you to watch the video, read some examples and do exercises.

Can - могу, умею

Выражает способность и умение что – либо сделать

1. I can't cook cheese omelet.
2. They can buy tomatoes at the supermarket.
3. Can I have a glass of milk?
4. Could you give me a bottle of grape juice?
5. This waiter can speak English
6. She can help us.

May - можно, могу.

Выражает разрешение что – либо сделать

1. May I smoke here?
2. May I take a menu? Of course you may!
3. He may drink this glass of milk.
4. You may order orange juice.
5. May we change tomato omelet for onion omelet?

May/Might - возможно

Выражает вероятность какого – то действия

1. He might be late.
2. She may go to the cinema
3. I might not go to the park tomorrow.
4. Ann might not come to college. She is ill.

Must – должен, обязан.

(не употребляется в прошедшем и будущем времени)

1. I mustn't be late.
2. You must wash fruit and vegetables.
3. Must she serve dinner at one o'clock?
4. You must not smoke here.

Have to - нужно, необходимо

(что – то сделать по ситуации или договорённости)

1. Ann doesn't have to get up at 6 o'clock on Sundays?
2. There is no bus. You'll have to walk home.
3. I have to order dinner at the restaurant.
4. He has to come in the morning.
5. Kate has to cook breakfast. Her mother is out.

Need – нужно, необходимо

(он может быть модальным или полумодальным)

1. Need - означает отсутствие необходимости что –

1. I need not go to the shop today. There is much food in the house.
2. You needn't worry.
3. Must we come in the evening? No, you needn't.

либо сделать.

2. Need употребляется с частицей to и имеет значение нуждаться (нужно, необходимо)

1. I need to buy eggs. I must cook a cake.
2. You don't need to go to the bank. I can give you some money.
3. Buy some butter. You will need it.

Should - выражает совет (следует)

1. Children should drink kefir. It's very useful for health.
2. He shouldn't go to bed so late.
3. You look ill. You should go to the doctor.
4. Your friend should order vegetable dishes today. They are very tasty.

A - Вставьте модальный глагол may или can:

1. Do you think you ... do that?
2. ... we come and see you tomorrow?
3. ... I use your pen?
4. ... I help you?
5. You ... take this book: I have already read it.
6. ... you tell me how to get to the supermarket?

7. ... I take the apple?

8. He ... swim well.

B - ВСТАВЬТЕ МОДАЛЬНЫЙ ГЛАГОЛ *may, must, need или should*:

1. You ... come and see me any time you like.

3. ... we go home now, we have done everything? — Yes, you ...

4. It's a good book. You ... read it.

5. You ... not buy milk. We have some at home.

6. They ... be at home in the evening. They have guests tonight.

7. ... we do it all today? — No, you ... not, you ... do it tomorrow.

8. You ... not go to the shop. We have a lot of food.

9. It is late. The children ... go to bed.

10. It's a very good film. You ... see it.

11. ... I have the menu card?

VIII. АКТУАЛИЗАЦИЯ ЗНАНИЙ ПО ПРОЙДЕННОМУ ЛЕКСИЧЕСКОМУ МАТЕРИАЛУ.

(10 -12)

I'd like you to work in pairs. You'll get one recipe for two students.

You should complete the recipes with the missing verbs

- работа с карточками (заполнить пропуски в рецептах глаголами из рамки)

- озвучить рецепты приготовления блюд

CHEESE CAKES

Ingredients

1. 3 Eggs, 200g Ricotta cheese, 10 tbsp cream cheese, 10 tbsp sugar , 4 tbsp flour, 1 tsp baking powder, 1 tsp vanilla, grated lemon peel, 1 tsp lemon juice, 4-5 sliced strawberries, mint.

Directions

1.the oven.

2. ... eggs, Ricotta cheese cream cheese and sugar with a mixer. ... until smooth.

3. ... together cornflour and baking powder. ...to cheese mixture vanilla, lemon peel and lemon juice.

4. ...into non-stick spring form.
5.55 min, or until firm.
6. Let cool, then the top with strawberries.
7. the top with mint if desired.

Complete the recipe with the verbs given below

Preheat, Garnish, Stir, combine, Pour, Beat, Bake, refrigerate, Add, Decorate

Omelet with cheese and greens

Ingredients:

egg – 2 pieces;
milk – 125 ml;
hard cheese – 50 grammes;
greens;
salt;butter – 20 grammes.

Directions

... up eggs and milk. It must be a bit frothed. ... half of milk with clean water, it will ... the omelet lighter.
... the cheese. ... the greens very small. ... the filling with the blend.
... the butter on a frying pan, ... up and ... the omelet mass. Fry each side during 4 minutes.
... hot.

Complete the recipe with the verbs given below

replace, Mix, warm , Serve, Melt, Stir, make,cut, grate, pour

Tomato omelet

INGREDIENTS

4 eggs
100 ml milk
3 tomatoes
2 tablespoons wheat flour
50g cheese

Directions

....the eggs.
... flour, milk and salt to the eggs and ... until smooth.
... the cheese.
... the tomatoes.

...the vegetable oil in a frying pan. Then ... tomatoes in it and ...for a minute. ... the egg mixture into the frying pan.

Complete the recipe with the verbs given below

Heat, Beat, pour, Add, Dice, put, Grate, fry, whisk

SWEET TOASTS WITH MILK AND EGGS

Ingredients :

white loaf– 5-6 slices, eggs – 2, Milk - 60-70 ml

Sugar – 1 tbsp , Butter – 50 g

Jam

Directions:

... eggs in a bowl and ...the milk. ... the sugar. ...gently eggs with milk and sugar. ...each slice of bread in the milk mixture. ...a pan with butter. ...toasts on both sides for a minute. Don` t ... the toasts. You can ... toasts with honey, jam, condensed milk . Very tasty and simple.

Complete the recipe with the verbs given below:

Fry, Whisk, Beat, Dip, burn, pour, Add, Heat, serve.

Okroshka with kefir

Ingredients:

☐ Kefir — 1 litre

1 New cucumber(s), Spring onions, greens, radish(es).

2 hard-boiled eggs, boiled beef, ham.

Directions

☐ and spring onions and cucumber(s). beef and ham. ... two hard-boiled eggs. ... all this in the kefir, ... to taste. You can also ... a potato.

☐ Before serving okroshka ... it in a cool place or refrigerator for two hours. ... okroshka with thick sour cream, ... parsley and dill. ...

Complete the recipe with the verbs given below:

add(2), keep, wash, boil,cut, serve, put, salt, slice

IX. Подведение итогов урока (1-2)

The lesson is over. You have been working hard today. I enjoyed your work at the lesson today.

Thank you for your job. The most active students today are

Your marks for the lesson... Good – by

X. Домашнее задание: (1-2)

Learn the new words – pg.163, 169. Make up 10 sentences using the model verbs.