

Food

Level: intermediate (intermediate plus) B1/ B1+

Time: 45 minutes

Aims:

- To learn or revise vocabulary connected with food, tastes and textures
- To learn about various national cuisines
- To develop reading and comprehension skills
- To develop speaking skills

Language functions:

- To describe food, tastes and textures
- To talk about national tastes and food
- To talk about our favourite food
- To discuss the healthy lifestyle

CLIL: Biology/ Chemistry and IT technology.

Materials: Worksheets and web pages

STAGE	AIMS	PROCEDURE	TIME	MATERIALS
Warm-up activity	The aim of this task is to get students interested in the topic and to get them to talk about food.	Pictures of food – various meals are placed on the board. Teacher asks students to choose the one they would like to eat now. Students try to guess what kind of food this is and where it comes from.	2-3 min	Various pictures of food
Main part of the lesson	To get students interested in the topic and to check/develop their food vocabulary	1. Brainstorming. Teacher puts students into pairs or small groups and gives out Worksheet A. students try to complete the table with their own ideas. Then groups/pairs compare their own ideas.	3-4 min	Worksheet A
	To help students to describe different tastes and textures of food and what different meals are made from.	2. Discussion Teacher asks discussion questions (Worksheet B) or asks students to discuss them in small groups.	5-10 min	Worksheet B
	To learn some facts about British food and traditions.	3. Vocabulary Teacher gives out Worksheet C and asks students in pairs to think of food that matches each adjective in the table. Teacher checks if students know the meaning of the words, if not tries to explain them. Next students compare their own ideas. Any new vocabulary that appears in this task should be clarified. Then students try to guess what food is being described in the next exercise (Worksheet D)	10-12 min	Worksheet C and D
		4. Food quiz Teacher gives out Worksheet E. Students work in pairs. Then teacher checks the answers and gives students a point for each correct answer and finds out which pair/group gets the best score. Students can use different online pages to find out the answers. (www.wikipedia.org or http://britishfood.about.com/)	10 min	Worksheet E www.wikipedia.org http://britishfood.about.com/

		5. Video Teacher asks students to go to page : http://video.about.com/britishfood/Yorkshire-Puddings.htm and watch a short video about Yorkshire Pudding- a traditional British food. After watching Teacher asks students to prepare a short presentation based on how to make their favourite meal- this will be students project for the next lesson.	5-6 min	http://video.about.com/britishfood/Yorkshire-Puddings.htm
Wrap-up		Teacher asks students about some words which were used during the class and checks if students remember some facts from the quiz.	2 min	

Credits:

<http://video.about.com/britishfood/Yorkshire-Puddings.htm>

www.wikipedia.org

<http://britishfood.about.com/>

www.britishcouncil.org

notes:

Worksheet A/B/C – students' own answers.