

## Let's play around « food »

### Quelques jeux en anglais autour de la nourriture :

#### « In my basket there is... »

Jeu en ronde : le premier participant propose un aliment : « In my basket there is a banana ».

Le second doit ajouter un aliment : « In my basket there is a banana and an orange.»

Chaque participant doit redire tous les aliments nommés par les précédents et en ajouter un nouveau dans son panier.

#### Describe your vegetable

Chaque participant a une carte en main représentant un légume. Il doit le décrire pour le faire deviner aux autres.



**Eggplant**



**Mushroom**



**Potato**



**Green beans**



**Onion**



**Tomato**



**Radish**



**Pumpkin**



**Cauliflower**



**Cabbage**

**The restaurant**

Par groupes de 3 : chaque groupe a une liste de mots qu'il doit utiliser pour mettre en scène un moment au restaurant.

|  |   |
|--|---|
| <p>Are you ready to order ?</p> <p>Starter</p> <p>Spicy</p> <p>Bread</p> <p>Water</p>                    | <p>Please take a seat here.</p> <p>Dessert</p> <p>Salty</p> <p>Chicken</p> <p>Fries</p>                   |
| <p>Would you like something to drink ?</p> <p>Daily special</p> <p>Sweet</p> <p>Potatoes</p> <p>Pies</p> | <p>I'll bring you some menus right away.</p> <p>Gourmet cooking</p> <p>Bitter</p> <p>Rice</p> <p>Soup</p> |
| <p>Here are your menus.</p> <p>Local speciality</p> <p>Peppery</p> <p>Cheese</p> <p>Ice cream</p>        | <p>Are you ready to order ?</p> <p>Raw</p> <p>Sweet and sour</p> <p>Fish</p> <p>Salad</p>                 |

## Recipes

En binômes : aller chercher des éléments dans des définitions pour compléter une recette. Il faut être le binôme le plus rapide à compléter sa recette.



### THE SHORTBREADS' RECIPE

#### INGREDIENTS



- ✓ 375 g of flour
- ✓ 250 g of salted butter
- ✓ 125 g of sugar



#### DIRECTIONS



- ✓ Mix the soft butter with the sugar.
- ✓ Add the flour. The  is going to . (don't add any water !)
- ✓  the dough on 1.5 cm high and then, cut it with a punch.
- ✓ Heat the oven to 180°C and bake 10-12 minutes.



### COOKIES' RECIPE

#### INGREDIENTS



- ✓ 225 g flour
- ✓ 130g chocolate chips
- ✓ 100g chopped almond
- ✓ 170g butter
- ✓ 100g sugar
- ✓ 1 sachet of vanilla sugar
- ✓ 2 eggs
- ✓ ½ sachet of baking powder

#### DIRECTIONS



- ✓ Melt butter.
  - ✓ In a dsih whisk eggs.
  - ✓ Add sugar.
  - ✓ Stir the mixture, should become
  - ✓ Gradually add flavour, baking powder, butter, chocolate chips and almonds.  each time.
  - ✓ Make small heaps of mixture (1 teaspoon) and well
- Bake at 180 (Th. 6) for 12 minutes.



## JELLY'S RECIPE

### INGREDIENTS



- ✓ 2  unflavored gelatin
- ✓ 2 tablespoons lemon juice
- ✓ 2 cups apple juice
- ✓ 2 cups sugar



### DIRECTIONS



- ✓ Mix gelatin and lemon juice.
- ✓  in apple juice and , stirring constantly for 2 minutes.
- ✓ Remove from heat, stir in sugar.
- ✓ Fill jelly jars, seal and store.



## THE SCONES' RECIPE

### INGREDIENTS



- ✓ 250 g of flour
- ✓ 1 tsp baking powder
- ✓ 125 g of sugar
- ✓ 150 ml semi-skimmed milk



### DIRECTIONS



- ✓ Mix all the dry ingredients together (flour,  and sugar) and add the milk.
- ✓ Add more milk or flour if the mixture is too dry or too .
- ✓ Work in quickly to make a soft dough.
- ✓ Cut the scone mixture into squares.
- ✓  the oven to 220°C and bake 15-20 minutes.

### Definitions :

**Mix :** to combine, so that the result cannot easily be separated into its parts

**Baking powder :** a mixture of powders used to make cakes rise and become light when they are baked

**Homogenize** : to treat milk so that the cream is mixed into other parts of the liquid

**Stir** : to mix a liquid or other substance by moving an object such as a spoon in a circular pattern

**Dough** : flour mixed with water and often yeast, fat, or sugar, so that it is ready for baking

**Boil** : to reach, or cause something to reach, the temperature at which a liquid starts to turn into a gas

**Spread** : to arrange or put things all over a surface

**Foamy** : made of or producing a mass of very small bubbles

**Teaspoons** : a small spoon used to stir (= mix) tea or coffee in a cup

**Spacing** : the arranging of the distance between things

**Sloppy** : very wet or liquid

**Heat** : the quality of being hot or warm, or the temperature of something



## COOKIES' RECIPE

### INGREDIENTS



- ✓ 225 g flour
- ✓ 130g chocolate chips
- ✓ 100g chopped almond
- ✓ 170g butter
- ✓ 100g sugar
- ✓ 1 sachet of vanilla sugar
- ✓ 2 eggs
- ✓ ½ sachet of baking powder

### DIRECTIONS



- ✓ Melt butter.
  - ✓ In a dish whisk eggs.
  - ✓ Add sugar.
  - ✓ Stir the mixture, should become foamy.
  - ✓ Gradually add flavour, baking powder, butter, chocolate chips and almonds. Mix each time.
  - ✓ Make small heaps of mixture (1 teaspoon) and well spacing.
- Bake at 180 (Th. 6) for 12 minutes.



### HELP !



to stir = mélanger to melt = fondre a dish = un plat to whisk = fouetter foamy = mousseux baking powder = poudre à lever





## JELLY'S RECIPE

### INGREDIENTS



- ✓ 2 teaspoons unflavored gelatin
- ✓ 2 tablespoons lemon juice
- ✓ 2 cups apple juice
- ✓ 2 cups sugar



### DIRECTIONS



- ✓ Mix gelatin and lemon juice.
- ✓ Stir in apple juice and boil, stirring constantly for 2 minutes.
- ✓ Remove from heat, stir in sugar.
- ✓ Fill jelly jars, seal and store.

### HELP !



to stir in = incorporer to stir = mélanger to boil = faire bouillir  
heat = chaleur to fill = remplir





## THE SCONES' RECIPE

### INGREDIENTS



- ✓ 250 g of flour
- ✓ 1 tsp baking powder
- ✓ 125 g of sugar
- ✓ 150 ml semi-skimmed milk



### DIRECTIONS



- ✓ Mix all the dry ingredients together (flour, baking powder and sugar) and add the milk.
- ✓ Add more milk or flour if the mixture is too dry or too sloppy.
- ✓ Work in quickly to make a soft dough.
- ✓ Cut the scone mixture into squares.
- ✓ Heat the oven to 220°C and bake 15-20 minutes.

### HELP !



**semi-skimmed milk** : lait demi-écrémé  
**roll**= étaler avec un rouleau à pâtisserie  
**baking powder** = levure chimique  
**squares** = carrés

**dough** = pâte  
**dry** = sec  
**sloppy** = mouillé  
**soft** = souple

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Jeopardy : Cf diaporama