

5°B

# English

Semaine du 4 au 8 mai 2020.



# Liens utiles

- ✓ [Les précédentes séances sur le blog](#)
- ✓ [Un bon dictionnaire en ligne](#)
- ✓ [Votre espace Quizlet](#)

Tu verras apparaître ces boutons aux coins des diapositives. Voici à quoi ils servent.

Liens cliquables pour aller aux premières pages de chaque séance.

S1

S2

S3

Liens cliquables pour aller aux sommaires des chapitres.

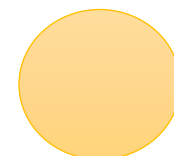
4

5

Lien cliquable pour aller à la page de répartition des séances.

3

Découpage conseillé des séances de travail.	Temps de travail conseillé.
<b>Séance 1</b> Pages 5 à 11	45 minutes.
<b>Séance 2</b> Pages 12 à 18	35 minutes.
<b>Séance 3</b> Pages 19 à 29	50 minutes.



# Réviser les notions des séances précédentes.

Joue à [Kahoot](#) (code pour accéder au jeu = 01479938).

Joue à Quizlet :

- [Meat, poultry and seafood](#)
- [Vegetables](#)
- [Fruits](#)
- [Cooking show](#)

Vérifie la correction des activités précédentes.

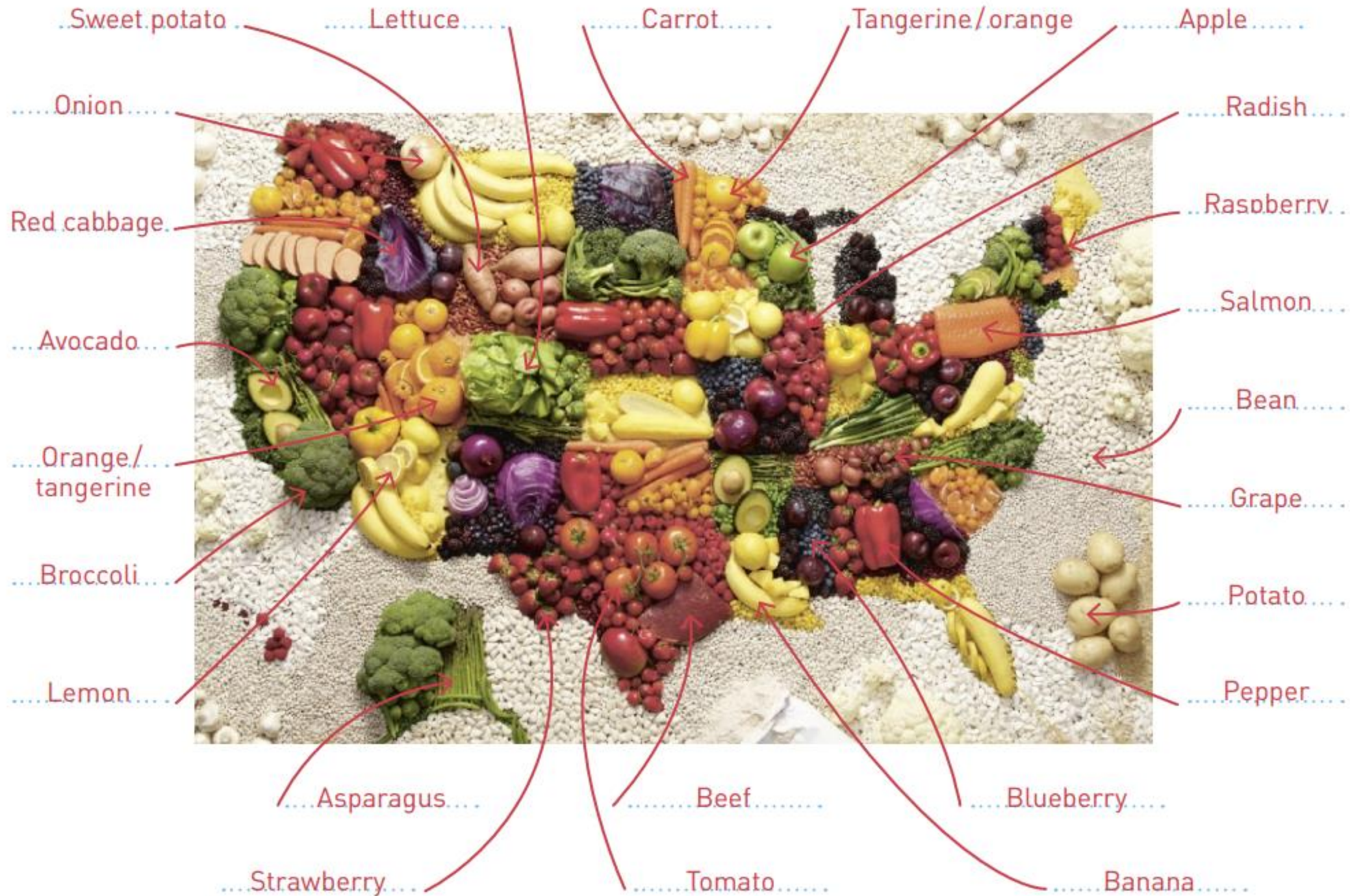
La photographie des aliments.

Le tableau de conversion des mesures.

Le vocabulaire des ustensiles et mesures.

L'exercice de conversion.

L'exercice de traduction.




# CONVERSION CHART

MEASUREMENTS & TEMPERATURES







CUP	TABLESPOON	TEASPOON	MILLILITER
1 cup	→ 16 Tbsp	→ 48 tsp	→ 240 ml
2/3 cup	→ 11 Tbsp	→ 32 tsp	→ 160 ml
1/2 cup	→ 8 Tbsp	→ 24 tsp	→ 120 ml
1/4 cup	→ 4 Tbsp	→ 12 tsp	→ 60 ml





CUP	FLUID OUNCE	FAHRENHEIT	CELSIUS
1 cup	→ 8 fl. oz	500 °F	→ 260 °C
2/3 cup	→ 5 fl. oz	425 °F	→ 220 °C
1/2 cup	→ 4 fl. oz	350 °F	→ 180 °C
1/4 cup	→ 2 fl. oz	300 °F	→ 150 °C
		250 °F	→ 120 °C



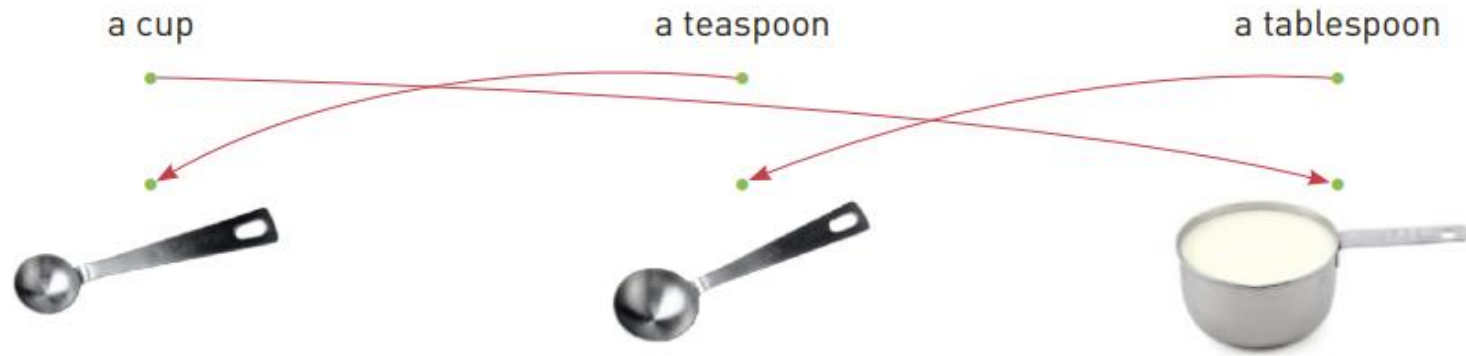



*Glitter Bow* FOR JAVACUPCAKE  
glitterandbow.com      javacupcake.com

Adapted from javacupcake.com

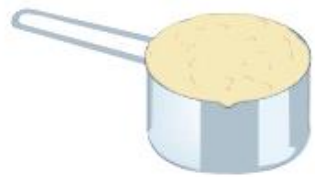


• Match each word to the correct utensil.



• Look at the conversion chart again. Write the correct measure under each drawing.

120 ml • 240 ml • 60 ml



1 cup

240 ml



16 tablespoons

240 ml



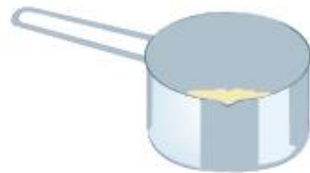
1/2 cup

120 ml



4 tablespoons

60 ml



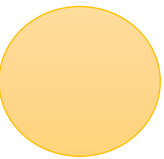
1/4 cup

60 ml



8 tablespoons

120 ml



### Convertir des mesures

- Utilise les mathématiques pour résoudre le problème ci-dessous en anglais.

How many ml in a tbsp?

If there are 240 ml in 16 tablespoons, then 1 tbsp = .....15..... ml!

- Convertis les degrés Celsius en degrés Fahrenheit. Suis la formule ci-dessous.

To convert Celsius to Fahrenheit, multiply the temperature by 1.8 and add 32. Convert 25°C to °F.

.....77°F.....

- Convertis les degrés Fahrenheit en degrés Celsius. Suis la formule ci-dessous.

Celsius = (Fahrenheit - 32) × (5/9). Convert 77°F to °C.

.....25°C.....

How much is 240°C in Fahrenheit? ...464°F... How much is 110°F in Celsius? ...43.3°C.....



# INGRÉDIENTS POUR PANCAKES MAISON

360 grammes de farine

17,5 grammes de levure

5 grammes de sel

15 grammes de sucre blanc

300 millilitres de lait

1 œuf

45 grammes de beurre

# Fais les activités de la semaine.

## 4) Young and sweet.

[Discover a new cooking show.](#)

[Listening challenge.](#)

[The contestant's profile.](#)

[Learn more cooking actions.](#)



# Discover a new cooking show.



This cooking show is called Junior Bake Off.

- Guess what the theme of Junior Bake Off is.
- Describe the picture.

# Listening challenge.



Watch the video and find as many words as possible on these three topics:

- **Cooking actions** (7 words)
- **Ingredients** (6 words)
- **Tyrese**, the contestant (4 words)

Cooking actions	Ingredients	The contestant

# The contestant's profile.

Watch the video a second time and fill in Tyrese's profile.

Name:

Personality:

Special recipes:

Favourite ingredients:

Family cooking inspirations:

Tips (astuces, conseils en cuisine):



# Learn more cooking actions

Match each instruction to the correct drawing.



to cut

to add

to squeeze

to slice



to whip



to glaze



to mix



to heat

## 5) A taste of Britain.

Read the document.

Where does the Lancashire hotpot come from?

The utensils you need to cook a Lancashire hotpot.

The ingredients of the Lancashire hotpot.

The cook's instructions.

Be the chef.



Read the document.

A favourite dish with families, this traditional English recipe is cheap to make, costing less than £2 a head.



# Lancashire hotpot

## INGREDIENTS

- Serves 4
- Takes 15 minutes to make
- About 1 hour to cook
- Easy

**1 TBSP OLIVE OIL**



**500G LAMB LEG STEAKS, CUBED**



**2 TBSP FLOUR**



**1 LARGE ONION, SLICED**



**2 SMALL CARROTS, SLICED**



**300ML HOT CHICKEN STOCK**



**1 TBSP WORCESTERSHIRE SAUCE**

**A FEW SPRIGS OF FRESH THYME**



**600G POTATOES**



**BUTTER**



## METHOD

- 1.** Preheat the oven to 190°C. Heat olive oil in a large, wide pan over a medium heat. Put the lamb leg steaks in flour and fry until browned.
- 2.** Add onion to the pan with carrots, and cook for 5 minutes. Return the lamb to the pan with 300ml hot chicken stock, Worcestershire sauce and a few sprigs of fresh thyme. Season and remove from the heat.
- 3.** Thinly slice potatoes and place half in an ovenproof pan. Top with the meat mixture, then add the remaining potatoes and some butter. Cover and cook in the oven for 30 minutes, then remove the lid and cook for a further 20 minutes, until the potatoes are golden brown.

# Where does the Lancashire hotpot come from?



Circle Lancaster on the map.

Fill in the sentences combining North, South, East or West.

The Lancashire hotpot comes from Lancaster. This city is ..... of Newcastle upon Tyne and ..... of Leeds.



Fill in the sentences combining North, South, East or West.

The Worcestershire sauce comes from Worcester. This city is ..... of London and ..... of Birmingham.

# The utensils you need to cook a Lancashire hotpot.

Read the recipe on [page 21](#) and tick the cooking utensils you need.



an oven



a knife



an ovenproof  
pan



a microwave



a rolling pin



measuring  
spoons



a lid



a peeler



a blender



a pan



# The ingredients of the Lancashire hotpot.

What ingredients do you need?

Read [page 20](#) and complete the shopping list:

Vegetables	Meat	Condiments (spices, sauces, herbs ...)

# The cook's instructions.

Oh no! The cook mixed up the instructions! Can you re-order them?

Step (étape) n° ... Fry onions and carrots.

Step (étape) n° ... Preheat the oven.

Step (étape) n° ... Put the lamb into the pan with onions and carrots.

Step (étape) n° ... Add chicken stock, Worcestershire sauce and thyme.

Step (étape) n° ... Fry the lamb leg steaks.

Step (étape) n° ... Uncover and cook for a further 20 min.

Step (étape) n° ... Cover and cook for 30 min.

5

Step (étape) n° ... Put sliced potatoes on top of the meat mixture.

## Rappel : l'impératif

Les phrases du tableau précédent sont à l'impératif.

Dans le contexte de cette séquence sur la nourriture et la cuisine, l'impératif sert à donner des instructions, par exemple pour expliquer à quelqu'un comment faire une recette.

Il se construit avec la base verbale et a donc une forme identique au verbe à l'infinitif : « to cut the onions » → « Cut the onions. »

Mets les expressions suivantes à l'impératif, pour donner des instructions à ton sous-chef :

- |                        |   |                 |
|------------------------|---|-----------------|
| to slice tomatoes      | → | Slice tomatoes. |
| to put butter in a pan | → | ...             |
| to whip the cream      | → | ...             |
| to add salt and pepper | → | ...             |
| to squeeze a lemon     | → | ...             |
| to cut a shallot       | → | ...             |
| to glaze the cake      | → | ...             |

## Be the chef.

Now that you know everything about the Lancashire hotpot, give instructions to your sous-chef. Talk about utensils, ingredients and actions.

### *Help:*

You need to preheat the oven.

You then need to put the lamb leg steaks in flour.

You ...

You ...

Bye!

