UNIT 2: AT HOME

LESSON 3 : The tchonron soup LESSON TYPE: SPEAKING

SESSION 1

<u>TARGET COMMUNICATIVE SITUATION</u>: A l'occasion du concours culinaire organisé par le club d'Anglais du collège moderne de Dimbokro, les élèves de 5eme2 apprennent les noms des ingrédients en Anglais afin de mieux présenter leurs recettes.

LESSON CONTENT

COMPETENCE	CONTENUS
C2: Traiter des situations relatives à la communication orale au moyen d'un langage très simple.	<u>Vocabulary</u> : To roast, to chop, to cut, to taste, to pound, peanuts, to fry, smoked fish to slice.
	<u>Language Function</u> : Describing a process
	Grammar / Structure: The imperative
	Ex:First, cut the onion
	Then, wash the tomatoes.

<u>Vocabulary</u>: Words and expressions related to a recipe (Mots et expressions liés à une recette de cuisine)



	ACTIVITY 1: Find the words. They are not in order. There is an example
1-	Dnpou= pound
2-	Aentspu=
3-	Satet=
4-	Kingoco=

<u>Language Function</u>: Describing a process

Grammar / Structure: The imperative

Ex:First, cut the onion

Practice

Then, wash the tomatoes.

ACTIVITY 2: Reorder the sentences to describe how to prepare mixed vegetable dish.

- a- Wash your hands
- b- Slice the onions, garlic and ginger into small pieces separately.
- c- Add salt and pepper
- d- Fry onion garlic and ginger
- e- Put the mixed vegetable into the pan
- f- Add water fry for 15 minutes.

.....

ACTIVITY 3 Here are some sentences. Match each sentence with its picture.

Example: 1-B

- 1) The cook always tastes the dish before serving it.
- 2) Roasted chicken is good with attieke.
- 3) To make a vegetable dish, you have to chop the onions.
- 4) Fatou is pounding some plantains.
- 5) He is cutting the potatoes.
- 6) Mum is frying some cakes.



SESSION 2

LESSON CONTENT

COMPETENCE	CONTENUS		
C 2: Traiter des situations relatives à la communication orale au moyen d'un langage très simple.	<u>Vocabulary</u> : Stove, cooker, fire, to mash, prawns, recipe, to stir, salt.		
	<u>Language Function</u> : Expressing obligation		
•	Grammar / Structure: Must/mustn't		
	You mus t wash your hands before eating, you mustn't eat too much salt.		

Vocabulary related to kitchen (Mots liés à la cuisine)



<u>Language Function</u>: Expressing obligation

Grammar / Structure: Must/mustn't

You **must** wash your hands before eating, you **mustn't** eat too much salt.

Practice

<u>ACTIVITY 1:</u> Rewrite the instructions. Number 1 is an example.

- 1- Don't put chilli in the sauce ⇒You mustn't put chilli in the sauce
- 2- Use only smoked fish \Rightarrow
- 3- Cover the pot \Rightarrow
- 4- Don't cook it for long time \Rightarrow

SESSION 3

ACTIVITY 1: Answer questions

- A- Can you cook?
- B- What are your favourite vegetables?
- C- Does your father help your mother in the kitchen?

SITUATION D' EVALUATION

Le professeur d'anglais te demande d'expliquer comment preparer la nourriture de base de ta region.

- a) Donne le nom de ta recette.
- b) Cite les differents ingredients.
- c) Explique comment preparer ce plat.

ACTIVITY 3: Read the sentences bellow and complete with or **mustn't**

Example: 1) must

- 1) Before making omelette you.....break the eggs.
- 2) Dad doesn't like hot dish, you.....put too much pepper.
- 3) To cook rice, you.....boil water first.
- 4) To cook "Foutou", you...... pound some yam.
- 5) Mum wants roasted chicken so, you.....buy a chicken.
- 6) When frying cakes, you.....cover the pot.

SESSION 3

ACTIVITY 1: Answer questions

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SITUATION D' EVALUATION 1

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SITUATION D' EVALUATION 2

You went to visit your Gambian friend in Gambia. There, he taught you how to cook the best meal of his family. Back to your school, your English teacher asks you to tell your classmates how to cook this meal. To do so try to answer these questions.

- a) What is the name of the meal?
- b) What are its ingredients?
- c) What must and mustn't you do during its preparation?.