

#### Plan:

- Check up the homework
- Presentation about salads
- Read the text
- Make a technological map
- Home work

# Glossary for the lesson

- □ a mixture of смесь чего-либо
- □ Is (are) served быть поданным
- □ Is (are) composed –создавать
- build up on -формировать
- Contain- содержать
- Include включать
- □ Consist (s) of ... coстоит из ...
- Dressing- заправка
- Dress заправлять

- Stimulate стимулировать
- Appetite аппетит
- Substantial meal
   плотная еда
- Nourishing питательный
  - П Attractive привлекательный
  - □ Delicious -вкусный

## What is "salad"?

- Salad is a mixture of cold foods, usually including vegetables and/or fruits, often with a dressing, sometime nuts
- Salad is often served as an appetizer before a large meal.



#### Where does the word "salad" come?

□ The word "salad" comes from the french "salade" of the same meaning.



## Ingredients of salads

- Vegetables in a salad include cucumbers, paprika (sweet pepper), mushrooms; spring, red and brown onion, avocado, carrots, celery, and radishes.
- Other ingredients such as tomatoes, olive, hard boiled eggs, artichokes, boiled potatoes, rice, sweetcorn, beans, peas, cheese, meat (e.g. bacon, chicken), or fish (e.g. cod, salmon, shrimps, ) are sometimes added to salads.

# Salads as an appetizer

- Salads as an appetizer are light and tasty
- Salads are served before meal, because they are stimulate the appetite
- Usual ingredients for salads are vegetables (tomatoes, cucumbers, onions, greens, lettuce) and fruits (apples, pears, kiwis, peaches, pine-apples)



#### Salads as a side dish

- Salads as a side dish is usually served to the main course and make the substantial meal more attractive and delicious.
- The ingredients are vegetables (cucumbers, tomatoes, cabbage)



#### Salads as an entree

- Entree salads may contain chicken, either grilled or fried, on top of the salad, or seafood (shrimps, mussels)
- Examples: Caesar salad, Greek salad and Michigan salad



#### Salads as a desserts

- Salads as a desserts are very tasty. Usually these are fruit salads for different tastes.
- Ingredients for the fruit salads are quite different: fruits (pine-apple, apples, pears, peaces) and berries (strawberry, grapes, bilberry, cloudberry)



### Guess what are the salads?



## Dressings

- Traditional dressing for the salads is mayonnaise. This is the mixture of vegetable oil, egg yolk, vinegar and seasonings.
- French dressing is the mixture of oil, vinegar and seasonings.
- Sometimes salads dress with sunflower oil, olive oil.









## Vocabulary

- Mix salad
- Vinaigrette (Russian salad)
- Meat salad
- Fish salad
- Can fish salad
- Crab salad
- Tomato salad with garlic
- Salad from green peas
- Shrimps salad with rice
- Shrimps salad with cheese
- Mix salad with mushrooms
- Mix salad with ham

- Cherry salad with cottage cheese
- Salad from rice, meat and oranges
- Beetroot salad with prunes and radish
- Fish salad with sour-cream
- Chicken salad with eggs
- Salad from carrot and sorrel
- Salad from radish with apples and carrots
- Cabbage salad with cherry
- Salad with lobsters, avocado and mango

# Oral practise

At first we revise some material. There are some words which are very useful

## Some useful words:

- □ Add добавлять
- Міх- смешивать
- □ Cut резать, нарезать
- □ Include включать
- □ Consists of − состоять
  - **N3**
- Boil варить
- Boiled отварной
- □ Stew -тушить
- Stewed тушеный
- Slice резать ломтиками
- □ Sliced нарезанный ломтиками
- □ Wash мыть

- □ Decorate -украшать
- □ Stuffed фаршировать
- □ Put -класть
- □ Fry -жарить
- □ Fried- обжаренный
- □ Dress заправлять
- Dressed-заправленный
- Seasoned with –
   заправленный чем-либо
- sunflower oil подсолнечное
- □ \ olive oil оливковое масло
- Mayonnaise майонез
- **Vinegar** -yĸcyc

# Make a technological map.

You can see some salads.

Characterize salads and
make a technological map.

## For example:

