



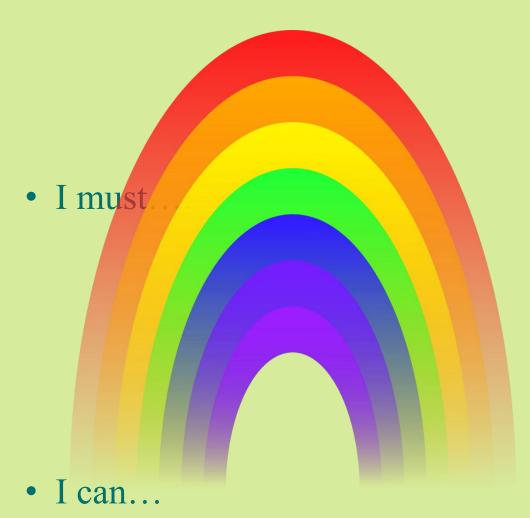


Reflection

discouragement

Red- enthusiasm
Orange-joy and warm
Yellow-bright and pleasant
Green-calm
Blue- dissatisfaction and
sorrow
Purple-alarming and
tension
Black-decline and

- Rainbow of feelings
- I want...



The international scientific conference "The influence of food on human body"



Active vocabulary

- Diet
- Nutritional
- Obesity
- Acid
- Bacteria
- Calcium
- Cell
- Chew
- Enamel

- recipe
 - filthy
- unsanitary
- pasteurization
 - muscle
 - diabetes
 - protein
 - fiber
 - fat

- Heart
- Disease
- Hygiene
- Safety
- Innovation
- Breath
- Exhale

Check yourself

- Recipe-Рецепт
- Contamination-Загрязнение
- bacteria
- diabetes-Диабет
- Chew-жевать enamel-эмаль
- Muscle-Мускул
- Calcium-кальций
- fiber-Клетчатка
- Fat- Жир
- Filthy-Грязный

- Diet -D
- Nutrition-B
- Obesity-C
- Pasteurisation-A
- Hygine- E

The history of food



Check yourself

- •1 c
- •2 b
- •3 a
- •4 c
- •5 a

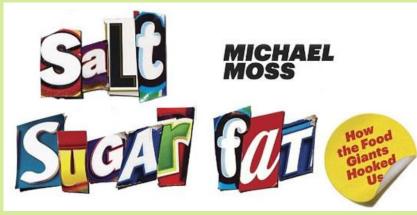
Relaxation and meditation



Food addiction





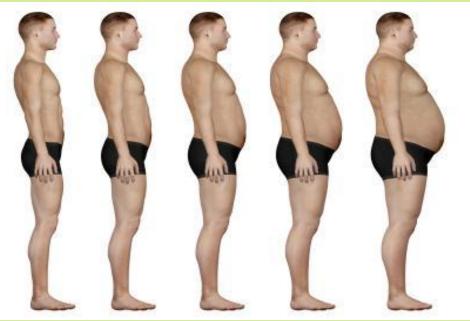






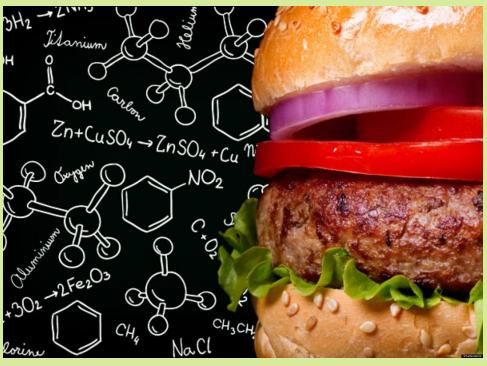
The effects of food addiction



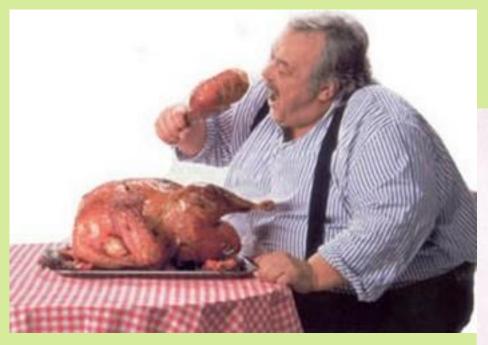


Fast food





Obesity







Why do we eat a lot?

We eat TO HAVE A GOOD MOOD

We enjoy the food. However, we do not get pleasure from 6.8 or 10 spoons, and only 1, 2 and 3. Therefore, we must be aware that each new spoon should be like the first. After 5-6 spoons you do not want to have so many "pleasure".



Why do we eat a lot?

We eat TO REDUCE STRESS, SATISFY HUNGER It is easier. There are many recipes that we can use to get enough, but not to gain a lot of calories. This food you can eat without limit, until you feel that you are not hungry.



OBESITY?



Sugar







PRINCIPLES OF HEALTHY FOOD



Embrace variety.

Don't base your diet predominantly on just a few foods. Consuming a wide variety of healthy foods, especially high-fiber vegetables and fruits in a rainbow of colors, and also different meat, fish and etc.





Evaluate the foods you eat.

Pay attention to the *quality* of the carbohydrates, protein, and fats you eat. Avoid refined starches and sugars and saturated fats from fatty meats and full-fat dairy. Choose high-fiber whole fruits, whole-grains; lean meat and seafood; and low-fat dairy products instead. And stick with the good unsaturated fats found in olive oil.





Breakfast





ENGLISH BREAKFAST

 Menu: bacon, scrambled eggs, fresh tomatoes and mushrooms, sausage or salami, roasted beans in tomato sauce, and browned toast and jam with juice.





Healthy breakfast

For example, oatmeal, fruits and berries as kiwi, strawberry, cheese and orange juice.

Harmful breakfast

For example, sausage, fast food and fried food.





Food rainbow





30 САМЫХ ПОЛЕЗНЫХ ПРОДУКТОВ ДЛЯ ТЕЛА MO3F лосось, тунец сардины грецкий орех мышцы бананы от боли в мышцах. красное мясо, яйца, тофу, рыба для наращивания мышц ЛЕГКИЕ





кожа

черника лосось зеленый чай



темно-зеленые овощи, фасоль. лосось



ГЛАЗА

кукуруза яичные желтки морковь



СЕРДЦЕ

помидоры печеный картофель сливовый сок



КИШЕЧНИК

чернослив йогурт



KOCTH

апельсины молоко сельдерей



The effect of carbonated beverages on the state of human teeth

Teeth before the experiment.



Lemonade





The teeth in vitro.



Teeth after experiment.



Tooth	Nº1	Nº2	No3
Weight before the experime nt	2,103Γ	3,512Г	3,023Γ
Weight after experime nt	2,097Γ	3,506Г	3,018Г

Brush your teeth!



Welcome



Restaurant Jenner's sisters

Muesli with fru

1



Wash fruit and cut into small slices

2



Put fruit, cereal, yogurt and milk

3



Serve muesli with berries and mint leaves

Salad with salmon and kiwi

Cut the salmon's fillet and kiwi into small slices. Slice the pepper and the orion.



Mix the lemon and orange juice. Add a pinch of salt and pepper. Pour oil. Beat the sauce.



Put onions, peppers and kiwi. Pour sauce. Put salmon on the plate. Pour sauce.



Soup with zucchini

1

Cut zucchini or (pumpkin) cubes.



Send the zucchini in boil water, heat it to boil and slow down the heating. Cook vegetables for 8-10 minutes until they become soft. Grate 2 small cubes of cheese. Shipment to the squash and stir. Give the soup simmer for another 5-7 minutes to melt the cheese completely.

3

completely.
We grind the ingredients to the state of homogeneous purée using a hand blender. Add salt and ½ hours. L. nutmeg. Smash3 garlic cloves. Add the garlic to the soup, stir and warm up another 2 minute.



4 Se

Serve the soup hot.

Decorate with parsley.

Homework
ex.4 p.116
Make a quiz about teeth.

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