



Level: 6<sup>ème</sup>

Skill: Listening

Unit 6: FOOD AND DRINKS

LESSON 3: I AM COOKING SOME RICE

SESSION 1

Source: Learn it, do it 6<sup>e</sup>

**SITUATION D'APPRENTISSAGE**

Lors d'une réception chez l'ambassadeur de Grande Bretagne en Côte-d'Ivoire, un groupe d'élèves de la 6<sup>ème</sup> du Collège Moderne Alassane Ouattara de Ouaninou écoutent le cuisinier anglophone décrire les recettes des mets consommés afin de les reproduire chez eux.

TEACHING POINTS		
<b><u>VOCABULARY</u></b> To clean-salt-to chop up-to peel-egg-to beat the egg-oil-seasoning cube-vinegar-chilli-garlic-peanut	<b><u>LANGUAGE FUNCTION</u></b> Describing a process	<b><u>STRUCTURES</u></b> First-second-then-and-finally

**INPUT PHASE**

**Vocabulary**

 To clean	 Salt	 To chop up	 To peel
 Egg	 To beat the eggs	 Oil	 Seasoning cube
 Vinegar	 Chilli	 Garlic	 Peanut

**Language function:** Describing a process using first, second , then , finally

**How to cook meat stew**

To cook the meat stew, **first**, I peel the yams. **Second**, I chop up the meat. **Then**, I clean the yams and the meat with water and **finally**, I pour them into the pot.







**First, second, then, finally** etc. are used to describe a process

**PRACTICE**

**Activity 1(8 min):** Use the words from the box to identify the pictures below. Number 1 is an example

**1-to clean**

**Egg ; to Clean ; to beat the eggs ; salt ; to chop up ; to peel**

 <p>1-.....</p>	 <p>2-.....</p>	 <p>3-.....</p>
 <p>4-.....</p>	 <p>5-.....</p>	 <p>6-.....</p>

**Activity 2**

Reorder the sentences of this paragraph to obtain a recipe for an omelette

- A- Finally, you obtain a delicious omelette
- B- Secondly, you beat it to mix the yellow liquid and the white liquid to get a paste.
- C- First, you break the eggs.
- D- Then, you add salt and you pour the paste into hot oil.

**Activity 3 :** Use the adverbs to describe the process of making spaghetti: **First, next, then, and, finally.**

....., add the spaghetti in the frying pan  
..**First**.., boil the spaghetti  
....., your spaghetti is ready!  
....., mix up the spaghetti with the small soup in the frying pan  
....., put oil and the ingredients in the frying pan



**Level:** 6<sup>ème</sup>

**Skill:** Listening

**Unit 6: FOOD AND DRINKS**

**LESSON 3: I AM COOKING SOME RICE**

**SESSION 2**

**Source:** Learn it, do it 6<sup>e</sup>







**SITUATION D'APPRENTISSAGE (Rappel)**

Après une réception chez l'ambassadeur de Grande Bretagne en Côte-d'Ivoire, un groupe d'élèves de la 6<sup>ème</sup> du Collège Moderne Alassane Ouattara de Ouaninou écoutent le cuisinier anglophone décrire les recettes des mets consommés afin de les reproduire chez eux.

TEACHING POINTS		
<b><u>VOCABULARY</u></b> To boil-to taste-to pound-to season-to add-to grind the maize	<b><u>LANGUAGE FUNCTION</u></b> Giving instructions	<b><u>STRUCTURES</u></b> Boil the meat

**INPUT PHASE**

**Vocabulary**

 <b>To boil</b>	 <b>To taste</b>	 <b>To pound</b>
 <b>To season</b>	 <b>To add</b>	 <b>To grind the maize</b>

**Language function:**Giving instructions

*To give instructions or commands we use the imperative.*

*Examples:*

- Boil the meat
- Cut up onions







- Put oil
- Add salt

**PRACTICE PHASE**

**Activity 1(8 min):** Use the words from the box to identify the pictures below. Number 6 is an example

**6-to drink**

**to taste ; to drink ; to boil ; to season ; to pound ; to add**

 1-.....	 2-.....	 3-.....
 4-.....	 5-.....	 6-.....

**Activity 2(10 min):** Match each word from column A with the appropriate word or expression in Column B to obtain an instruction related to cooking. Some words from Column A can be used more than one time. Write your answers like in the example below.

**Example: 1- Boil the meat / Boil the fish**

<b>Column A</b>	<b>Column B</b>
1-Boil	A-the soup
2-Fry	B-the meat
3-Smoke	C-some salt
4-Season	D-the soup
5-Pound	E-the fish
6-Add	F-the oil
7-Taste	G-the ingredients
8-Grill	H-the pepper and the tomatoes

**NB: Many acceptable meaningful sentences**

**Activity 3:** Reorder to make good sentences.

1. water / the / boil      $\longrightarrow$  **..Boil the water..**
2. salt / in / soup / the /add      $\longrightarrow$  .....
3. In the mortar / pound / the plantain      $\longrightarrow$  .....
4. Seasoning cube/ the soup/ in/ add      $\longrightarrow$  .....

5. the fish/ and the meat/ grill —————> .....

**CLASSE DE 6<sup>è</sup>  
ANGLAIS**

**CÔTE D'IVOIRE – ÉCOLE NUMÉRIQUE**



**Level: 6<sup>ème</sup>**

**Skill: Listening**

**Unit 6: FOOD AND DRINKS**

**LESSON 3: I AM COOKING SOME RICE**

**Source: Learn it, do it 6<sup>è</sup>**

**SESSION 3**

**Activity 1**

**SITUATION D'EVALUATION (Communication activity)**

Tu es en vacance au Ghana. Et empêchée par ses nombreuses occupations, ta tante Ghanéenne ne peut rentrer à la maison pour préparer le repas familial. Au téléphone, elle te donne les consignes pour la préparation du menu du jour, le riz gras. Ecoute-la attentivement pour noter les informations qui t'aideront à réussir cette mission.

**LISTENING PASSAGE**

Rice is the most important ingredient when making Sumeshi. The rice is not used naturally but must be seasoned first. Sumeshi is obtained by mixing rice, vinegar, salt and a little sugar. The rice should be round rice, which becomes sticky after cooking. Avoid sticky rice for dessert and varieties of long grain rice.

**Activity 2**

Pour préparer un travail de groupe sur les recettes de cuisine, lors d'une réunion du Club d'anglais au Collège Moderne Alassane Ouattara de Ouaninou, les élèves de la 6<sup>ème</sup> écoutent une émission portant sur la préparation d'un plat japonais. En tant que membre de ce club et élève de 6<sup>ème</sup>,

- 1-écoute la recette
- 2- lis la consigne 3 et prends des notes
- 3-réponds aux questions ci-dessous
  - a-What's the name of the dish?
  - b-Do we add salt in the sauce?
  - c-How many eggs does the cook use?
  - e-Do people eat the dish cooked or uncooked?

