

Группа	309
Дата	20.11.2021 12.11.2021
Время	11.10-12.00
Наименование УД/МДК/УП/ПП	Иностранный язык
Ф.И.О. преподавателя	Позднякова С.П., Багдасарьянц И.В.
Электронная почта	vpsr_2009@mail.ru Светлана Петровна ira.bagdasaryants@yandex.ru Ирина Владимировна
Основная литература	Щербакова Н.И. Английский язык для специалистов сферы общественного питания
Тема	Тема: «Cooking» Урок 27-28. Развитие письма.
Задание	<p>Задание1.</p> <p>Переведите текст профессиональной направленности</p> <p>FROM THE HISTORY OF BREAD</p> <p>There are no records of when or where bread originated. It is certain, however, that the known history of bread is longer than the history of any other food; and that the history of bread runs parallel with the known history of man.</p> <p>Although the history of bread is nearly as old as the history of mankind, the basic formulation¹ has changed little. The history of bread is actually the history of the baking oven, and of the raw materials used in the preparation of bread - mainly the flour and leaven.</p> <p>In very early times grain was pounded³ and consumed as a watery paste⁴. During the Stone Age grain was crushed between stones and gave a crude flour⁵ which was mixed to dough with water, shaped to a round, flat cake⁶ and then cooked on a large flat stone over a fire. As you may imagine the result rather hard bread - was very different from the loaf we know today. The next step was baking of fermented dough. An old story says that a forgetful⁸ young Egyptian⁹ left¹⁰ some uncooked dough sitting for some time before he remembered it, and during this time the dough fermented. This caused the dough to rise, and then it was made into loaves. After baking the loaves, our young Egyptian baker found he had produced the first light textured risen bread".</p> <p>Словарь к тексту</p> <p>formulation – рецептура</p> <p>leaven – закваска</p> <p>grain was pounded - зерно толкли</p> <p>watery paste - сдобное тесто</p> <p>a crude flour - грубая, непросеянная мука</p> <p>flat cake - плоская лепешка</p> <p>fermented dough - сброженное тесто</p>

	<p>forgetful - забывчивый Egyptian – египтянин to leave (left,) – оставлять light textured risen bread - легкий, пышный хлеб</p> <p>Задание 2. Тест на понимание текста</p> <p>1. What is the last period characterized by? A. by cooking flat cakes; Б. by baking fermented dough; C. by mixing a crude flour with water.</p> <p>2. What kind of product is baked from the fermented dough? A. hard bread; Б. watery paste; C. light textured risen bread.</p> <p>3. What were the main raw materials in the preparation of bread? A. the flour and water Б. the flour and leaven C. the flour and yeast</p> <p>4. What kind of flour is used in bread making during the Stone Age? A. wheat flour Б. rye flour C. crude flour</p> <p>Задание 3. Выберите правильный глагол к фразам: <i>grate, boil, dice, chop, grill, roast, toast, slice, mash, fry.</i></p> <p>..... water to make tea an onion into pieces sausages over the fire bread to make toast cheese for spaghetti a chicken for dinner a banana for the baby a fish in a pan tomatoes for salad ham for sandwiches</p>
Контрольный тест	<p>4. Переведите слова и выражения письменно.</p> <p>a big choice of appetizers, in good old times, yeast dough rolls, filled with curds, watery paste, a sign of respect, a typical trait of character.</p>