ICY DREAMS

Ingredients (for one person):

• strawberries

• 3 flavours of ice-cream: cherry, vanilla, and nut

• chocolate sauce

• whipped cream

• 1 big strawberry for decoration

Preparation

• First, slice the strawberries

• Put them on the bottom of a shallow bowl

© Katarzyna Staszczyszyn and Macmillan Publishers Ltd 2004

Downloaded from the lesson share in www.onestopenglish.com

• Put one scoop of each ice–cream in the center of the bowl

• Put the chocolate sauce on the scoops

• Cover it all with whipped cream

• Put the big strawberry on top of the cream

T explains that Ss should write the simple and clear statements using the imperatives.

Statements should be given in chronological order. T also says that each stage of the

preparation is normally written on one line. (10 minutes)

2. Ss do exercise which should teach them vocabulary which is used in recipes. Before

doing that task T explains (not translates) the vocabulary.

TASK 1

Fill the gaps with the verbs from the lists below.

A boil \_\_\_grate\_\_\_ chop\_\_\_ sprinkle \_\_\_peel \_\_\_beat \_\_\_slice

1. Take the red and green peppers and \_\_\_\_\_\_\_\_\_\_ them into small pieces. Next add

them to the mixture in the bowl.

2. Put the vegetables in the pot and cover them with water. \_\_\_\_\_\_\_\_\_\_ them for 20

minutes.

3. Next, \_\_\_\_\_\_\_\_\_\_ some cheese and \_\_\_\_\_\_\_\_\_\_ it over the top.

4. \_\_\_\_\_\_\_\_\_\_ the orange and \_\_\_\_\_\_\_\_\_\_ it thinly.

5. Put the eggs into a bowl and \_\_\_\_\_\_\_\_\_\_ them.

B grill \_\_\_bake \_\_\_melt \_\_\_sizzle \_\_\_season \_\_\_stir \_\_\_fry

1. Remember to \_\_\_\_\_\_\_\_\_\_ the sauce from time to time.

2. \_\_\_\_\_\_\_\_\_\_ the cookies for 30 minutes.

3. \_\_\_\_\_\_\_\_\_\_ the joint of meat with salt and pepper and \_\_\_\_\_\_\_\_\_\_ it for 20

minutes.

4. Next, \_\_\_\_\_\_\_\_\_\_ a knob of butter in the frying pan.

5. \_\_\_\_\_\_\_\_\_\_ the sausages until they start to \_\_\_\_\_\_\_\_\_\_.

Key:

A 1. chop 2. boil 3. grate/sprinkle 4. peel/slice 5. beat

B 1. stir 2. bake 3. season/grill 4. melt 5. fry/sizzle

When Ss complete the exercise, they check the answers with the teacher. (10 minutes)

3. T introduces sequence words such as: first, then, next, as soon as, after that, until, etc.

and expressions such as: make sure, wait, remember, be careful, etc. which can be

used to link pieces of information.

4. Ss do exercise to see how sequence words function.

© Katarzyna Staszczyszyn and Macmillan Publishers Ltd 2004

Downloaded from the lesson share in www.onestopenglish.com

TASK 2

Read the following model and underline the sequence words. Think what tenses have

been used and how each piece of information is organised?

CABBAGE DISH

Ingredients for 4 portions:

• 1 cabbage

• 250g onions

• 1-2 cloves of garlic

• 100g boiled ham

• 10g margarine

• 1 tin (450 ml) sliced tomatoes

• ½ glass vegetable broth (instant)

• bread for toast

• salt and cayenne pepper

Preparation

• First, wash the cabbage and then slice it.

• Second, peel the onions and garlic and chop them.

• Slice the ham

• After this, preheat a pan and melt margarine.

• Next put the cabbage and onions in the pan.

• Fry over a medium heat and remember to stir from time to time.

• Add the garlic and the ham and fry for a moment.

• Then, add the sliced tomatoes and the broth.

• Boil over a medium to high heat.

• Next, simmer the vegetables with ham over a low heat for 3 – 4 minutes.

• Slice the bread and toast the slices in the toaster.

• Season the dish with salt and cayenne pepper.

• Serve the “cabbage dish” with toast.

When Ss finish, they discuss with the teacher the usage of the sequence words. (3&4

15 minutes