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Technológiai folyamat szakmai idegen nyelven

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NEMZETI SZAKKÉPZÉSI
ÉS FELNŐTTKÉPZÉSI INTÉZET

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TECHNOLÓGIAI FOLYAMAT SZAKMAI IDEGEN NYELVEN

ESETFELVETÉS – MUNKAHELYZET

Ön neves étteremben szakács Budapesten. Tanulók érkeznek az étterembe nyári gyakorlatra Magyarországról és Angliából is. Az első év elvégzése után érkeznek, még nem főztek. Tanítsa meg őket! Kezdje az alapoktól!

SZAKMAI INFORMÁCIÓTARTALOM

THE SIMPLE PRESENT TENSE – AZ EGYSZERŰ JELEN IDŐ

Képzése

E/3 – az ige „s” végződést kap: he, she, it – changes I, you, we, they – change

Helyesírás

a., ss, sh, ch, o, x betűkre végződők „es” végződést kapnak touch – touches

b., msh + y = y i-re változik + „es” végződést kap empty – empties

Kérdés: do/does (E/3) megelőzi az alanyt, a mondat elejére kerül

Tagadás: do not = don't does not = doesn't

Használata:

1) Szokásos cselekvés kifejezésére

He smokes. Dohányzik.

I like chocolate. Szeretem a csokoládét.

2) Rendszeresen ismétlődő cselekvés kifejezésére**Időhatározók**

Általában az alany és az állítmány között állnak. Az every kezdetűek pedig a mondat végén.

usually	rendszerint
occasionally	időnként
sometimes	néha
never	soha
always	mindig
hardly ever	szinte soha
often	gyakran
rarely	ritkán
generally	rendszerint, általában
every day	minden nap
every night	minden éjjel
every week	minden héten
every year	minden évben
every summer	minden nyáron
every Monday	minden hétfőn
every April	minden áprilisban
every second day	minden másnap
twice a year	kétszer egy évben
once a week	egyszer egy héten
three times a day	háromszor egy nap

I get up early every day.

Minden nap korán kelek.

She swims every morning. Minden reggel szokott úszni.
She always works at night. Mindig éjszaka dolgozik.
Peter generally runs 10 miles a day. Péter rendszerint 10 mérföldet fut naponta.
He washes his leg once a week. Hetente egyszer mossa meg a lábát.
They often sleep at the workplace. Gyakran alszanak a munkahelyen.

3) Általános igazság vagy tények kifejezésére

The sun rises in the east. A nap keleten kel.
Cats like milk. A macskák szeretik a tejet.
Ice is cold. A jég hideg.

4) Újságok főcímében

BOMB EXPLODES IN NEW YORK Bomba robban New York-ban.
SERIAL KILLER CATCHES A sorozatgyilkos fogságban
DRUG BARON TALKS A drogbáró beszél.

5) Eltervezett jövőbeli cselekvés vagy cselekvéssor kifejezésére

(Különösen akkor, ha utazásra utalnak.)

We leave York at 11.00 next Monday and arrive at Roma at 16.00.
Jövő hétfőn 11 órakor hagyjuk el Yorkot és 16 órakor megérkezünk Rómába.
Our plane leaves at 4.00 p.m. tomorrow morning.
A repülők holnap reggel 4-kor megy.

SZÓREND AZ ANGOL NYELVBEN

Az angol nyelvben nincsenek ragok és jelek, mint a magyar nyelvben. A szavak mondatbeli szerepét a mondatban elfoglalt helyük jelöli ki, tehát a szórend kötött. Nem mindegy, hol áll a szó a mondatban, mert különben megváltozhat a jelentése.

Például, vizsgáljuk meg a következő mondatokat! Ugyanazokat a szavakat tartalmazzák, a szórendtől függően viszont teljesen más az értelmük.

John loves Mary. (John szereti Maryt.)

Mary loves John. (Mary szereti John.)

A kijelentő mondat szórendje a következő:

Alany + állítmány + tárgy + határozó : John saw a film yesterday. (John tegnap megnézett egy filmet.)

A jelző a jelzett szó előtt áll. John saw a good film yesterday. (John egy jó filmet látott tegnap.)

A határozók sorrendje: mód-, állapot-, társ-, hely- és időhatározó.

Ez utóbbi kettő állhat a mondat elején is, de akkor fordított sorrendben.

John speaks English well. (John jól beszél angolul.)

John is sitting calmly in the garden now. (John most a kertben nyugodtan ül.)

Kétféle kérdő mondatot különböztethetünk meg:

– kiegészítendő kérdés esetén első helyre a kérdőszó kerül, ezt követi a segédige, majd az alany és a főige jön, a többi mondatrész a megszokott sorrendben következnek:

Például: Where did you go yesterday? (Hová mentél tegnap?)

– eldöntendő kérdés esetén is fordított szórend van, de ilyenkor nincs kérdőszó:

Are you a student? (Tanuló vagy?)

Will you come to the cinema tomorrow? (Jössz holnap moziba?)

A felkiáltó mondatoknál gyakran használunk kérdőszót vagy kiemelést:

What a nice garden! (Milyen szép kert!)

HUNGARIAN CUISINE

Hungarians are especially passionate about their soups, desserts and pastries and stuffed pancakes (palacsinta), with fierce rivalries between regional variations of the same dish, (like the Hungarian hot fish soup called Fisherman's Soup or halászlé, cooked differently on the banks of Hungary's two main rivers: the Danube and the Tisza). Other famous Hungarian dishes would be Paprikás (paprika stew, meat simmered in thick creamy paprika gravy) served with nokedli (small dumplings), Goulash, Gundel Pancake (pancakes served flambéed in dark chocolate sauce filled with ground walnuts) and Dobos Cake (layered sponge cake, with chocolate buttercream filling and topped with a thin caramel slice).

Two remarkable elements of Hungarian cuisine that are hardly noticed by locals, but usually conjure up much enthusiasm amongst foreigners, are different forms of vegetable stews called főzelék as well as cold fruit soups, like cold sour cherry soup (Hungarian: hideg meggyleves).

Meat stews, casseroles, steaks, roasted pork, beef, poultry, lamb or game and the Hungarian sausages (kolbász) and winter salami are a major part of Hungarian cuisine. The mixing of different varieties of meat is a traditional feature of the Hungarian cuisine. Goulash, stuffed peppers, stuffed cabbages or Fatányéros (Hungarian mixed grill on wooden platter) can combine beef and pork, and sometimes mutton. In very exclusive dishes fruits like plums and apricots are cooked with meat or in piquant sauces/stuffing for game, roasts and other cuts. Various kinds of noodles and dumplings, potatoes and rice are commonly served as a side dish. The Hungarian cuisine uses a large variety of cheeses, but the most common are túró (a fresh quark cheese), cream cheeses, ewe-cheese (juhturó), Emmentaler, Edam and the Hungarian cheeses Trappista and Pálpusztai.

1. Spices

Hot peppers

Hungarian food is often spicy, as hot paprika is commonly used; on account of the use of this spice (hot paprika), Hungarian cuisine is arguably the spiciest cuisine native to Europe. Besides hot paprika, sweet (mild) paprika is also used daily. The combination of paprika, lard and red onions is typical of Hungarian cuisine, and the use of the thick sour cream called tejföl. Besides different kinds of paprika and onions (raw, sweated or caramelized), other common flavour components include garlic, black peppercorn, parsley, ground black and white pepper, bay leaf, dill, caraway (seeds or grounded), marjoram, thyme, mustard (prepared), tarragon, vinegar, savoury, lovage, creeping thyme (*Thymus serpyllum*), chervil, lemon juice and peel (zest), almond, vanilla, poppy seeds and cinnamon. Additional flavour components are wine, coriander, rosemary, juniper berries, anise, basil, oregano, allspice, horseradish, cloves, mace and nutmeg.

2. Hungarian cooking:

Food and cooking form an important part of Hungarian culture. Traditional Hungarian cuisine relies on the wide variety of high quality ingredients produced in the country (e.g. meats, seasonal vegetables, fruits, honey etc.). Paprika and garlic is to be found everywhere. In the autumn, a fascinating view is the strings of red paprika (ungrounded red pepper) hung on the white walls of the houses (e.g. in Kalocsa).



1. ábra. Fokhagyma/garlic



2. ábra. Paprika fűzér/ red pepper

3. Starters

Soup is the usual Hungarian starter; we are a “soup- eating nation”. The most favourite soups are: chicken soup, potato- soup, bean- soup, peas-soup, broth, goulash, fish-soup and fruit-soup.



3. ábra. *Gulyásleves*

4. Main Dishes

The second course often consists of some meat and garnish. We eat various types of meats: pork, beef, lamb, turkey, chicken etc. Duck, goose and game (vad) meats such as venison (vad, vadpecsenye, őz és szarvashús) and wild boar (vaddisznó) are also common. Various types of internal organs are cooked, particularly pork, duck and goose liver. Fish is also popular. Potatoes are the usual accompaniment to many dishes, but rice and pasta are also used. We flavour our meals with onion, garlic, fresh or ground paprika etc.

5. Desserts and Cakes

The third course is the dessert. This can be some fruit, ice-cream, pancake or cake. Hungarian cakes tend to be very sweet and are often filled with cream. Strudel is as much a Hungarian as an Austrian dish, and is typically filled with apple, sour cherries, curd cheese or poppy seeds.

6. What is different about Hungarian cooking?

In general, Hungarians prefer rich and spicy sauces, stews and sweets over "drier" dishes. Red pepper, fresh green peppers and tomatoes, sour cream and lard are used almost deliberately. Lard or goose-fat are still used for cooking, but vegetable oils become more and more popular. The use of pastas for desserts like noodles with cottage-cheese, or "túróscsusza", egg squares with fried cabbage or "káposztáskocka" etc. — especially as sweets with sugared nuts, poppy seeds, fruit jellies or jam — is probably peculiar to Hungary.

7. Hungarian Wine

Hungary is a land of delicious wine. The most famous Hungarian wine is the world renowned Tokaji Aszú, known as the "King of wines and the wine of kings". Tokaji (Tokay) is undoubtedly the best drink produced in Hungary but the red wines which come from the vicinity of Eger are no less reputable: Egri Bikavér and Medoc Noir. Hungary also produces lovely muscatels, rieslings such as the white wines of the Balaton region: Badacsony Riesling, Kéknyelű, Szürkebarát.

ENGLISH CUISINE

English cuisine is shaped by the country's temperate climate, its geography, and its history. The latter includes interactions with other European countries, and the importing of ingredients and ideas from places such as North America, China, and India during the time of the British Empire and as a result of post-war immigration.

Since the Early Modern Period the food of England has historically been characterised by its simplicity of approach and a reliance on the high quality of natural produce. This, in no small part influenced by England's Puritan heritage, resulted in a traditional cuisine which tended to veer from strong flavours, such as garlic, and an avoidance of complex sauces which were commonly associated with Catholic Continental political affiliations.

Traditional meals have ancient origins, such as bread and cheese, roasted and stewed meats, meat and game pies, boiled vegetables and broths, and freshwater and saltwater fish. The 14th century English cookbook, the *Forme of Cury*, contains recipes for these, and dates from the royal court of Richard II.

Other meals, such as fish and chips, which were once urban street food eaten from newspaper with salt and malt vinegar, and pies and sausages with mashed potatoes, onions, and gravy, are now matched in popularity by curries from India and Bangladesh, and stir-fries based on Chinese and Thai cooking. French cuisine and Italian cuisine are also now widely adapted. Britain was also quick to adopt the innovation of fast food from the United States, and continues to absorb culinary ideas from all over the world while at the same time rediscovering its roots in sustainable rural agriculture.



4. ábra. Fish and chips

1. The Sunday roast

Sunday roast, consisting of roast beef, roast potatoes, vegetables and Yorkshire pudding.

The Sunday roast was once the most common feature of English cooking. The Sunday dinner traditionally includes roast potatoes (or boiled or mashed potatoes) accompanying a roasted joint of meat such as roast beef, lamb, pork, or a roast chicken and assorted other vegetables, themselves generally boiled and served with a gravy. Sauces are chosen depending on the type of meat: horseradish for beef, mint sauce for lamb, apple sauce for pork, and bread sauce for chicken. Yorkshire pudding normally accompanies beef (although it was originally served first as a "filler"), sage and onion stuffing pork, and usually parsley stuffing chicken; gravy is now often served as an accompaniment to the main course. The practice of serving a roast dinner on a Sunday is related to the elaborate preparation required, and to the housewife's practice of performing the weekly wash on a Monday, when the cold remains of the roast made an easily-assembled meal. Sunday was once the only rest day after a six-day working week; it was also a demonstration that the household was prosperous enough to afford the cost of a better than normal meal. An elaborate version of roast dinner is traditionally eaten at Christmas, with almost every detail rigidly specified by tradition. Since its widespread availability after World War II the most popular Christmas roast is turkey, superseding the goose of Dickens's time. Before the period of cheap turkeys, roast chicken would be more common than goose, goose being unsuitable for small groups of diners. Game meats such as venison which were traditionally the domain of higher classes are occasionally also eaten by those wishing to experiment with a wider choice of foods, due to their promotion by celebrity chefs, although it is not usually eaten frequently in the average household.



5. ábra. Roast beef

2. Afternoon tea

Tea

It is believed by some that the English "drop everything" for a teatime meal in the mid-afternoon. This is no longer the case in the workplace, and is rarer in the home than it once was. A formal teatime meal is now often an accompaniment to tourism, particularly in Devon and neighbouring counties, where comestibles may include scones with jam and clotted cream (together known as a cream tea). There are also butterfly cakes, simple small sponge cakes which can be iced or eaten plain. Nationwide, assorted biscuits and sandwiches are eaten. Generally, however, the teatime meal has been replaced by snacking, or simply dispensed with.

Tea itself, usually served with milk, is consumed throughout the day and is sometimes also drunk with meals. In recent years herbal teas and speciality teas have also become popular. Coffee is perhaps a little less common than in continental Europe, but is still drunk by many in both its instant and percolated forms, often with milk (but rarely with cream). Italian coffee preparations such as espresso and cappuccino and modern American variants such as the "frappuccino" are increasingly popular, but generally purchased in restaurants or from specialist coffee shops rather than made in the home. White sugar is often added to individual cups of tea, or brown sugar to coffee, but never to the pot.

For much of the 20th century Britain had a system where fresh milk was delivered to the doorstep in reusable glass bottles in the mornings, usually by electric vehicles called "milk floats", though it has now been largely replaced by supermarket shopping.

MUNKKÖNYV



6. ábra. English tea

However, ethnic influences, particularly those of Indian and Chinese, have given rise to the establishment and availability of ethnic take-away foods. From the 1980s onwards, a new variant on curry, the balti, began to become popular in the West Midlands, and by the mid 1990s was commonplace in Indian restaurants and restaurants over the country. Kebab houses, pizza restaurants and American-style fried chicken restaurants aiming at late night snacking have also become popular in urban areas. Fusions such as chips with curry sauce, chips with kebab meat and so on are also found.

3. Sausages

English sausages, colloquially known as "bangers", are distinctive in that they are usually made from fresh meats and rarely smoked, dried, or strongly flavoured. Following the post World War II period, sausages tended to contain low-quality meat, fat, and rusk. (Reputedly the term "banger" derived from the excessive water added to the mix turning to steam while cooking and bursting the casing with a bang.) However, there has been a backlash in recent years, with most butchers and supermarkets now selling premium varieties.

4. Black puddings and white puddings

A variant of the sausage is the black pudding, strongly associated with Lancashire similar to the French boudin noir or the Spanish Morcilla. It is made from pig's blood, in line with the adage that "you can eat every part of a pig except its squeal". Pig's trotters, tripe and brawn are also traditional fare in the North. There are also white puddings, similar but lacking blood.

5. Pies and pasties

The English tradition of meat pies dates back to the Middle Ages, when an open top pie crust was used as the container for serving the meat and was called a coffin. Since then, they have been a mainstay of English cooking. Different types of pastry may be used, including the lard-rich pastry of a raised pie. Meat pies generally contain fillings such as chicken and mushroom or steak and kidney (originally steak and oyster).

Pork pies are almost always eaten cold, with the Melton Mowbray pork pie being the archetype. Open pies or flans are generally served for dessert with fillings of seasonal fruit. Quiches and savoury flans are eaten, but not considered indigenous. The Cornish pasty is a kind of small pie originally used by the tin miners of Cornwall. The thick, tough crust was held in the hand while the clean pastry covering and filling were eaten; the crust would have then been disposed of due to the transmission of dirt from the hand. Pasties have also been seen deep-fried in Mexico City, having been brought over by the Cornish miners imported to work in the Mexican silver mining industry.

Another kind of pie is topped with mashed potato instead of pastry—for instance, shepherd's pie, with lamb, cottage pie, with beef, or fisherman's pie.

Cured meats and vegetables

6. Sandwiches

England can claim to have given the world the word "sandwich", although the eponymous John Montague, 4th Earl of Sandwich was not the first to add a filling to bread. Fillings such as pickled relishes and Gentleman's Relish could also be considered distinctively English. Common types of sandwich are ham, cheese, salad and non-traditional forms such as the "ploughman's lunch" (cheese and pickle).



7. ábra. Sandwiches

7. Cheese

Cheese is generally hard, and made from cows' milk. Cheddar cheese, originally made in the village of Cheddar, is by far the most common type, with many variations. Tangy Cheshire, salty Caerphilly, Sage Derby, Red Leicester, creamy Double Gloucester, pungent Lincolnshire Poacher and sweet Wensleydale are some traditional regional varieties. Cheddar and the rich, blue-veined Stilton have both been called the king of English cheeses. Cornish Yarg is a successful modern variety. The name 'Cheddar cheese' has become widely used internationally, and does not currently have a protected designation of origin (PDO). However, the European Union recognises West Country Farmhouse Cheddar as a PDO. To meet this standard the cheese must be made in the traditional manner using local ingredients in one of the four designated counties of South West England: Somerset, Devon, Dorset, or Cornwall. Sheep and goat cheeses are made chiefly by craft producers. Continental cheeses such as French Brie are sometimes also manufactured.

8. Pudding

During the Dessert course, puddings such as bread and butter pudding, Eccles cake, rhubarb crumble, apple pie, treacle tart, spotted dick, summer pudding and trifle are served. An accompaniment, custard, sometimes known as crème anglaise ("English sauce") is a substitute to "eggs and milk" made from corn flour and vanilla. These dishes are simple and traditional. There is also a dried fruit based Christmas pudding, and the almond flavoured Bakewell tart originating from the town of Bakewell. Crystallised Ginger or a Peppermint Sweet might be offered after a heavy meal to aid digestion.

9. Drinks

After Romanisation Wine has been served with meals. As a less formal accompaniment to meals, or alone, varieties of beer or cider are also drunk. Elderflower and Elderberry Cordial is a refreshing and fragrant non-alcoholic beverage, made from the flowers and berries of the Elder bush. Apple juice in its fresh pressed form, and varying stages of fermentation would be drunk, warmed and spiced in the winter time. Locally growing fruits and berry extract would also be used to flavour water with their juices. Roast Dandelion root and the fresh leaves would be made into teas and tinctures and drunk for good health. Other herbal teas such as Rose-hip, Raspberry Leaf and Nettle, amongst others, would also be drunk in this way.

1

RECEPTEK

Gulyás leves

Hozzávalók 4 személyre:

40 dkg marhalábszár/-felsál

1 közepes fej vöröshagyma

1 zöldpaprika

1 paradicsom

2 evőkanál olaj

1 kk. édesnemes pirospaprika

¹ Forrás: www.wikipedia.com (2010.08.09)

25 dkg sárga- és fehérrépa vegyesen

30 dkg burgonya

1–2 csipet őrölt köménymag

Elkészítés:

A húst megmossuk, 2x2 cm-es kockákra vágjuk. A hagymát megtisztítjuk, megmossuk, és felaprózzuk. A zöldpaprikát és a paradicsomot leöblítjük, a zöldpaprikát kicsumázzuk és felkarikázzuk, a paradicsomot meghámozzuk, és vékony csíkokra szeljük. Az olajat felforrósítjuk, megfonnyasztjuk benne a hagymát, majd lehúzzuk a tűzről, megszórjuk a pirospaprikával, rádobjuk a húst, és erős tűzön, folyamatosan kevergetve néhány percig pirítjuk. Hozzáadjuk a zöldpaprikát, a paradicsomot, egy kevés sót, és fedő alatt, mérsékelt tűzön, saját levében csaknem puhára pároljuk (kb. 1 óra). Közben meghámozzuk a répaféléket és a burgonyát, a répaféléket karikákra, a burgonyát apró kockákra vágjuk, majd valamennyit a húshoz adjuk, és annyi vízzel eresztjük fel, amennyi levest akarunk készíteni (kb. 1,2 liter). A köménymaggal fűszerezzük, és fedő alatt, mérsékelt tűzön az egészet vajpuhára főzzük. Végül ízlés szerint sózzuk, és (frissen) őrölt borsal illatosítjuk. Tetejét hegyes zöldpaprika-karikákkal díszíthetjük, külön tányérokban pedig csípős cseresznyepaprikát kínálhatunk hozzá.

Túrós csusza

Hozzávalók:

50 dkg fodros kocka,

50 dkg túró,

1 nagy pohár tejföl,

1 csomag füstölt, főtt szalonna

Elkészítés:

A fodros kocka tésztát vízben kifőzzük, a túróval és a nagy pohár tejföllel összekeverjük. Kiolajozott tepsiben elterítjük és tepsiben félig megsütjük (kb. 20 percig), utána sűrűn ráterítjük a kisütött szalonnát, és még 10 percre visszatesszük a sütőbe.

Yorkshire pudding

A classic Yorkshire Pudding is quick, easy to make and this Yorkshire Pudding recipe guarantees success every time. A traditional Yorkshire Puddings fresh from the oven should be well-risen, golden brown with a crisp exterior and soft middle.

Yorkshire Puddings are one of the major components of England's national dish, Roast Beef and Yorkshire Puddings, a regional dish with national (and international) appeal.

Prep Time: 15 minutes

Cook Time: 25 minutes

Total Time: 40 minutes

Ingredients:

4 large, fresh eggs, measured in a jug

Equal quantity of milk to eggs

Equal quantity of all purpose/plain flour to eggs

Pinch of salt

2 tbsp lard, beef dripping or vegetable oil

Preparation:

Heats the oven to the highest temperature possible, however, do not exceed 450F/230C or the fat may burn.

Pour the eggs and milk into a large mixing bowl and add the pinch of salt. Whisk thoroughly with an electric hand beater or hand whisk. Leave to stand for 10 minutes.

Gradually sieve the same volume of flour (as the eggs) into the milk and egg mixture, again using an electric hand beater or hand-whisk to create a lump free batter resembling thick cream, if there are any lumps pass the batter through a fine sieve.

Leave the batter to rest in the kitchen for a minimum of 30 minutes, longer if possible – up to several hours.

Place a pea-sized piece of lard, dripping or ½tsp vegetable oil into your chosen Yorkshire pudding tin, or a 4 x 2"/5cm hole tin or 12-hole muffin tin and heat in the oven until the fat is smoking. Give the batter another good whisk adding 2 tablespoons (tbsp) of cold water and fill a third of each section of the tin with batter and return quickly to the oven.

Leave to cook until golden brown approx 20 minutes. Repeat the last step again until all the batter is use up.

Serving Yorkshire Pudding

In Yorkshire serving the pudding is traditionally with gravy as a starter dish followed by the meat and vegetables. More often smaller puddings cooked in muffin tins are served alongside meat and vegetables.

Yorkshire Puddings do not reheat well, becoming brittle and dry.

TANULÁSIRÁNYÍTÓ

1. feladat

Olvassa el a szöveget a magyar és az angol konyháról, majd válaszoljon az alábbi kérdésekre!

Read the text about the Hungarian and the English cuisine then answer the following question!

List at least 3 typical Hungarian spices!

List at least 5 typical English meals!

Write down 5 different ways of cooking!

Which nations had impact for the English cuisine?

2. feladat

Készítsen egy oldalas rövid összehasonlítást az angol és a magyar konyháról!

3. feladat

Húzza alá a receptekben a különböző technológia folyamatokat és fordítsa le őket!

MUNKANYELV

ÖNELLENÖRZŐ FELADATOK

1. feladat

Tanulmányozza az angol szórenddel kapcsolatos tudnivalókat, majd oldja meg a következő feladatokat!

Read out the text about the English word order, than do the exercises!

Tegye a zárójelben lévő szavakat helyes sorrendbe!

Put the words in brackets into the correct order!

1. Our (smoke, not, teachers, do) at school.
2. Where (Katy, live, does)?
3. (David, does, ride) a bike?
4. I (usually, dinner, have) at 18.00.
5. (play, do, you)..... the guitar after school?

1. _____

2. feladat

Tanulmányozza az egyszerű jelen idő használatát, majd oldja meg a következő feladatokat!

Húzza alá a helyes választ!

Underline the correct word in each sentence!

1. Sergio and Evita live/lives in Madrid.
2. Harry watch/wtches television every evening.

3. It never snow/snows in the city.
4. I usually go/goes to school by bus.
5. All the trams leave/leaves from this tram-stop.

2.

3. feladat

A húsokat nagyon sokféle módon lehet elkészíteni. A következő feladatban felsoroltam néhányat. Kösse össze a jellemzőjével!

braise, barbecue, roast, sauté, deep fry, boil, bake

1.to cook meat or vegetables quickly in oil, then add a small amount of liquid and cook them slowly in a container with a lid on
2.to cook something quickly in a small amount of butter or oil
3.cooked in a lot of hot oil
4.to cook meat or vegetables in an oven or over a fire
5.to make bread, cakes etc using an oven
6. to cook food, especially meat, outside on a barbecue or over a fire
7. cook food in water

3.

4. feladat

Egészítse ki a mondatokat a megadott határozószavakkal és az igék megfelelő alakjával!

Complete the sentences. Use the verb and adverb of frequency in brackets.

1. Tina (sometimes, miss) the bus to school.
2. Jim and Jane (often, go) to the theatre.
3. I (often, sing) in the shower.
4. We (usually, have) holiday in July.
5. You (never, finish) your homework!

4. _____

5. feladat

Milyen ételeket tud készíteni...? A főzési technológiák mellé írja oda, hogy milyen ételeket lehet ily módon elkészíteni! Dolgozzon párban! Használja az I think, I believe etc kifejezéseket!

What foods can you? Look at the foods and discuss with your partner. Use I think, I believe ...etc

Eggs, fish, vegetables, rice, poultry, meat, fruit, dried fruit, tougher joints of meat

Boil: _____

Poach: _____

Steam: _____

Stew:

Braise:

5. _____

6. feladat

A következő szövegben a szárnyas ételek elkészítéséről fog olvasni. Egészítse ki a szöveget a megadott szavakkal! Használjon szótárt, ha szükséges!

Read the text about cooking poultry, then fill in the gaps with the given words!

a, roast, clear, or, want, before, tender, knife, early, cooking, need, frying, chicken, place

The word poultry is a collective name for all types of domestic birds we on the table. Chicken is delicate meat. Young poultry is and can be good for barbecuing, grilling or roasting. Old birds long, slow braising or stewing.

To a chicken, brush it with oil fat, and if you to stuff it, pack it just roasting. Never stuff in advance because stuffing can cause bacteria activity. While....., you can test it, if it is ready. Pierce the thigh or drumstick to the bone with a sharp pointed If the juice is and free of blood, the is ready

7.feladat

Milyen étel(ek) készíthetőek a következő hozzávalókból?

What food can you cook from these ingredients?

1 kg darált sertéscomb,só, őrölt feketebors,pirospaprika,3-4 gerezd fokhagyma, 1 közepes fej vöröshagyma, 30-40 dkg rizs

Valamint:

1 közepes fej savanyú káposzta,kevés olaj,2-3 evőkanál liszt,pirospaprika,2 evőkanál tejföl

7. _____

MEGOLDÁSOK

1. feladat

1. Our **teachers do not smoke** at school.
2. Where **does Katy live**?
3. **Does David ride** a bike?
4. I **usually have dinner** at 18.00.
5. **Do you play** the guitar after school?

2. feladat

1. Sergio and Evita live/lives in Madrid.
2. Harry watch/watches television every evening.
3. It never snow/snows in the city.
4. I usually go/goes to school by bus.
5. All the trams leave/leaves from this tram-stop.

3. feladat

braise, barbecue, roast, sauté, deep fry, boil, bake

1. ...**Braise**.....: to cook meat or vegetables quickly in oil, then add a small amount of liquid and cook them slowly in a container with a lid on
2. ...**Sauté**.....: to cook something quickly in a small amount of butter or oil
3.**Deep fry**.....: cooked in a lot of hot oil
4. ...**Roast**.....: to cook meat or vegetables in an oven or over a fire
5. ...**Bake**.....: to make bread, cakes etc using an oven
6. ...**Barbecue**.....: to cook food, especially meat, outside on a barbecue or over a fire

7. ...**Boil**.....: cook food in water

4. feladat

1. Tina **sometimes misses** the bus to school.
2. Jim and Jane **often go** to the theatre.
3. I **often sing** in the shower.
4. We **usually have** holiday in July.
5. You **never finish** your homework!

5. feladat

What foods can you cook? Look at the foods and discuss with your partner. Use I think, I believe ...etc

Eggs, fish, vegetables, rice, poultry, meat, fruit, dried fruit, tougher joints of meat

Boil: eggs, vegetables, fish, rice

Poach: fish, eggs, offals, poultry, and fruit

Steam: meat, poultry, vegetable,

Stew: dried fruits, meat, poultry, fruits and vegetables,

Braise: tougher joints

6. feladat

a, roast, or, want, before, tender, early, need, frying, place

The word poultry is a collective name for all types of domestic birds we **place** on the table. Chicken is a delicate meat. Young poultry is **tender** and can be good for barbecuing, **frying**, grilling or roasting. Old birds **need** long, slow braising or stewing.

To **roast** a chicken, brush it with oil **or** fat, and if you **want** to stuff it, pack it just **before** roasting. Never stuff in advance because **early** stuffing can cause bacteria activity. While **cooking** you can test it, if it is ready. Pierce the thigh or drumstick to the bone with a sharp pointed **knife**. If the juice is **clear** and free of blood, the **chicken** is ready

7. feladat

1 kg darált sertéscomb,só, őrölt feketebors,pirospaprika,3-4 gerezd fokhagyma, 1 közepes fej vöröshagyma, 30-40 dkg rizs

Valamint:

1 közepes fej savanyú káposzta,kevés olaj,2-3 evőkanál liszt,pirospaprika,2 evőkanál tejföl

Készíthető töltött káposzta, sertés pörkölt

MUNKANYELVI

IRODALOMJEGYZÉK

FELHASZNÁLT IRODALOM

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AJÁNLOTT IRODALOM

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- Michael Vince: Elementary language Practice with key, MaMillian, 2003

A(z) 1465-06 modul a75-ös szakmai tankönyvi tartalomeleme felhasználható az alábbi szakképesítésekhez:

A szakképesítés OKJ azonosító száma:	A szakképesítés megnevezése
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