 Liceo José Victorino Lastarria

Rancagua

“*Formando Técnicos para el mañana”*

Unidad Técnico-Pedagógica

**English worksheet: Reading comprehension**

**3rd Grade Gastronomy**

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_ Class: 3rd \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Clase del 27 al 31 de Junio

OA3 Utilizar su conocimiento del inglés en la comprensión y producción de textos orales y escritos breves y claros, con el fin de construir una postura personal crítica en contextos relacionados con sus intereses e inquietudes.

Objetivo: Demostrar comprensión Lectora sobre comida típica Mexicana

Instrucciones: Leer el texto y responder las preguntas y ejercicios de acuerdo con este.

Camilo Guarda: Camilo [guarda1989@gmail.com](mailto:guarda1989@gmail.com)

Sergio Masciocchi: [smasciocchib@gmail.com](mailto:smasciocchib@gmail.com)   
  
  
**TAMALES IN MEXICO**

Tamales, corn **dough** stuffed with **meat**, **cheese** and other delicious additions and **wrapped** in a **banana leaf** or a **corn husk**, make appearances at pretty much every special occasion in Mexico

In many families, groups of women gather together to make hundreds of the little packets -- with each person in charge of one aspect of the cooking process -- to hand out to friends, family and neighbors. On New Year's, it's often served with menudo, a **tripe** and **hominy** soup that is famously good for hangovers.

Those who live in cities with large Mexican populations shouldn't have much trouble finding restaurants selling tamales to go for New Year's Eve and Day. But gourmands who want the real deal should head to Mexico City, where steamed tamales are sold from vendors on street corners day and night. They can also be found at established restaurants such as Pujol.

1. **What does the words in bold in the text mean?**

*¿Qué significan las palabras en negrita del texto?*

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| DOUGH | MEAT | CHEESE | WRAPPED | BANANA LEAF | CORN  HUSK | TRIPE | HOMINY |
|  |  |  |  |  |  |  |  |

1. **Answer the following questions related to the text.**

Responda las siguientes preguntas relacionadas con el texto.

1. What’s the filling of tamales?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Are “Tamales” a meal only eaten during a single special occasion?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. According to Mexican tradition. Who cooks the tamales?
2. Why is it served along with menudo during New Year?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. What is the root of the word “gourmand”?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Where can you find Tamales?  
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. **Answer the following question with your own ideas. Write your answers on the boxes.**
3. **Which Chilean dish do you think, is the most similar to Tamales? Why?**
4. **Which Chilean dishes use tripe and/or hominy? Describe them.**

1. **In your opinion. How are Mexican and Chilean “cuisine” related?**