**Liceo José Victorino Lastarria, Rancagua**

“*Formando Técnicos para el mañana”*

Unidad Técnico-Pedagógica

Departamento de Inglés

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| **ENGLISH WORKSHEET: FIRST AID KITS** | SEMANA: |
| **Nombre Estudiante:** | **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | **Curso:\_\_\_\_\_\_\_\_** | **Fecha: \_\_\_\_\_\_\_\_\_** | **17 AL 21 DE AGOSTO** |
| **Objetivo:** | Learn about the preparation of a Japanese dish and describe the process. |  |  |
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| **OA:** | OF 1 Leer y comprender, en forma autónoma y crítica, distintos tipos de textos escritos, auténticos, relacionados con sus intereses vocacionales. |
| **Instrucciones** **Generales :** | Desarrollar cada ejercicio y enviar guía a su correspondiente profesor de asignatura. Profesor Camilo Guarda: camiloguarda1989@gmail.comSergio Masciocchi: smasciocchib@gmail.com  |

**Takoyaki!**

There are so many delicious snacks in Japan and one very popular snack is takoyaki! In fact, it's so popular that you can even get it in Japanese shops and restaurants overseas!

Takoyaki originated in Osaka in the 1930's and today is still famous for being Osakan cuisine! The "tako" (蛸) in takoyaki meaning **octopus** and yaki (焼) meaning **baked**. It's a ball shaped snack made of **wheat** based **batter**, and can contain various different **fillings** and **toppings.**

As you probably guessed from the tako in takoyaki meaning octopus, the main filling is octopus! The rest of the fillings usually include tempura **leftovers**, **pickled ginger** and green onion. The takoyaki is then topped with takoyaki sauce (which is very similar to Worcester sauce), Japanese mayonnaise, **dried laver** and bonito flakes. There are some different variations though! For example, you can get ones with shrimp inside or different seafood!

So how exactly is it made? The flour based takoyaki batter is mixed with eggs and water or dashi\* and then placed in the special takoyaki shape hotplate. The fillings are then sprinkled into the batter, so the octopus, then ginger and spring onions. The batter is then rotated with prongs whilst its cooking to give the takoyaki its ball shape and then is cooked until golden brown all around. Once the takoyaki is cooked, it's plated and then the takoyaki sauce, mayo, dried laver and bonito flakes are sprinkled on top!

Takoyaki is actually super easy to make yourself at home! All you need is a home takoyaki plate which can be found easily and inexpensively online and of course the ingredients which can be found at most Asian supermarkets! You can even buy readymade takoyaki flour at Asian supermarkets too! The best part is you can even choose the fillings and toppings! In the past we've made cheese and ham takoyaki and even chocolate takoyaki!

*\*Dashi = Japanese word for broth*

**ACTIVITIES**

1. **Complete the following sentences using the highlighted words from the text.**
2. After birthday meals, there are always \_\_\_\_\_\_\_\_\_\_\_ for the next day.
3. \_\_\_\_\_\_\_\_\_\_\_ go inside the food and \_\_\_\_\_\_\_\_\_\_\_\_\_\_ go on the food.
4. In Japan, many vegetables are \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ before serving. This is done with vinegar.
5. If you leave a seaweed in the sun it will become \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_.
6. What would be the translation of “Takoyaki”?
7. Octopus baked
8. Baked octopus
9. Octopus cake
10. Takoyaki sauce is similar to which other:
11. BBQ
12. Golf
13. Worcester

**EXIT TICKET**

**How would you prepare your own version of Takoyaki. Make a 4 step recipe including drawings and a brief explanation in English for each one.**

**Step 2**

**Step 1**

**Step 4**

**Step 3**

1. What is the main component of the takoyaki batter?
2. Octopus
3. Fillings
4. Flour
5. True or false. Takoyakis can be sweet too.
6. True
7. False