

 Liceo José Victorino Lastarria

 Rancagua

 “*Formando Técnicos para el mañana”*

Unidad Técnico-Pedagógica

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| **ENGLISH WORKSHEET** | SEMANA: |
| **Nombre Estudiante:** | **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | **Curso:\_\_\_\_\_\_\_\_** | **Fecha: \_\_\_\_\_\_\_\_\_** | **7 al 11 de Septiembre** |
| **Objetivo:** | Utilizar su conocimiento del inglés para reordenar recetas. |  |  |
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| **OA:** | 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.  |
| **Instrucciones** **Generales :** | Desarrollar cada ejercicio y enviar guía a su correspondiente profesor de asignatura. Profesor Camilo Guarda: camiloguarda1989@gmail.comSergio Masciocchi: smasciocchib@gmail.com  |

**A RECIPE STRUCTURE**

**These are the recipes from the cookbook, but the instructions from are in wrong order. You need to decide what is the order of instructions for each recipe.**

**Shortbread**

Ingredients:

150g plain four

100g butter or margarine

50g caster sugar

Method :

1. Put it on the baking tray
2. Put the flour, sugar and butter into the bowl
3. Remove from oven and let it cool down
4. Rub together firmly until it is mixed well
5. Bake it for 10 – 15 minutes or until it is golden brown
6. Place the dough on a floured work surface and roll out to form a flat circle
7. Place the baking tray into a hot oven
8. Preheat oven to 170oC

 ***2***

 ***1***

**Greek Salad**

Ingredients:

250g cherry tomatoes

1 medium onion

1 medium cucumber

150g Feta cheese

3 tablespoons of olive oil

1 tablespoon of vinegar

1 chopped clove of garlic

salt and pepper

Method:

1. Mix oil, vinegar, garlic, salt and pepper, pour it over the vegetables
2. Add crushed feta cheese on top. Your salad is ready to serve
3. Cut tomatoes in halves, peel and dice the cucumber and slice the onion and place them in a bowl



**Now put the instructions in order:**

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| **Shortbread:** |
| 1. | B\_\_\_\_  |
| 2. | \_\_\_\_\_ |
| 3. | \_\_\_\_\_ |
| 4. | \_\_\_\_\_ |
| 5. | \_\_\_\_\_ |
| 6. | \_\_\_\_\_ |
| 7. | \_\_\_\_\_ |
| 8. | \_\_\_\_\_ |

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| **Greek Salad** |
| 1. | \_\_\_\_\_  |
| 2. | \_\_\_\_\_ |
| 3. | \_\_\_\_\_ |

**Now answer these questions:**

* Which of the recipes is healthier? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* For which one do you not have to cook anything? \_\_\_\_\_\_\_\_\_\_\_\_
* Which one will take more time to do? \_\_\_\_\_\_\_\_\_\_\_\_\_
* Where do you use more ingredients? \_\_\_\_\_\_\_\_\_\_\_\_\_
* For which recipe do you have to use oven? \_\_\_\_\_\_\_\_\_\_\_\_\_\_

 **EXIT TICKET (Only for students that receive**

**Printed worksheet)**

**Read the recipes again and list:**

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| **Vegetables** | **Verbs related to cooking** | **Non vegetable ingredients** |
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