 Liceo José Victorino Lastarria

 Rancagua

 “*Formando Técnicos para el mañana”*

Unidad Técnico-Pedagógica

**Handout: Gastronomy Vocabulary**

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Class:4th\_\_\_\_

Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

AE04 clase 2: Reconocer y utilizar vocabulario de comidas en diferentes tipos de menú.

Instrucciones: Leer y completar guía de vocabulario y reenviar a su profesor de asignatura.

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Now that we have learnt some new words related to restaurants and food, it’s time to go a little bit further and apply them to a menu. To begin with let’s check some words translated:

**DRINKS : Bebestibles**

**DESSERTS : Postres**

**MAIN COURSE : Plato principal**

**STARTERS : Entradas**

**SALADS : Ensaladas**

**I. Ok, now that you have mastered these five new concepts, let’s use them. Put the correct CONCEPT on each section of the menu.**

 **LUNCH MENU**

3.- \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Waldorf salad
* Caesar salad
* Greek salad

1.- \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Avocado pear with Mediterranean prawns
* Norwegian salmon carpaccio
* Polish potato pancakes
* French onion soup

4.- \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Fruit salad
* Nougat ice cream
* Chocolate cake
* Strawberry mousse

2.- \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Roast beef with assorted vegetables
* Veal cutlets with grilled tomatoes
* Fresh seafood paella
* Green lasagne with three cheese sauce

5.- \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Red and white wine
* Soft drinks
* Mineral water
* Orange/apple/apricot/pineapple juice

**II.- PUT THESE WORDS IN ORDER TO GET NAMES OF DISHES:**

*Remember: In English, the adjective goes first and the noun last (Adjective: Adjetivo – Noun: Sustantivo)*

1.- pea / Dutch / soup \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2.- stew / Spanish / pork \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3.- lemon/ grilled / sauce / cod / with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4.- mushrooms /with / roast / sauteed / duck \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

5.- caviare / Russian / fresh \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

6.- jacket / lamb / with / Scottish / potatoes \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**III.- WRITE THE MEANING OF THE FOLLOWING DISHES:**

*It is ok to use a dictionary or the internet to find the meaning. As long as you investigate, you are learning.*

1.- Greek salad with fresh cheese = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2.- Caroline Consommé = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3.- Black Forest cake = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4.- Fried King Clip Fish = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

5.- Home made ice cream = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

6.- Pumpkin cream soup = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

7.- French onion soup = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

8.- Vainilla Custard = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

9.- Grilled Beef Sirlion = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

10.- Creole rice = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

11.- Sautéed vegetables = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

12.- Jelly with Raspberries = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

13.- Roasted turkey = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

14.- Meringue lucuma cake = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

15.- Spring rice = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

16.- Fresh fruit salad = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

17.- Roast chicken breast = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

18.- Stuffed zucchinis = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

19.- Steamed potatoes = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

20.- French fries = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

21.- Rosemary potaoes = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**IV.- CLASSIFY THE DISHES OF ITEM V IN THE FOLLOWING CHART:**

|  |  |  |
| --- | --- | --- |
|  **STARTERS/ENTREE** |  **MAIN COURSE** |  **DESSERT** |
|  |  |  |

*Have a nice week, don’t go out unless it is necessary and remember to wash your hands regularly.*