Liceo José Victorino Lastarria

Rancagua

“*Formando Técnicos para el mañana*

Unidad Técnico-Pedagógica

English worksheet: Listening comprehension.

4th grade - Gastronomy

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

Semana del 25 al 29 de Mayo.

OA1 : Demostrar comprensión auditiva de un texto adaptado.

Objetivo: Ver video sobre receta y desarrollar ejercicios de comprensión y producción

Instrucciones: Desarrollar los ejercicios y reenviar a su correspondiente profesor de asignatura.

Camilo Guarda: [camiloguarda1989@gmail.com](mailto:camiloguarda1989@gmail.com)

Sergio Masciocchi: [smasciocchib@gmail.com](mailto:smasciocchib@gmail.com)

Antes de comenzar, abre el siguiente link en donde encontraras el audio para el primer ejercicio.  
<https://www.youtube.com/watch?v=jIjzl8I4Bnc>

**Grilled Chicken Recipe**

1. Watch the video (How to Make Grilled Chicken) and complete the following recipe using the words from the box.

|  |
| --- |
| grill season heat insert place flip brush oil |

Kitchen utensils

An old towel

A meat thermometer

Ingredients

Canola oil

4 chicken

breast halves

Salt and pepper

1/3 cup of barbecue sauce

Methods

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the grill to medium-high and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the grate with an old towel dipped in canola oil.

2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ both sides of the chicken with salt and pepper. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the chicken on the grill.

3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ boneless chicken, without turning, for six to 10 minutes, or 10 to 14 minutes for bone-in. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the chicken and cook the other side.

4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the thermometer into the thickest part of the meat to test for doneness. Make sure your chicken reaches at least 160 degrees.

5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ on your favorite barbecue sauce about one minute before the chicken is done.

Did You Know?

The body temperature of a chicken ranges from about 104 to 107.5 degrees Fahrenheit.

Antes de comenzar, abre el siguiente link en donde encontraras el audio para el primer ejercicio.  
<https://www.youtube.com/watch?v=JPdpSAvmnHY>

1. **Listen to the video and answer the following questions.**

*Escucha el video y responde las siguientes preguntas.*

**Jamie Oliver makes pancakes**

1. Who are the two girls?

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

1. What do they use for measurement?

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

1. What is the first ingredient they pour in?

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

1. Which flavors can you add?

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

1. How do you know that the pancakes are ready?

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

1. **Complete the recipe according to the video. Use the words from the box.**

*Completa la receta de acuerdo con el video. Usa las palabras del recuadro.*

First you \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ one cup of self-raising flour and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ it in a bowl. Then you \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ one cup of milk and a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of salt. Finally, you \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ in one egg and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the whole batter with a whisker. Finally, you can \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ in some pear or other fruit.

Then you \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ little piles of the batter into a heated pan with butter. When they are ready on both sides, you can \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ a spoonful of yogurt on top and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ some honey on it.

measure – put - mix - pinch – pour (2x) - crack – drizzle - add – grate