

 Liceo José Victorino Lastarria

Rancagua

“*Formando Técnicos para el mañana”*

Unidad Técnico-Pedagógica

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| **ENGLISH WORKSHEET: Peruvian Gastronomy.** | | | | | SEMANA: | |
| **Nombre Estudiante:** | | **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | **Curso:\_\_\_\_\_\_\_\_** | **Fecha: \_\_\_\_\_\_\_\_\_** | **Del 7 al 11 DE SEPTIEMBRE** | |
| **Objetivo:** | Demostrar comprensión lectora de un texto sobre cocina peruana y su relación con otros países. | | | |  |  |
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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.com](mailto:camiloguarda1989@gmail.com)  Sergio Masciocchi: [smasciocchib@gmail.com](mailto:smasciocchib@gmail.com) | | | | | |

# 10 Reasons Why Peru is One of the World's Top Gastronomy Countries (pt1)

In the last 10 years, Peru has been recognized as one of the world’s best culinary destinations, a perfect option for **foodie tourism**. The country’s gastronomic boom owes a great deal to its biodiversity along with its **multicultural heritage**. Here are some of the reasons why there’s no better place in the world to dine.

## Cultural diversity

The mix of flavors in Peruvian cuisine reflects the mix of cultures that have arrived in Peru over the last 500 years. It began with pre-Hispanic cuisine that gave us dishes and cooking methods like pachamanca and cuy chactado. Then, when **Spanish** colonization began in the 16th century, **Moorish** influenced dishes were introduced to the menu; the onions, spices and honey desserts are now fundamental to every meal. When **Chinese** immigrants arrived in the 19th century, their cuisine seamlessly melded with Peruvian traditional dishes and created the super-popular Chifa. Other big gastronomical influences are **African**, **Italian** and **Japanese** cuisines.

## Costa, sierra y selva

Coast, mountains and jungle. Each of these three geographical regions offer their own traditional dishes cooked with local ingredients. Such is the case of **quinoa**, which is found in the mountainous areas, while **limes** and **grapes** are cultivated by the coast, and **yuca roots** and fish like **Paiche** (the biggest fish in the Amazon river) are found in the jungle. If you’re traveling around Perú, you will see how the biodiversity of each of the country’s 24 states is proudly represented in each region’s gastronomy.

1. **Answer the following questions.  
     
   a) According to the text. What are 2 reasons for such a big diversity on Peruvian gastronomy?**

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b) For how long has Peru being mixing it’s culture?  
  
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c) Which popular dish was created due Chinese influence?  
  
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**d) What’s the name of the biggest fish in the Amazon river?**

**e) Can you think of a Peruvian dish that shares a lot with Japanese gastronomy?  
  
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**EXIT TICKET**

1. **Select a Peruvian dish (anyone you would like to write about) and describe it using 50 words.**