**Liceo José Victorino Lastarria, Rancagua**

“*Formando Técnicos para el mañana”*

Unidad Técnico-Pedagógica

Departamento de Inglés

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| **ENGLISH WORKSHEET: Peruvian Gastronomy.**  | SEMANA: |
| **Nombre Estudiante:** | **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | **Curso:\_\_\_\_\_\_\_\_** | **Fecha: \_\_\_\_\_\_\_\_\_** | **5 al 9 de OCTUBRE** |
| **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.comSergio Masciocchi: smasciocchib@gmail.com  |

## 10 Reasons Why Peru is One of the World's Top Gastronomy Countries (pt2)

## The power of reinvention

Although Peruvian cuisine is a product of cultural fusion, ingredients and cooking methods, the adaptation of traditional dishes to modern cuisine is a result of the gastronomical boom in recent years. Peruvian’s continue to mix everything: from the popular street food Combinado consisting of cebiche, chifa and papa a la huancaina (potatoes covered with ají and cheese sauce), to vanguard cuisine that introduce new textures and flavors, often served in Lima’s fanciest restaurants like Astrid & Gaston.

## World’s 5 best restaurants are in Peru

Central is Chef Virgilio Martinez’s restaurant in Lima and it’s currently placed fourth in the world by Restaurant magazine. Other restaurants winning the magazine’s recognition are Maidos and Astrid & Gastón (of Peruvian gastronomy driving force Gastón Acurio fame). In Lima alone, you will find 9 of the best restaurants in the continent, according to Restaurant magazine.

## The best Pisco is in Peru

This brandy-like liquor served as a Pisco sour is an excellent appetizer to precede lunch or dinner. Pisco is distilled in southern regions of the country like Moquegua, Arequipa, Tacna and Ica. In fact, in this last region there’s a town called Pisco. There’s an array of varieties that vary in aroma and taste: pisco acholado, italia, mosto verde and quebranta. You can visit some of the best pisco distilleries if you care to leave Lima for a day or two.

## A hot sauce called Ají

Spanish-Peruvian Inca Garcilaso de la Vega wrote in his Comentarios Reales de los Incas (1609) that Peruvians had a long tradition (and obsession) of putting “uchu” (hot sauce), on almost everything they ate. Most Peruvian dishes are currently prepared or eaten with ají. There are five types of cultivated solanum (ají) and they are known by different names like rocoto (pepper), panca y pipi de mono. The preparation of the ají sauce differs according to the region and the ingredients mixed with it.

1. **Answer the following questions.

a) According to the first paragraph. What are 3 popular dishes in Peru?**

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b) How many awarded restaurants can you find in Peru, according to Restaurant Magazine?

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c) In which place of Peru is pisco prepared?

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**d) In the text pisco is compared with…**

**e) What’s the original name for a spicy sauce?

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 **EXIT TICKET**

1. **Write you own opinion (30 – 50 words) about the following statement.

“Peruvian cuisine is as rich as its history”**