British breakfast

Submitted by Judit Novákné on 2025. 09. 01., h - 09:03

Tipologia di piano

Piano di lezione

Settore

Nem jellemző

Argomento / Materia

Hallás utáni szövegértés

Voto

12. évfolyam

Obiettivi di apprendimento

A brit konyhával kapcsolatos szavak ismerete

Introduzione e preparazione della lezione / project task

1. Rövid beszélgetés a reggeliről(5-7 perc)

Lehetséges kérdések:

- What do you eat for breakfast on a typical day?
- Do you prefer a sweet or savory breakfast?
- What's the difference between an English breakfast and a Hungarian breakfast?2. Watching the video

2.A videó megtekintése (14 perc)

https://youtu.be/P-WNLRsLlvE?list=TLGGOi60PFRzdLEwMTA5MjAyNQ

Realizzazione della lezione / project task

3. Feleletválasztós kérdések:

A Proper Full English Breakfast (5-7 perc)

- 1. According to the source, why were traditional British sausages given the nickname "bangers" during the War years?
- A) Because they were made from various leftover parts, hence "banging" them together.
- B) Because the fat in them would often burst through the skin while cooking, making a banging sound.
- \circ C) Because they were so delicious, people would "bang" on the table for more.
- $\,^{\circ}$ D) Because they were typically served with mashed potatoes, known as "bangers and mash."
- 2. What is the primary and most distinctive ingredient used to thicken traditional black pudding?
 - A) Ground beef
 - B) Kidney beans
 - C) Pig's blood
 - D) Mushrooms and onions
- 3. Which type of bacon is considered essential for an authentic traditional English breakfast, as described in the video?
 - A) Long, thin streaky bacon, common in America.
 - B) Smoked turkey bacon.
 - ∘ C) Pancetta.
 - D) Back bacon, cut from the loin, not streaky.
- 4. What specific breakfast item did Princess Diana particularly enjoy, often eating a whole tin of it for breakfast, according to Darren McGrady?

- A) Fried bread
- B) Scrambled eggs
- C) Cumberland sausage
- D) Heinz English baked beans
- 5. When preparing a traditional fried breakfast, what is the recommended FIRST item to start cooking, due to its longer cooking time?
 - A) Eggs
 - ∘ B) Bacon
 - ∘ C) Sausages
 - D) Mushrooms
- 6. What does the abbreviation "HP" in HP Sauce stand for?
 - A) High Protein
 - B) Heinz Products
 - ∘ C) Houses of Parliament
 - D) Hot and Peppery
- 7. How did the Victorians view the traditional English breakfast, as mentioned in the source?
 - A) As a quick and simple meal to start the day.
 - B) As a meal reserved only for the working class.
 - C) As the most civilized meal of the day.
 - D) As a meal typically eaten three times a day.
- 4. Tervezzenek a diákok egy brit reggeliző étlapot (16-20 perc)

A tanulók párokban vagy kisebb csoportokban dolgoznak, és elkészítik a saját brit reggeliző kávézójuk étlapját, a videóban elhangzott szókincs és kulturális ismeretek felhasználásával. Ezután bemutatják azt az osztálynak, vagy szerepjáték keretében rendeléseket vesznek fel.

Applicazioni utilizzate

ChatGPT

Programma di valutazione

Szóbeli értékelés

Materie di interesse generale

idegen nyelv