***Theme:*** Traditional British Meals

***Activity objectives: -***To practice the students in learning and revising the vocabulary

- Тo develop the skills of reading, listening, speaking and writing on the theme.

- To teach pupils' skills to express their opinion.

- Тo educate in children the respect to traditional food in Britain and the interest for the culture of eating;

***Materials:*** video presentation, multimedia-projector, cards, candies.

***Procedure***

**1. The organization part.**

**T**. Hello, boys and girlsI am glad to see you. I hope you are well and nice today. Smile each other, please, and sit down.

**2. Aims**

Today we’re going to have a very “tasty” lesson. I’m sure that you’ll like the theme of our lesson. Look at the picture on the blackboard and try to guess what our today’s topic is (the pictures of food). Right you are. The topic of the today’s lesson is Traditional Meals in Britain. Today you are going to revise the

Vocabulary and watch the Video. At the end of the lesson you’ll be able to speak about the meals in Britain.

But now I’ve got a surprise for you. Choose the candy for you. Divide into groups.

**3. Main part**

***1. Brainstorming***

Which words are associated with the topic ‘**Meal’.**Write the words in one minute.

Fruit, vegetables, desserts, snacks.We will work in groups, 1 team will write the list of words, another will speak.

***T.:*** Tell about your preferences using these expressions:

I don’t eat…because…

I eat… because…

***2. Reading***

***Pre-reading***

***T.:*** Choose one shirt of colored paper and answer the question?

*What do you like to eat?*

*How many meals a day do you have?*

*What do you have for breakfast?*

*When do you have lunch?*

*What is the main meal a day for you?*

*What is the most important meal of the week?*

***While-reading***

***T.:*** And now your task is to read, and while readingput the words in the list under the correct headings:

***Breakfast, Dinner;***

***(****roast beef,* *pork,* *sausages, tomatoes, chicken or lamb,* *cereal, eggs* *and bacon,* *toast with marmalade, juice and yogurt with a cup of tea or coffee.)*

British Meals

Traditionally English people have three meals a day: breakfast, lunch and dinner.

Breakfast is served in the morning. It used to be a large meal with cereal, eggs and bacon, sausages, tomatoes. But such a large breakfast takes a long time to prepare is not very healthy. Nowadays, Britain’s most popular breakfast consists of cereal, toast with marmalade, juice and yogurt with a cup of tea or coffee.

Lunch is a light meal. Most people have no time to go back home for lunch so they eat at school, cafes, pubs or restaurants.

The main meal is dinner, which is usually between 6 and 7 p.m. A typical evening meal is a meat dish with vegetables and dessert.

The most important meal of the week is the Sunday dinner, which is usually eaten at 1 p.m. The traditional Sunday dish used to be roast beef, but nowadays pork, chicken or lamb are more common.

On Sunday evenings people have supper or high tea. The famous British afternoon tea is becoming rare, except at weekends.

***Post-reading***

***T.:*** Follow the arrows and make sentences. Write them down.

***3. Listening and watching***

**T.:** Well done, and now we’re going to watch the video about food in Britain.

***Before watching***

- What do you know about British food?

- What British people eat for breakfast?

- What is the favorite British drink?

***While-watching***

***T.:*** Fill in the gaps and find out the information Who? When? What? Why? And be ready to speak.

British food doesn’t have a very good reputation, but fish and chips and a good cup of English tea are two things you should try if you are ever in Britain.  
Fish & chips  
Fish and chips became a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ meal for working class people in Britain because of the advances in trawl fishing in the North Sea and the development of the railway network in the middle of the 19th century. According to the Oxford English Dictionary the first \_\_\_\_\_\_\_\_ of the word ‘chips’ to mean fried potatoes appeared in A Tale of Two Cities by Charles Dickens, which was published in 1859..  
Tea  
Every day in Britain approximately 165 million cups of tea are \_\_\_\_\_\_\_\_\_\_\_, but in fact the British were one of the last countries in Europe to try tea. It first arrived in Britain in 1662 when Charles II \_\_\_\_\_\_\_\_\_\_\_ the Portuguese princess Catherine of Braganza, who brought her favourite drink to the English court. At that time tea came from China, and one of the first places in Britain to sell it was Garraway’s coffeehouse in 1667. Tea drinking \_\_\_\_\_\_\_\_\_\_\_ became more popular over the next century, and in the 19th century tea began to be grown in India and Ceylon (now Sri Lanka).  
These are two other traditional dishes from different parts of Britain, but ones you might not be so keen to try.  
  
Jellied eels  
Jellied eels are a traditional English \_\_\_\_\_\_\_\_\_\_\_ that originated in the 18th century, primarily in the East End of London. The dish consists of chopped eels boiled in a mixture of water, vinegar and spices. The eel was a \_\_\_\_\_\_\_\_\_\_\_, nutritious and readily available food source for the people of London, particularly the poor. The cooking process releases proteins from the fish into the water, and when it cools it forms a jelly. It can be eaten hot or cold.  
Haggis  
Haggis is a traditional \_\_\_\_\_\_\_\_\_\_\_\_\_\_ dish containing sheep’s heart, liver and lungs, minced with onion, oatmeal, suet and spices. It is then \_\_\_\_\_\_\_\_\_\_\_ in the sheep’s stomach, although most modern commercial haggis is prepared in a casing rather than an actual stomach. It was a popular dish for the \_\_\_\_\_\_\_\_\_\_\_, because it was made from left over parts of the sheep and was cheap but nourishing.

***Post-watching***

**T.:** So, you’ve watched the video about British meal. I want you to work in pairs and make up the dialogues. Make up the dialogues using the bunch of questions.

***Bunch of questions***

When?

Who?

What?

Why?

***4. Role Play.***

**T.:**Let’s divide into two groups.

Imagine that Julie Robinson comes to Ukraine and now she’s present here at our lesson. Ask her about traditional British meal.

(Two groups.)

*1. What do you have for breakfast?*

(We usually have milk and cereal, toast with

jam and marmalade, fruit juice, tea or

coffee)

*2. When do you usually have lunch?*

(We have lunch at about twelve of one

o’clock)

*3. Where do you usually buy your food?*

(We buy our food from the supermarkets)

*4. When do you usually have your evening*

*meal?*

(We have our main meal in the evening. It is

usually at about six or seven o’clock)

*5. Do British people eat o lot of fish and chips?*

(Yes, they do)

*6. What’s your favorite food?*

(My favorite meal is pizza)

*7. Do you eat o lot of fruit and vegetables?*

(Yes, I do)

**4. The ending**

***1. Summarizing, marks***

***T.*:** You’ve read the text, watched the video and made up the dialogues. Now you are able to speak about British meal, about your likes and dislikes.

**T.:** Let’s do sum up

-What have you done at this lesson?

(We’ve revised vocabulary, read the text and watched the video)

-What do you know about British meal? What’s the traditional British food?

-Have you got any questions?

-Do you like the lesson?

**T.:** You’ve worked hard at this lesson. You were great. I like your working today. You were very active and took part in our lesson. Your marks are the following: …

***2. Homework***

Your home task for the next lesson is to tell about Traditional British Meals. You have to do a project.

The lesson is over. Good-bye. Thank you for hard work, you were brilliant today. Have a nice day today!

***Literature***

<https://whttp://www.projectbritain.com/food/meals.htm>

ww.youtube.com/watch?v=w4Y0ZtVLXHM

<http://studopedia.su/20_22609_British-Meals.html>

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