

Food

Class Objective:

I will be able to learn to list down and talk about food in Dutch.

Concept A: Food items in Dutch

- | | |
|--------------------|------------------------------|
| • eten & drinken | food & drinks |
| • de groente | the vegetables |
| • het fruit | the fruits |
| • het brood | the bread |
| • de boterham | the slice of bread |
| • de kaas | the cheese |
| • de hagelslag | the chocolate sprinkles |
| • de pindakaas | the peanut butter |
| • de melk | the milk |
| • de koffie | the coffee |
| • de thee | the tea |
| • de aardappel | the potato |
| • de aardappeleter | the potato-eater |
| • het bier | the beer |
| • de wijn | the wine |
| • het water | the water |
| • het vlees | the meat |
| • de kip | the chicken |
| • de friet | the French fries |
| • frietje met | French fries with mayonnaise |
| • de frikandel | Dutch meat sausage |
| • de kroket | Dutch fried ragout bar |
| • de pannenkoek | the pancake |
| • de stroopwafel | the syrup waffle |
| • drop | liquorice |
| • de, het snoep | the sweets |

Concept B: Verbs related to food

- | | |
|----------------|--------------------|
| • eten | to eat |
| • drinken | to drink |
| • bestellen | to order |
| • klaarmaken | to prepare |
| • voorbereiden | to set up, prepare |
| • wegen | to weigh |
| • wassen | to wash |

1. **Introduction**

2. **Background**

3. **Method**

- 1. **Study Design**
- 2. **Participants**
- 3. **Intervention**

4. **Results**

- 1. **Primary Outcome**
- 2. **Secondary Outcome**
- 3. **Subgroup Analysis**

5. **Conclusion**

- 1. **Summary**

6. **Discussion**

7. **Conclusion**

8. **References**

9. **Appendix**

- 1. **Table 1**
- 2. **Table 2**
- 3. **Table 3**

10. **References**

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7. **Appendix**

8. **Supplementary Materials**

9. **Notes**

- 1. **Notes**
- 2. **Notes**
- 3. **Notes**

10. **References**

1. **Introduction**

This document describes the structure and content of the course.

2. **Objectives**

- 1. Understand the basic concepts of the course.
- 2. Apply the concepts to solve problems.
- 3. Develop the ability to work in a team.

3. **Structure**

- 1. The course is divided into three main parts: theory, practice, and assessment.
- 2. The theory part covers the basic concepts and principles of the course.
- 3. The practice part involves solving problems and working in a team.
- 4. The assessment part consists of a final exam and a group project.

4. **Assessment**

- 1. The final exam will be held at the end of the course.

5. **Conclusion**

This document provides a brief overview of the course.

For more information, please contact the course coordinator.

6. **References**

- 1. [Reference 1]
- 2. [Reference 2]
- 3. [Reference 3]

7. **Appendix**