

FOOD



fruit



vegetables



butter



milk



cheese



eggs



meat



flour



bread



pasta



rice



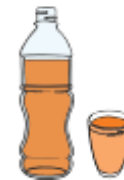
cereal



drink



juice



ice cream



margarine



salad



pizza



shopping basket



trolley



checkout



carrier bag



cake



sweets



chocolate



biscuits



jam



honey



yoghurt



chips



fish



spices



frozen food



tinned food



pet food



sauces



washing powder



washing up liquid



toiletries



cleaning items





carrot



potato



cauliflower



broccoli



sweetcorn



celery



cabbage



peas



pepper



onion



leek



rhubarb



apple



banana



pear



orange



lemon



kiwi





parsnip

Fill the alphabet chart with the food related vocabulary starting with each letter. You can draw or write.


























The Alphabet Key

★ Alphabet Chart

apple					
 Aa	Bb	Cc	Dd	Ee	Ff
Gg	Hh	Ii	Jj	Kk	Ll
			pepper		
Mm	Nn	Oo	 Pp	Qq	Rr
Ss	Tt	Uu	Vv	Ww	Xx
Yy	Zz	guruparents.com ★			

How many
have you
got. See this
chart for
ideas?

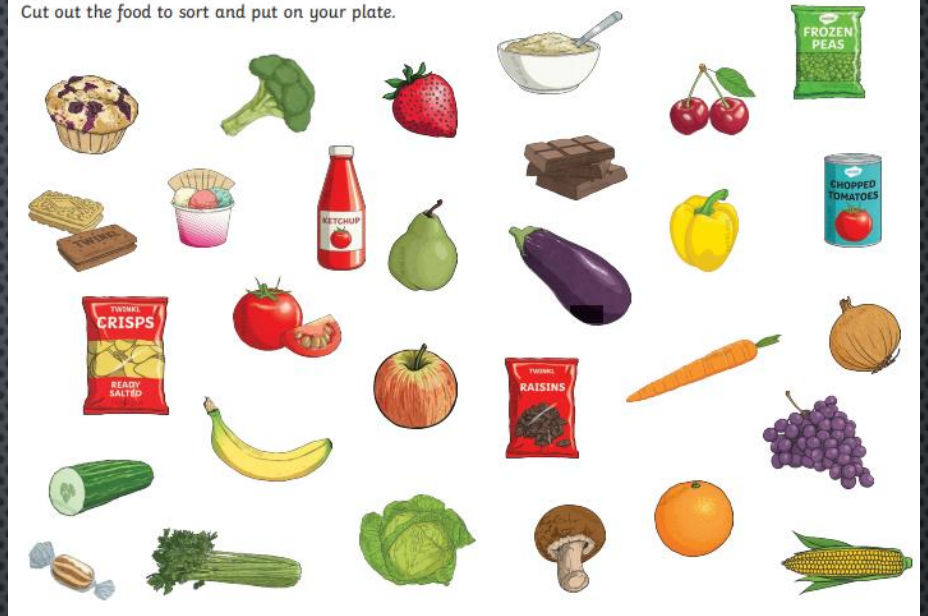
The Alphabet Key

Aa  apple	Bb  bread	Cc  carrot	Dd  donut	Ee  egg	Ff  fig
Gg  grapes	Hh  honey	Ii  ice cream	Jj  jelly	Kk  kiwi fruit	Ll  lemon
Mm  mango	Nn  noodles	Oo  orange	Pp  pineapple	Qq  quince	Rr  rice
Ss  strawberry	Tt  tomato	Uu  as in plum	Vv  vegetables	Ww  watermelon	Xx  as in flax
Yy  yogurt	Zz  zucchini				

WHAT WOULD YOU LIKE TO EAT?
FILL THE PLATE WITH YOUR
FAVOURITE FOOD.



Cut out the food to sort and put on your plate.







DESCRIBE TASTE

My favourite food is a chocolate cake.
I like it because it is sweet and creamy.

	Spicy Hot		Sweet Sugary
	Sour Tart		Salty Savory
	Bland Tasteless		Rich Flavorful

MEALS	TASTES	TEXTURES	SMELLS
delicious	savory, salty	crispy	stinking
tasty	sweet	tender,	fragrant
yummy	sour	tough	smelly
disgusting	bitter	smooth	
awful	hot / cold	creamy	
horrible	peppery	chewy	
	spicy	oily, fatty,	
	fresh	greasy	
	rich, strong		
	tasteless		

 smelly
  tender
  sweet
  smelly





Tell me about your favourite food.
Tell me about the food you don't like.

I like most...

I like it because...

I enjoy eating...

I enjoy it because...

I don't like ...

I don't like it because...

I hate eating...

I hate eating it because...

The Variations Key

LIKES

- I like...
- I love...
- I enjoy...
- I adore...
- I'm crazy about...
- I'm mad about...
- I enjoy...
- I'm keen on...
- I'm really into...
- I live for...
- ... is my thing
- I'm fond of...



DISLIKES

- I don't like...
- I dislike..
- I hate...
- I abhor...
- I can't bear...
- I can't stand...
- I detest...
- I loathe...
- I can't stand
- I don't really care for...
- I'm not into...
- I'm not a huge fan of...



www.englishstudy.com

CAN YOU GUESS THE FOOD?



What am I?

I grow on trees.
I am red or green.
I am crunchy.

What am I?

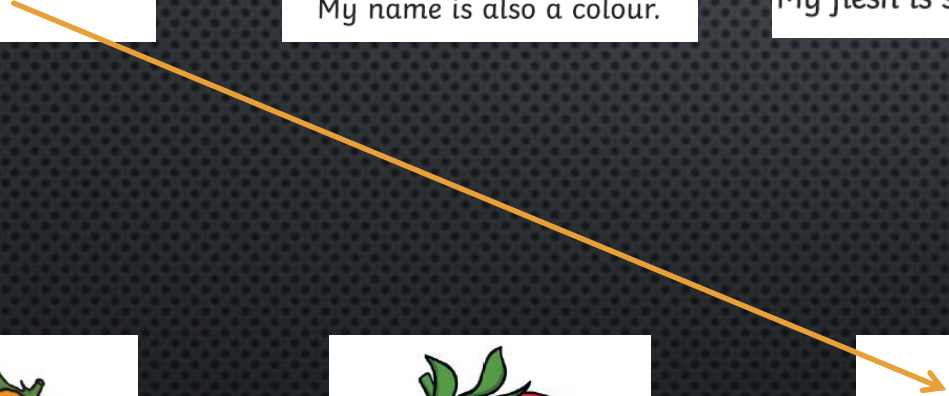
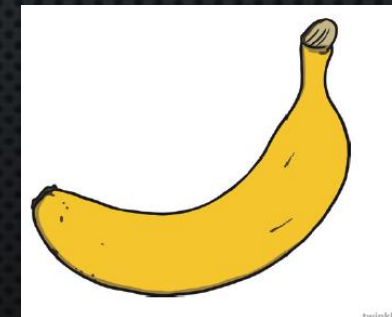
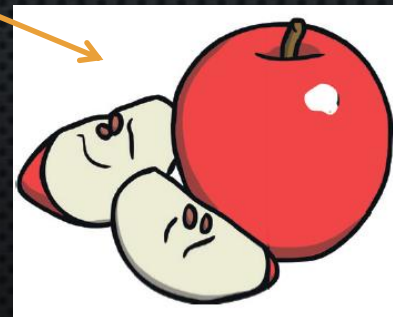
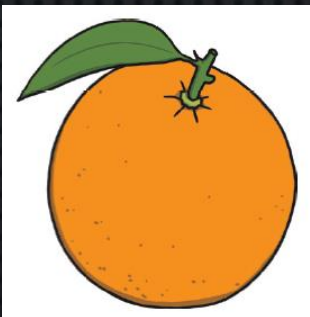
I grow on trees.
You have to peel me to eat me.
I am often turned into juice.
My name is also a colour.

What am I?

You have to peel me.
My skin is yellow.
My flesh is soft and light yellow.

What am I?

I have seeds on the outside.
I am eaten in the summer.
I am soft and red.



What am I?

I am round.

I have many different toppings.

I usually have a tomato and cheese topping.

What am I?

I am sweet.

I come in different flavours.

I usually have icing on top.

I am served at birthday parties.

What am I?

I come in packets.

I come in different flavours.

I am made with potatoes.

I am crispy.

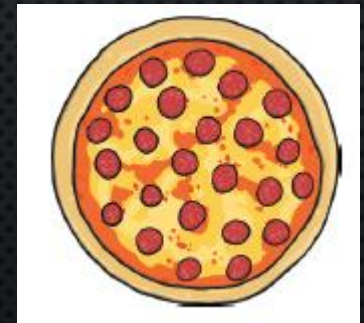
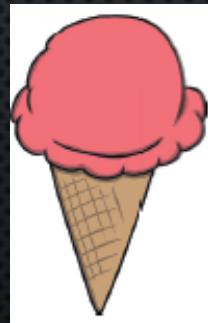
What am I?

I am found in the freezer.

I taste good on a sunny day.

I come in many different flavours.

I am made with cream.



FOOD

1 2

3

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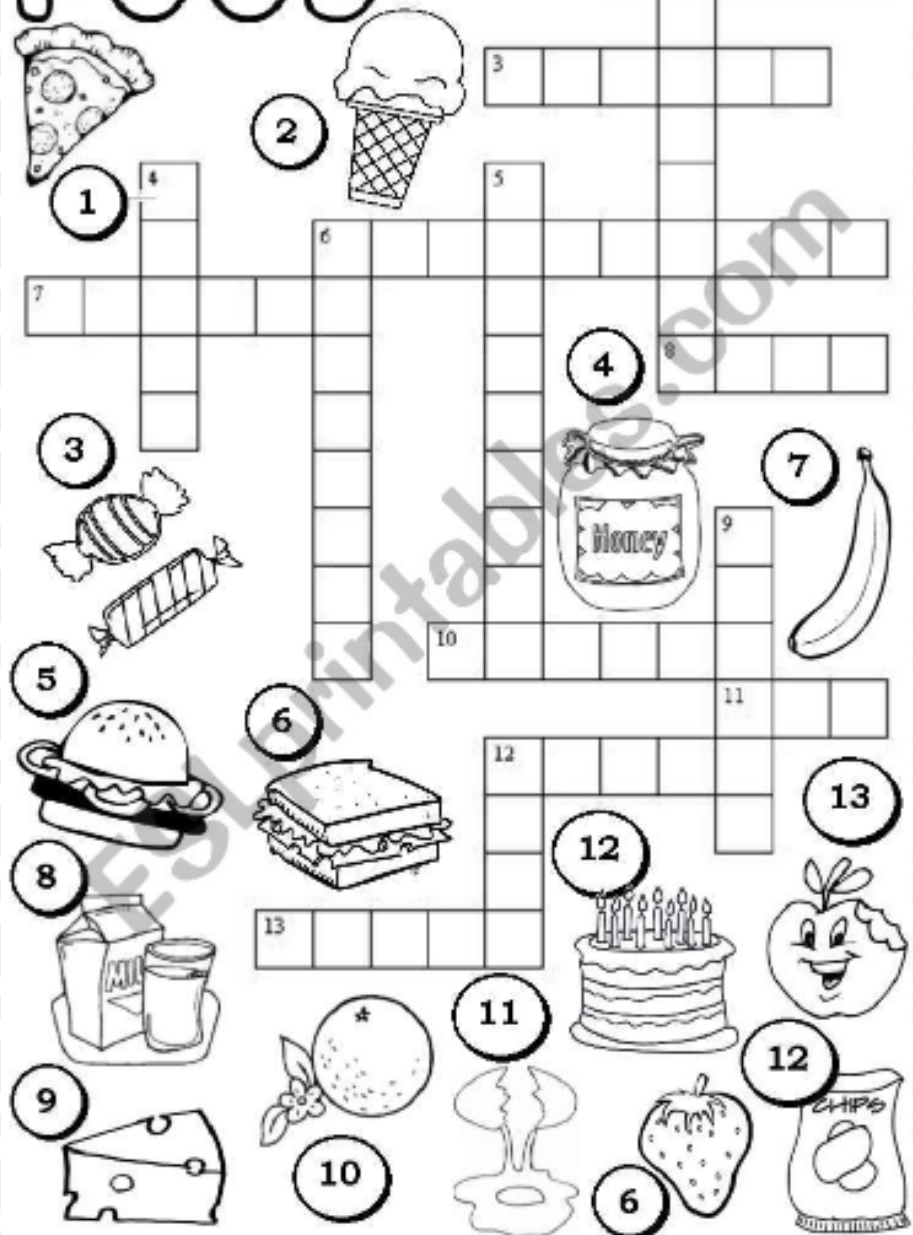
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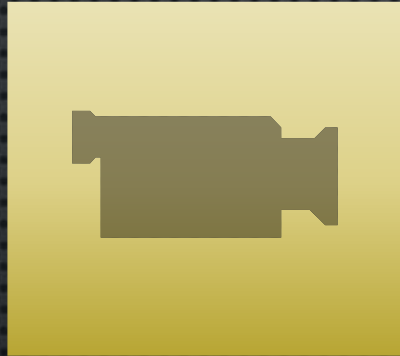
FOOD



ANSWER KEY:

- 1 pizza
- 2 icecream
- 3 sweets
- 4 honey
- 5 hamburger
- 6 sandwich (down)
- 6 strawberry (across)
- 7 banana
- 8 milk
- 9 cheese
- 10 orange
- 11 egg
- 12 cake (down)
- 12 chips (across)
- 13 apple

A RECIPE: PANCAKES



https://www.youtube.com/watch?v=OsFJKioa_5c



- WATCH THE VIDEO. WHAT INGREDIENTS DO YOU NEED TO MAKE PANCAKES?

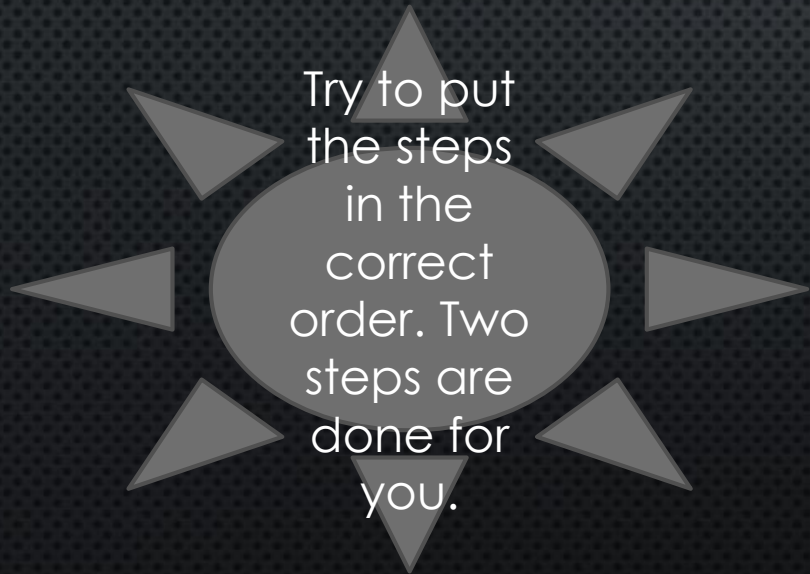
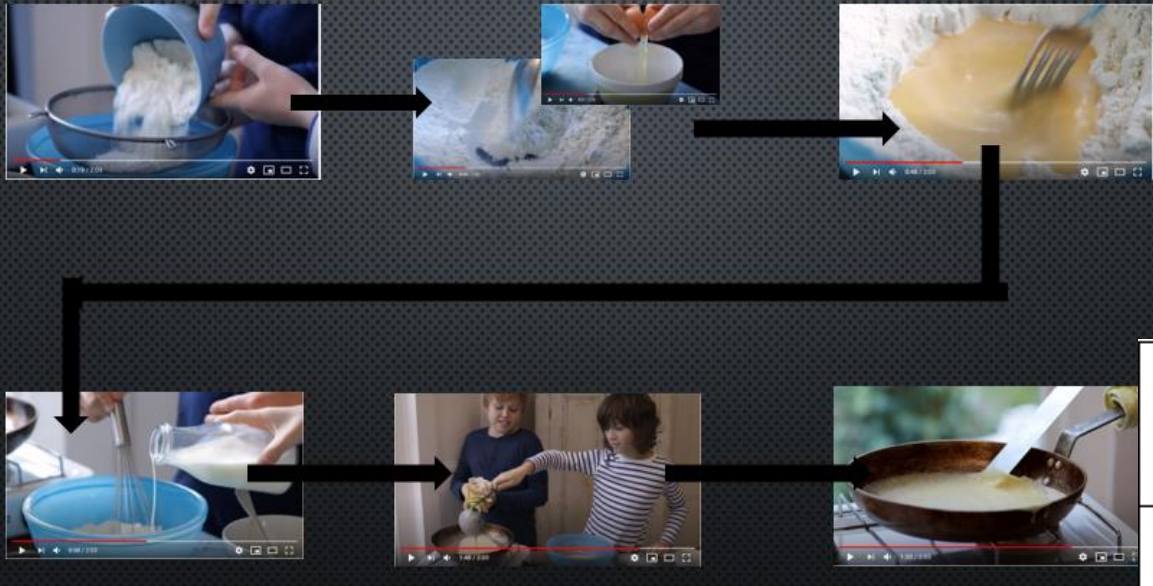
Ingredients:

-
-
-
-
-



Try to tell how to make pancakes in your language.
Look at the steps on this slide to help you.





	Make a hole in the middle of the flour so that you can see the bottom of the bowl – this is called a well. Crack the eggs into a small bowl and then whisk the eggs with a fork.
	Heat a frying pan over a medium heat and add 1 tsp oil and a little of the butter. Spoon a ladleful of the batter into the pan and then carefully move the pan around so that the mixture covers the base of the pan.
1	Sieve the flour into a bowl. This helps take out any lumps in the flour and will add a little air to your pancake mix. If you are cooking with a friend, you can help each other.
6	Cook for a couple of minutes, then flip the pancake with a spatula. Cook for another minute then toss it for fun. Serve with a squeeze of lemon and a little sugar. Repeat with the rest of the batter.
	Pour the eggs into the well then stir the eggs with a fork and watch the flour fall into the egg. Don't be tempted to bring the flour into the eggs – it will gradually fall in on its own.
	Once the egg mixture is quite thick, whisk in the milk and watch the flour fall gradually into the batter mixture. Mix in the melted butter, cover and leave to stand for about 15 minutes.

ANSWERS

Ingredients:

- 125g plain flour
- 2 Co-operative British free range eggs
- 300ml semi skimmed milk
- 25g unsalted butter, melted
- 1 tbsp vegetable oil
- 15-20g unsalted butter
- To serve, 1 lemon, cut into wedges, and 6-8 tsp sugar

2	Make a hole in the middle of the flour so that you can see the bottom of the bowl – this is called a well. Crack the eggs into a small bowl and then whisk the eggs with a fork.
5	Heat a frying pan over a medium heat and add 1 tsp oil and a little of the butter. Spoon a ladleful of the batter into the pan and then carefully move the pan around so that the mixture covers the base of the pan.
1	Sieve the flour into a bowl. This helps take out any lumps in the flour and will add a little air to your pancake mix. If you are cooking with a friend, you can help each other.
6	Cook for a couple of minutes, then flip the pancake with a spatula. Cook for another minute then toss it for fun. Serve with a squeeze of lemon and a little sugar. Repeat with the rest of the batter.
3	Pour the eggs into the well then stir the eggs with a fork and watch the flour fall into the egg. Don't be tempted to bring the flour into the eggs – it will gradually fall in on its own.
4	Once the egg mixture is quite thick, whisk in the milk and watch the flour fall gradually into the batter mixture. Mix in the melted butter, cover and leave to stand for about 15 minutes.