

3C Collect what you need

Activity type: Speaking – Collecting game – Whole-class mingling

Aim: To ask and answer questions about recipe ingredients and read recipes

Language: Food and cooking vocabulary / Requests and responses – Use any time after 3.3.

Preparation: Make enough copies of Worksheet 1 so that there is one recipe card for each learner. Cut out the recipe cards. Make enough copies of Worksheet 2 so that there is one full set of ingredient cards for every set of four recipes.

Time: 20–25 minutes

- 1 Give each learner one recipe card. Shuffle the ingredient cards and distribute them equally amongst the learners. Ensure that learners understand the vocabulary of the recipes and ingredients.
- 2 Learners check their ingredient cards to see if they already have any of the things they need for their recipe. They then mingle and try to collect all the other ingredients they need by asking classmates: *I need some / a / two Have you got any?* If a classmate has the requested ingredient, and the request is properly made, he/she must hand it over (even if it is needed for his/her own recipe). If the classmate does not have the requested ingredient, he/she replies: *I'm sorry, I haven't got any*
- 3 Once a learner has all the ingredients he/she needs, he/she sits down. After this he/she can be asked for ingredients but is only obliged to give ingredients not needed for his/her own recipe.
- 4 When all learners have found the ingredients they need, gather groups of learners with different recipes. Learners read out their recipe cards and groups discuss whether these (typical English) recipes sound appetising.

Extension

- Learners describe typical dishes from their home country, explaining ingredients and recipes.
- Learners write a recipe from their country in English, or translate a recipe given to them by a family member / friend and share it with the class.

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Recipes

Shepherd's pie

1 large onion, chopped
3 large carrots, peeled and sliced
1 tin tomatoes
Pinch of salt
1½ lbs minced beef
3 large potatoes, boiled
Butter

Method

- Fry onions and carrots until soft, add minced beef and stir until well cooked.
- Add tomatoes and salt and simmer for 15 minutes. (Add a little water if necessary.)
- Put minced beef mixture in an oven-proof dish.
- Mash potatoes with butter and lay them over the cooked meat mixture.
- Bake in the oven at 350°F (180°C, gas mark 4) for 20 minutes or until brown.

Toad-in-the-hole

1½ cups flour
1½ cups milk
2 eggs
1 lb sausages
Butter

Method

- Pre-heat oven to 425°F (220°C, gas mark 7).
- Sift flour and salt into a bowl.
- Whisk eggs and add to flour, mixing thoroughly.
- Slowly add the milk and whisk until the mixture is smooth.
- Grill sausages.
- Put a little butter in a metal oven tray and place in the oven.
- When the butter has melted, add the sausages, pour over the batter and return tray to the oven.
- Bake for 20 minutes or until golden brown.

Bread-and-butter pudding

2 eggs
¼ cup sugar
2 cups warm milk
½ cup raisins
6 slices white bread
Butter

Method

- Pre-heat oven to 350°F (180°C, gas mark 4).
- Beat eggs and sugar together in a bowl, and add milk.
- Spread bread with butter, put one layer in oven-proof dish and scatter with raisins.
- Cover with another layer of bread and pour over the milk and egg mixture.
- Bake for 30–40 minutes, or until golden.

Bean bake

1 medium onion, chopped
1 tin mixed beans, drained
1 tin tomatoes
3–4 slices bread
Butter
1–2 cloves garlic, crushed

Method

- Pre-heat oven to 400°F (200°C, gas mark 6).
- Fry onion in a little butter until soft.
- Add beans and tomatoes and simmer for 30 minutes. (Add a little water if necessary.)
- Slice bread and spread with butter and crushed garlic. Put the bean and tomato mixture in an oven-proof dish and cover with slices of garlic bread. Bake in a hot oven for 20–30 minutes until bread is golden brown.

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Ingredient cards

