Unit 6 — Food Cultures — Teacher copy

Track E · Klasse 7 · Niveau E

Niveau E

1. Vocabulary

Match each item to its meaning or use it in a sentence.

Term	Your note
to chop	
to slice	
to peel	
to boil	
to fry	
to bake	
to season	
to taste	
to stir	
to serve	

2. Reading

Read the text and use it for the activities below.

Reading text — *The Sunday Chicken*

Anya's grandfather makes the same dish every Sunday: rice, chicken, a sauce with herbs the family will not name in English because the English name does not feel right. The dish has migrated with the family for two generations. In the village, it was made with a chicken from the yard. In the city, it is made with a chicken from the supermarket. The taste is mostly the same. Sundays are the day Anya's grandfather speaks the most. The dish, he says, is what the family is. Every other day they argue about everything. On Sundays they argue about the chicken.

Vocabulary cluster — kitchen and recipe

Verb	Noun
to chop	a knife, a board
to slice	a slice
to peel	the peel
to boil	a pot

Verb	Noun
to fry	a pan
to bake	an oven
to season	salt, pepper, herbs, spices
to taste	a taste

Verb	Noun
to stir	a spoon
to serve	a plate, a bowl

Useful phrases.

- *to be born of — that recipe is born of two villages.*
- *to pass down — the recipe was passed down from grandmother.*
- *a family staple — rice and beans is our family staple.*

Language focus — quantifiers

Quantifier	Use	Example
some	positive sentences (definite quantity)	*We need some salt.*
any	negatives and questions	*Is there any rice left?*
many	countable, often negatives/questions	*There aren't many eggs.*
much	uncountable, often negatives/questions	*There isn't much milk.*

Quantifier	Use	Example
a few	small countable amount, positive	*Add a few onions.*
a little	small uncountable amount, positive	*Add a little salt.*
a lot of / lots of	both, positive and informal	*We have a lot of rice.*

Language focus — recipe imperatives
A recipe in English usually uses the **imperative**: base verb, no subject.

- *Chop the onion finely.*
- *Add a little oil.*
- *Don't boil the herbs for too long.*
- *Let the rice rest for ten minutes.*

For polite cooking talk: *Could you pass the salt? Would you mind stirring this?*

3. Practise

Niveau G — controlled

A. Some, any, much, or many?

1. Is there _____ chicken in the fridge?
2. We need _____ rice for tonight.
3. There aren't _____ tomatoes left.
4. There isn't _____ time before dinner.

B. Match the verb to the kitchen tool.

Verb	Tool
1. to chop	a. an oven
2. to bake	b. a knife
3. to fry	c. a pot
4. to boil	d. a pan

Niveau M — productive

C. Re-write as a polite recipe instruction.

5. You should peel the potatoes first. → ___
6. You must not add salt before boiling. → ___
7. You should let the dough rest for thirty minutes. → ___

D. Quantifier transformation. Rewrite using *a few* or *a little*.

8. We have some eggs (three). → ___
9. There is some salt (less than a teaspoon). → ___
10. We have some butter (about half a stick). → ___

4. Your turn

Pair speaking task — *Family Plate*. With your partner, take turns describing a dish that means something in your family. For each dish, the listener asks at least one *follow-up* question (*Who taught the cook? When was the first time you ate it?*).

Three rules:

- Use at least one quantifier per turn (*a little / a few / not much*).
- Use at least one imperative inside a quoted family instruction (*"My grandmother always says, 'Don't open the oven.'"*).
- Two minutes each direction.

Volunteers share with the class at the end.

5. Further reading / listening

- BBC Food — recipe pages with short instruction texts in imperative. https://www.bbc.co.uk/food
- Samin Nosrat, *Salt Fat Acid Heat* — accessible chapters; clear English. https://www.saltfatacidheat.com
- The Guardian — *Word of Mouth* food blog. https://www.theguardian.com/lifeandstyle/series/word-of-mouth

6. Teacher answer key

Niveau G

A. 1. any, 2. some, 3. many, 4. much.
B. 1–b, 2–a, 3–d, 4–c.

Niveau M

5. Peel the potatoes first.
6. Don’t add salt before boiling.
7. Let the dough rest for thirty minutes.
8. We have a few eggs.
9. There is a little salt.
10. We have a little butter.