Module: Oral Expression

Level: First year, groups: 01,02,03,04,05&06

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Vegetables-Word Search

Task One: Find 15 vegetables in the grid below.



Task Two: Extra Vocabulary activities (Food)

Sally is a vegetarian. Tick the products which she may eat.

apricot grapes baked beans herring beef lettuce biscuits mushrooms breakfast cereal noodles butter parsley cabbage peach cheese pork cherry salmon cod turkey

Each line contains a word that is not appropriate.Cross it out.

- 1 bacon chicken ham sugar
- 2 cucumber sardines shellfish tuna
- **3** apple pie brown bread cheesecake cookies
- 4 eggs margarine milkshake vinegar
- **5** apple blueberry carrot pear
- 6 cauliflower lemon onion peas
- 7 beer coffee juice tea
- **8** black pepper herbs spices sweet corn
- **9** delicious smelly tasty yummy
- 10 fatty fizzy sparkling still

Complete each sentence with word related tofood.

- 1 My dad has a_____- he loveschoce
- 2 Jim has a good_____- I've never seen anyoneeat so much.
- 3 No dessert for me, thanks the doctor told me I have to my weight so I'm on a
- **4** I like food that's and likecurries and Mexican food.
- **5** Would you like your steak
- 6 My mum gave me a _____lunch for the excurs
- 7 He_____a lot of weight when hegave up running.
- 8 I'd like to ______ for two at seventh
- 9 I love hamburgers, pizzas or kebabs so I often go to
- **10** The food in the school ______is surprisinglygo

Fill in the gaps to build collocations

 1
 a b______of flour

 2
 a b______of chocolate

 3
 a b______of juice

 4
 a b______of chocolates

 5
 a c______of cola

 6
 a c______of milk

 7
 a g______of water

 8
 a j______of jam

 9
 a p______of crisps

5 Circle the correct word to complete the recipe.

LASAGNE

¹Beat / Peel and ² chop / freeze up one largeonion and two cloves of garlic.

Meat sauce

³Bake / Heat one tablespoon of olive oil ina large ⁴ frying pan / spoon and ⁵ cut / fry500 grammes of minced beef until brown.⁶ Add / Require the onion and garlic and fry until soft. Mix in one ⁷ slice / teaspoonof tomato purée, a small glass of red wine,

a can of tomatoes, salt, pepper and oregano. When it begins to ⁸ boil / sprinkle, turn down the heat. Cover and cook for 30 minutes.

Add two finely ⁹ chopped / mashed carrots and cook gently for 6-8 minutes.

Preheat the oven to 220C.

Béchamel sauce

Heat 650 ml of milk. ¹⁰ Melt / Toast twotablespoons of butter in a separate

¹¹ fork / saucepan, and mix in three tablespoons of milk and three tablespoons of flour. Gradually ¹² leave / pour the warm milk into the ¹³ cutlery / mixture until the sauce is thick and smooth. ¹⁴ Roast / Stir in25g of parmesan cheese. ¹⁵ Season / Slice with nutmeg, pepper and a pinch of salt. In a ¹⁶ dish / napkin first put some lasagna,

then some meat sauce and some béchamel

Task Three: Listen to the story and answer the following question:

Q1: What does Mr. Bear love to eat?
Q2: Why does Mr. Bear go into the forest?
Q3: What does Mr. Bear encounter when he tries to take honey from the beehive?
Q4: How does Mr. Bear react to the bee's warning?
Q5: What happens when Mr. Bear tries to take honey from the beehive again?
Q6: What does Mr. Bear try to do to the bee after getting stung?
Q7: How does Mr. Bear finally get the bee to go back into the beehive?
Q8: What happens when Mr. Bear smashes the beehive?
Q9: How does Mr. Bear react to being stung by the bees?
Q10: Who does Mr. Bear meet at home after his encounter with the bees?
Q11: What does Mrs. Bear say to Mr. Bear when she sees his bee stings?
Q12: Where does Mrs. Bear reveal they have honey?
Q13: What is the moral from this story?

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