

МИНИСТЕРСТВО ОБРАЗОВАНИЯ И НАУКИ КРАСНОДАРСКОГО КРАЯ
Государственное автономное профессиональное образовательное учреждение
Краснодарского края «Каневской аграрно-технологический колледж»

Методическая разработка открытого урока
по дисциплине иностранный язык (английский)
на тему «Русская кухня. Традиции»

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Дата проведения: 21 января 2014г.

Место проведения: каб. 18

Группа № 134

Специальность: 19.02.10 Технология
продукции общественного питания

ст-ца Стародеревянковская

2014г.

ТЕМА УРОКА: Русская кухня. Традиции

ТИП УРОКА: Комбинированный

ПЕДТЕХНОЛОГИЯ: Адаптивное обучение.

ЦЕЛИ УРОКА:

Образовательные: совершенствование лексических навыков на уровне фразы; введение и закрепление новой лексики; активизация лексики по профессиональному английскому языку в диалогической речи; практика чтения газеты «Moscow News».

Развивающие: развитие языковых, познавательных способностей студентов, готовности к коммуникации на основе предложенного речевого материала.

Воспитательные: воспитание уважения к кулинарным традициям русской кухни; повышение мотивации при изучении иностранного языка для применения знаний в будущей профессиональной деятельности.

ОБОРУДОВАНИЕ: интерактивная доска, тематическая сервировка стола по теме «Русская кухня», видео-презентация «Блюда русской кухни», раздаточный дидактический материал

РЕЧЕВОЙ МАТЕРИАЛ:

- текст из «Moscow News», «Pancake Week in the Red Square»
- тематический словарь

ХОД УРОКА:

I. Организационный момент. Создание атмосферы иноязычного общения. Правила трёх «да»

T. Good afternoon, students. Nice to see you.

Sts. Glad to meet you too.

T. Take your seats. Is everything OK?

Sts. Yes

T. Are you ready to start our lesson?

Sts. Yes

T. Do you think you'll learn something new today?

Sts. Yes. We'll certainly do!

Слово учителя:

Today we are going to speak about traditional Russian food and cooking. It is no secret that people around the world eat different kinds of food and have different food habits and customs. Russian national cuisine has its own peculiarities too.

Our tasks are to study new words and to read the text, to make up dialogues using some words and expressions. Today we are going to have a role-play (we have the table served in Russian style). We'll learn about interesting Russian food customs.

2. Опрос студентов по домашнему заданию – составление диалога

Цель: контроль произносительных навыков, последовательность и логичность использования фраз-клише

Jim: Hello! Nice to see you!

Helen: Hi! Glad to meet you too!

Jim: What a nice day today! Where will we go!

Helen: Would you like to go to the restaurant «Moscow» and to try some dishes of the Russian cuisine? I am hungry.

Jim: OK! I want to taste Russian shchee or borshch.

Helen: I can recommend you Russian bliny and blinchiki with mushrooms, caviar, meat. They are so tasty.

Jim: Well! Let's go.

3. Изучение нового учебного материала

Практика аудирования. Просмотр видео-презентации «Блюда русской кухни».

Цель: активное использование студентами лексики для понимания текста.

Now we are going to watch a short story about Russian cuisine. You'll hear some new words:

Leaven – закваска; cast-iron kettles – чугунные котелки; clay pots – глиняные горшочки; oven prongs – ухваты.

Текст для аудирования

In old Russian grain (rye, barley, oats, wheat) was the main food product. The Russians made rye bread from fermented dough. Pies have been a part of the holiday dinner for a long time. The pies were filled with different kinds of meat, groats, fish, and berries. There was a great variety of meat dishes in the national cuisine. The Russian people ate horsemeat; beef and especially veal were less popular. The Russian stove was not only the source of warmth, but also an excellent hearth for cooking. Many Russian national dishes, such as shchee (cabbage soup) which was stewed in a stone clay pots, or stewed meat, came into being due to the Russian stove. In addition, what delicious kashas cooked into stove? They baked meat, stewed and roasted ducks, chickens and geese in the Russian stove. Over the centuries, the stove has remained the same: cast-iron kettles, clay pots, oven prongs, frying-pan holders. As the centuries passed, borrowing from western countries appeared in Russian. Russian dishes were made with different French sauces in addition to purely national condiments such as mustard and horseradish.

Для выявления понимания содержания текста, точности перевода учитель задаёт вопросы

What was the main food product in old Russia?

Was there a great variety of meat dishes in the national cuisine?

What was the role of the Russian stove?

What dishes were cooked in the stove?

What do we know about the borrowings from western countries?

Для контроля усвоения новой лексики предлагается выполнить упражнение (используется доска)

a) Try to find pairs

shchi

cold kvass soup

kasha

cabbage and potato soup

blini

cereal

borshch

pancakes

pelmeni

cabbage soup

okroshka

dumplings

b) Make up own sentences with new words

С целью активизации лексического материала предлагается выполнить упражнения по составлению диалога – ролевая игра у стола с тематической сервировкой «Разговор с официантом. Обсуждение меню в ресторане русской кухни»

Waiter: Good morning! Nice to see you in our café.

Mr A: Good morning!

W: what can I do for you?

Mr A: Breakfast for me, please.

W: Here is a menu card.

Mr A: Thank you, but I am on a diet. What can you recommend?

W: we have a large variety of milk products: cottage cheese, kefir, different kinds of milk kashas.

Mr A: Can you tell me some words about cottage cheese?

W: Cottage cheese is a sort of dry granulated cream cheese.

Mr A: OK! I don't like kasha, so will you bring me cottage cheese?

W: Anything else? Would you like to taste Russian krendeli, sooshki?

Mr A: Sooshki? What is it?

W: Sooshki are small ring-shaped crackers. They are rather good for tea.

Mr A: Then a cup of fresh-made tae with lemon and sooshki.

4. Закрепление учебного материала

Чтение и обсуждение текста «Масленичная неделя в Москве» по материалам газеты «Moscow News» (отрывок)

Now we are going to read an extract from a newspaper article about a popular Russian celebration «Maslenitsa»

1. Read the article and find out how the Russian people usually celebrate it. You have 5 minutes (reading for specific information).

2. Answer the question:

When do the Russian people celebrate «Maslenitsa»?

What is the highlight of the celebration?

How do we cook pancakes?

Текст «Pancake Week in the Red Square» прилагается

5. Задание внеаудиторной самостоятельной работы

Make up the dialogue about traditions of the Russian cuisine using new words

6. Итог урока

Our lesson is coming up to the end. Let us sum up all together what new information we have learnt today.

Today we have spoken about Russian cuisine, its traditions, celebrations connected with it, popular dishes. We have read a newspaper about it, made up some dialogue role-plays.

Dear students I am sure that all of you will become excellent catering technologists in future and I hope that our English lesson will help you in your careers.

Your marks are...

Our lesson is over.