

Unit 18 Slow Food – Creating a menu for a company celebration

Teacher's notes

Preparation

Before you use this lesson plan:

- make one copy of each worksheet per student
- visit the proposed websites to check they are operational.

Warmers

Short (5 minutes)

Write “organic food” on board and ask the students if they know what this is. If nobody does, explain that it is food produced from ingredients grown without the use of artificial chemicals. Ask if anyone prefers to buy organic food. If there is time, move on to the long warmer.

Long (10 – 15 minutes)

Tell the students to imagine that it is their birthday. Ask them what they would chose to have on the menu of their perfect birthday dinner

Set the scene

(5 minutes)

Distribute both pages of the worksheet. Ask the students to read the *situation*. Emphasise that, as a producer of environmentally-friendly products, it is important to have organic food on the menu. Ask the students to look at the list of food adjectives on the worksheet. Ask them to propose a type of food which could be described using each word, e.g. light – salad, spicy – curry, etc.

Present the tasks

(5 minutes)

Explain the procedure:

- 1 Divide into small groups or pairs.
- 2 Use the websites to research and collect information; fill in the tables.
- 3 Each group or pair presents their proposed menu.

Do the tasks

Research (20 minutes)

- If computers are available, allocate one to each small group or pair and let the students do their research.
- If computers are not available, set the research as homework to be performed at home or during free time at work. Emphasise to the students that they do not need to spend more than about 20 – 30 minutes collecting information.

Presentations (preparation: 15 minutes, presentations: 5 minutes each)

After the research, the groups or pairs prepare their presentations using the worksheet template. They should present and explain their choice of dishes for the menu. The menu should have two starters, three main dishes and two desserts. If there is time after the presentations, the students can hold a meeting to make a final decision about the menu. Monitor and give language feedback at the end of the activity.

Unit 18 Slow Food – Creating a menu for a company celebration

Aims

- Talking about food
- Presenting proposals

Situation

You are going to celebrate your company's twentieth anniversary with a meal for the staff of the headquarters in the UK. You are responsible for preparing a menu for the meal. The company produces environmentally-friendly products and so you are going to prepare a menu that uses organic ingredients and products.

Task 1 – the research

These websites will give you information you need to design your menu.

BBC Food: recipes

<http://www.bbc.co.uk/food/recipes> – Type the word “organic” into the search box and click on *Search*.

On the search results page click on *Course* in the light green box in the centre of the page. Now click on *Mains* and choose some main dishes for the menu. Use the back button to return to the search results page then click on *Starters and nibbles* and choose some starters. Finally, go back to the search results page and click on *Desserts and sweets* and choose some desserts.

Food dictionary

http://www.epicurious.com/cooking/how_to/food_dictionary – If you need an explanation of any food vocabulary from the BBC website, type the word into the search box on this website.

Fill in the table.

Course	Possible dishes
Starters	• •
Main dishes	• • •
Desserts	• •

Tasks

- 1 You are going to research organic dishes on the Web.
- 2 You are going to prepare and present a menu for the celebration meal.

Task 2 – preparing the menu

Language box

Here are some adjectives for talking about food. Use some of them to describe the dishes you have selected.

Food adjectives

light	creamy	spicy
heavy	salty	mild
rich	tangy	crispy
sweet	cheesy	smooth

You are going to give a short presentation of your proposed menu. Use the language in the box to structure your presentation.

Presentation

Good morning. Today I'm going to present my proposed menu for the anniversary meal.

First of all, starters:

I propose we have . . .

Secondly, main dishes:

I think we should have . . .

Finally, desserts:

I would prefer . . .

That brings me to the end of my presentation.