



Kraj Vysocina



# Téma: FOOD

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TENTO PROJEKT JE SPOLUFINANCOVÁN EVROPSKÝM SOCIÁLNÍM FONDEM A STÁTNÍM ROZPOČTEM ČESKÉ REPUBLIKY.



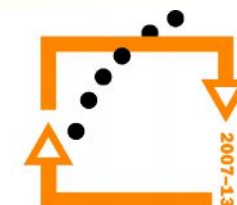
# Food - vocabulary

- MEAT

lamb, beef, pork, rabbit, fish – salmon, tuna /sea fish/, carp, trout /fresh water fish/, poultry – chicken, turkey, duck, goose /pl. geese/, liver, kidneys, mutton, sea food, prawns, smoked meat, sausage, bacon, salami, ham, minced meat

- SIDE DISHES

potato pancake, mashed potatoes, potato salad, pulses /lentils, beans, pea/, pea porridge potatoes, dumplings, rice, pasta, chips /French fries, pommes frites/, croquettes,, vegetable salad



# Food - vocabulary

- FRUITS

apple, pear, cherry /sour cherry/, plum, peach, apricot, grapes, strawberry, blueberry /bilberry/, blackberry, gooseberry, raspberry, cranberry, currant, orange, tangerine, lemon, grapefruit, water melon, sweet melon, pineapple, banana

- VEGETABLES

tomato, pepper, cucumber, onion, garlic, cabbage, sauerkraut, lettuce, broccoli, cauliflower, radish, turnip-cabbage /kohlrabi/, celery, carrot, parsley, chives, spinach, dill

# Food - vocabulary

- TASTES

sour, sweet, saulty, bitter

/spicy, too spicy – hot, not sweet enough, too saulty, very bitter/

- DISHES, CUTLERIES /SETTINGS/

plate /soup plate, dinner plate, cup, mug, fork and knife /pl. knives/, spoon, teaspoon

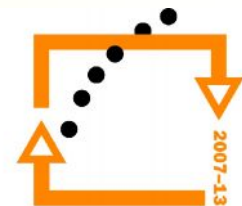
/a spoonful of oil, lay/set up the table, clean off the table, wash up – dishwasher/

# Czech Cuisine

- Traditional Czech meal/dish is roast pork, dumplings and cabbage/sauerkraut
- Fruit dumplings served with cottage cheese/poppy seed/cinnamon, melted butter and sugar
- Potato pancakes /often served as a side dish/ - garlic taste
- Tomato sauce, beef and dumplings/pasta
- Dill cream sauce, potatoes and egg
- Goulash with dumplings /even if it isn't originally Czech/
- Vienna steak /breaded pork/ and potato salad/mashed potatoes
- Rolls made of beef/pork, a piece of sausage, cucumber, egg and onion in brown mustard sauce, usually served with rice/dumplings
- Christmas main course: breaded carp and potato salad
- The main meal of the day – usually at lunch time
- Most pupils go for lunch to the school canteens

# British cuisine

- **Traditional full English breakfast** /nowadays served more frequently in restaurants than at home/
  - A glass of fruit juice
  - strong black tea/coffee with milk
  - cornflakes/muesli with milk/joghurt
  - ham/bacon and eggs /or grilled sausage and beans in tomato sauce/
  - toast and butter and jam/marmelade – made of citrus fruits
- **Pies** – layers of pastry/mashed potato/pasta, which cover different kinds of meat, vegetable or even fruit
  - e.g. shepherd's pie /a layer of lamb, mushrooms and onion under a layer of mashed potatoes/, apple pie, steak and kidney pie
- **Stews** – meat and vegetable cooked in one pot
- **Fish and chips** – often sold as fast food /junk food/ in the street
- **Seafood** – on the menu in every restaurant
- **Traditional Christmas main dish** - turkey
- The main meal of the day – usually served in the evening
- Pupils bring packed lunch from home or buy it at school /mostly a sandwich/



# Useful Phrases

- Could you bring us the menu/mineral water..., please?
- What will you have?
- I'll have.../I'd like.../I'm having...
- Shall we order a bottle of wine/the same dish?
- Are you ready to order?
- Anything else?
- What are you having as a starter/dessert?
- It tastes delicious/nice/wonderful...
- I prefer dumplings to rice.
- We would like to pay.
- Could we have the bill, please.
- Together or separately?
- How much is it altogether?