Topic: In search of ‘good’ British food.

Aims of the lesson:
1. developing PC skills, students need to surf the internet in order to get some information.
2. Finding out things about British cuisine

Time: 45-60min

It is not just one lesson - this topic can easily be elaborated on, leading to a whole series of lessons about cuisine. A teacher may start with a lead – in activity dealing with:
- My favourite dish.
- My national cuisine
- Comparison of different cuisines

This lesson is all about British cuisine.
Teacher asks students:
♦ WHAT COMES INTO YOUR MIND WHEN YOU THINK OF THE BRITISH CUISINE? (e.g. What do you know of the Full English breakfast?)

Then students are shown the difference between ‘traditional’ and Continental breakfasts (worksheet below).

♦ WHICH ONE DO YOU PREFER?

Breakfast Menu:

**Full English Breakfast** cooked in the traditional style: eggs, bacon, mushrooms, tomatoes, sausages, beans and toast, starting with cereals, served with fresh orange juice, followed by a cup of tea or coffee

**Continental Breakfast**: croissants, rolls, butter, jam, served with fresh orange juice, followed by a cup of tea or coffee
SELECT YOUR OWN BREAKFAST

Full English Breakfast
Euros
5.10

Egg, bacon, sausage, hash brown,
Mushrooms, beans & tomato
2 Slices of toast
Choice of tea or coffee or juice
Bacon Sandwich 2.50
Sausage Sandwich 2.50
Beans on Toast 2.00

Fried Egg 1.00
Bacon per slice 1.00
Sausage 1.00
Tomato 0.60
Hash Brown 0.60
Baked Beans 0.80
Mushrooms 0.60
Toast 1.00
Tea, Coffee or Juice 1.20

The next step is based on surfing the internet looking for information about/recipes of the following dishes:

1. BLACK PUDDING
2. SHEPERD’S PIE
3. IRISH STEW
4. HAGGIS
5. SCAMPI
6. FISH&CHIPS
7. ROAST BEEF
8. YORKSHIRE PUDDING
9. APPLE PIE
10. BANANA SPLIT
11. MINCE PIE
12. CHICKEN KIEV
13. FRIED MARS BARS

Let students work in groups or at least in pairs (unless you ask them to look for the information at home, because there are no computer labs at school. It is hard
to say how fast your students will find the information. 15 minutes should be enough. Having found the recipes students are to put all the ingredients into certain categories.

♦ WHAT ARE THE MOST COMMON INGREDIENTS?

<table>
<thead>
<tr>
<th>MEAT</th>
<th>VEGETABLES</th>
<th>FRUIT</th>
<th>SPICES/HERBS</th>
<th>MISCELLANEOUS</th>
</tr>
</thead>
</table>

Students work on it first in pairs or small groups, then within the whole group on a blackboard.

Having done that group is ready to discuss the following questions.

♦ DO YOU THINK BRITISH CUISINE IS TASTY?
♦ DO YOU THINK IT IS EASY TO PREPARE?
♦ HAS THIS RESEARCH CHANGED YOUR IDEA OF BRITISH CUISINE?
♦ WHAT’S IT LIKE IN COMPARISON TO YOUR NATIONAL ONE?
British Cuisine

1. WHAT COMES INTO YOUR MIND WHEN YOU THINK OF BRITISH CUISINE?

2. WHICH BREAKFAST DO YOU PREFER?

Breakfast Menu:

*Full English Breakfast* cooked in the traditional style: eggs, bacon, mushrooms, tomatoes, sausages, beans and toast, starting with cereals, served with fresh orange juice, followed by a cup of tea or coffee

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3. SELECT YOUR OWN BREAKFAST

**Full English Breakfast**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Egg, bacon, sausage, hash</td>
<td>5.10</td>
</tr>
<tr>
<td>browns, mushrooms, beans &amp;</td>
<td></td>
</tr>
<tr>
<td>tomato</td>
<td></td>
</tr>
<tr>
<td>2 Slices of toast</td>
<td></td>
</tr>
<tr>
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4. Using the Internet, find information about/recipes of the following dishes:

1. BLACK PUDDING
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5. SCAMPI
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6. DO YOU THINK BRITISH CUISINE IS TASTY?
7. DO YOU THINK IT EASY TO PREPARE?
8. HAS THIS RESEARCH CHANGED YOUR IDEAS ABOUT BRITISH CUISINE?
9. WHAT’S IT LIKE IN COMPARISON TO YOUR NATIONAL ONE?