

Spanish omelette by Zara Chew

Age:	Teenagers
Level:	Pre-intermediate
Time:	40 minutes
Objective:	To revise and practise using countable and uncountable nouns, the indefinite article, <i>some, any</i> , verbs related to cooking (in the imperative); to write about a favourite dish
Key skill:	Grammar, Writing
Materials:	One copy of the worksheet per student; optional: access to the internet for visual resources (activity 5)

- Before students start the writing activity, tell them to look back at activity 3. Elicit that the instructions are structured using the words *first, next, then* and *finally*. Elicit, too, that the verbs appear in the imperative form. They can then follow this model when writing the instructions for their favourite dish.

If you wish to extend this task, students could make a poster display for the classroom, using pictures from the internet. They can go around looking at each other's recipes and talk about which ones they would like to make.

Procedure

- Hand out a worksheet to every student. The students identify the countable and uncountable nouns in activity 1.

Go over the answers with the class.

Key: 1. C; 2. C; 3. U; 4. C; 5. C; 6. C; 7. C; 8. U; 9. U; 10. C

- Next, students attempt the sentence completion task. They must complete sentences 1 to 10 with *a* or *an, some, any* plus the nouns from activity 1. Sentences 11 to 13 they respond to with *No, you don't* or *Yes, you do*.

Key: 2a. *You need: a frying/omelette pan, an onion/ some onions, some oil, some potatoes, some eggs, some salt and pepper, a whisk; You don't need: a saucepan, any peppers, any butter; 2b. 1. No, you don't; 2. Yes, you do; 3. No, you don't*

- Students use the verbs in the box, in the imperative form, to complete the sentences.

Key: 1. *peel; chop; 2. heat; fry; 3. break; whisk*

- Students match the verbs in the box, related to the preparation and cooking of food, with the corresponding pictures.

Key: 1. *boil; 2. squeeze; 3. fry; 4. steam; 5. slice; 6. bake; 7. fry; boil; 8. boil; fry; steam; slice (Students may suggest you can bake vegetables but point out that we would normally use the word 'roast' instead.); 9. squeeze; slice; 10. bake*

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1. Are these nouns countable (C) or uncountable (U)?

1.



C U

2.



C U

3.



C U

4.



C U

5.



C U

6.



C U

7.



C U

8.



C U

9.



C U

10.



C U

2a. What do you need to make a Spanish omelette? Use *a, an, some* or *any* plus the nouns from activity 1. Be careful: you do not need them all!

You need ...

You need ...

You need ...

You need ...

You need ...

You need ...

You need ...

You don't need ...

You don't need ...

You don't need ...

2b. Answer these questions with either Yes, you do or No, you don't.

1. Do you need any milk?

2. Do you need any vegetables?

3. Do you need a saucepan?

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3. Now you've got all the ingredients, what do you need to do? Use the verbs in the box to complete the sentences. There are two verbs you don't need.

chop break heat peel cool whisk boil fry

1.



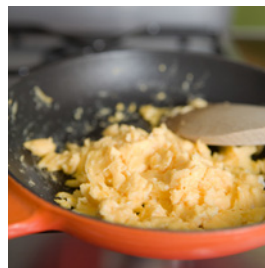
First, _____ and _____ the potatoes and onions.

2.



Next, _____ some oil in the pan and _____ the potatoes and onions.

3.



Then, _____ the eggs and _____ them with some salt and pepper. Finally, put the eggs in the pan with the potatoes and onions, and make your omelette.

4.



You've made a Spanish omelette. Delicious!
Enjoy!

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4. The verbs in the box are related to the preparation and cooking of food. Write each verb under the correct picture.

slice

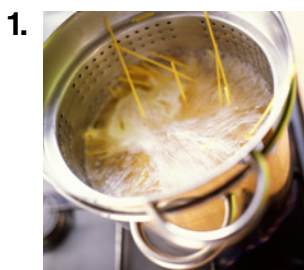
bake

steam

fry

squeeze

boil



Answer the questions using the verbs in the box above.

7. What can you do to an egg?

You can _____ or _____ it.

8. What can you do to vegetables?

You can _____, _____, _____ or _____ them.

9. What can you do to an orange?

You can _____ or _____ it.

10. What do you do to bread?

You _____ it.

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5. What ingredients do you need to make your favourite dish? How do you make it?

My favourite dish is

Ingredients

You need

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Instructions

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