

SOLUTIONS

- UNIT 2 -

4) VARIED LEARNING ACTIVITIES:

A. WRITING ACTIVITIES:

A.1) WE EAT THE FOOD...RAW OR COOKED?

SOLUTION:

- Raw: tomatoes.
- Cooked: pasta, tomatoes, salmon, egg, potato and broccoli.

A.2) BULLET POINTS TO EXPLAIN HOW THE BREAD IS MADE

SOLUTION:

1. We prepare the ingredients of bread on the worktable
2. Mix and knead bread ingredients with your hands.
3. We make the shape of a loaf of bread.
4. We put the loaves in the oven
5. We take the bread out of the oven, now is baked. Careful! It is very hot.
6. We sell the loaf of bread to a customer.

A.3) BULLET POINTS TO EXPLAIN THE OBTAINING OF MILK

SOLUTION:

1. The milkman milks the cow every morning.
2. The milkman waits for a tanker to come and collect his milk.
3. The deliveryman takes the packaged milk from the factory.
4. The deliveryman takes the milk bottles to the store.
5. The mother and the girl go to the store to buy milk.
6. The mother and the girl have a big glass of milk for breakfast

A.5) BULLETS POINTS TO EXPLAIN HOW FRIED EGGS CAN BE MADE

SOLUTION:

1. The chickens live in a hen house.
2. The chickens lays eggs inside the hen house.
3. The farmer collects the eggs from the coop.
4. The farmer keeps fresh eggs in the fridge.
5. The farmer fries eggs in a pan with hot oil.
6. The farmer and her husband eat fried eggs.

A.6) PLACE EACH FOOD WHERE IT SHOULD BE STORED

SOLUTION:

1. Pantry: lentils can, fresh potatoes, eggs, broccoli, olive oil, tomatoes.
2. Fridge: eggs broccoli, salmon, tomatoes.
3. Freezer: frozen croquettes, ice cream, salmon.

A.7) HOW DO WE ORGANIZE THE REFRIGERATOR?

SOLUTION:

1. Door: milkshake, milk, jam, butter.
2. On the top: pasta salad.
3. In the middle of the fridge: yogurt , salmon , meat, cheese , eggs, cold cuts.
4. In the bottom: tomatoes, broccoli, pear.
5. Drawers: tomatoes, broccoli, pear.

A.8) HOW DO WE STORE THE FOOD?

SOLUTION:

Food that should not be in the fridge: uncovered meat, vegetables in a plastic bag, unwrapped cheese and uncovered yogurt.

SOLUTION:

- Meat dish uncovered.
- Open cans of preserves.

- Open yogurts.
- Orange and rotten tomatoes.

A.9) LET'S READ THE LABELS

SOLUTION:

1. 1 cup or 200 ml .
2. 5 approximately .
3. June 27, 2015
4. Cooked beans.
5. Saturated fats.
6. Sugar.