



Bilingualism Program

Centro Nacional de Hotelería, Turismo y Alimentos.

Coordinación de Industrias Alimentarias

Week 4	Activity 3	Support Material
<p>Week 4</p> <p>From Monday, May 4th to Sunday May 10th</p>	<p>Time to have fun!</p> <p>Do you like cooking? It is time to cook! (lunch)</p> <p>Record a video at home where you present a recipe. Your recipe could include:</p> <ol style="list-style-type: none"> 1. Fruits 2. Vegetables (fruits and vegetables) 3. Proteins 4. Dairy products 5. Cooking verbs 6. Cooking methods 7. Cooking weights and measures <p>Instructions:</p> <ol style="list-style-type: none"> 1. Mention the ingredients list. 2. Describe the preparation method. (video) 3. Show the final dish. 	<p>RESOURCES:</p> <p>Fruits: https://7esl.com/fruits-vocabulary-english/ https://eslforums.com/list-of-fruits/</p> <p>Vegetables: https://www.vegetables.co.nz/vegetables-a-z/ https://www.englishclub.com/vocabulary/food-vegetables.php</p> <p>Proteins : https://www.englishclub.com/vocabulary/food-meats.php https://www.englishclub.com/vocabulary/food-seafood.php</p> <p>Dairy products: https://www.englishclub.com/vocabulary/food-dairy.php</p> <p>Cooking verbs : https://7esl.com/cooking-verbs/ https://www.wattpad.com/250195871-vocabulario-en-ingles-cooking-verbs-verbos</p> <p>Cooking methods: https://www.studential.com/university/student-cooking/cooking-methods https://www.thedailymeal.com/cook/15-basic-cooking-methods-you-need-know-slideshow</p> <p>Cooking weights and measures https://www.iup.edu/admissions/culinary/admitted-students/get-ready-for-class/weights-and-measures-in-the-kitchen/</p> <p>Make sure you upload the activity on Drive and Territorium.</p>