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โรงเรียนหนองเสือวิทยาคม อำเภอหนองเสือ จังหวัดปทุมธานี สำนักงานเขตพื้นที่การศึกษามัธยมศึกษา เขต 4

Look at the pictures below and read them out loud with your teacher.

#Figure 1



Bagel

Cereal





#Figure 4



Muffins

Chocolate Éclairs

Taste of Europe

#Figure 5



#Figure 6



Danish Pastries

Macaroons

#Figure 7



#Figure 8



Croissants

Toast





#Figure 10



Palmier Cookies

Apple Strudel

Taste of Europe

Activity 2

Match the following words to their correct definitions.

Macaroons	Danish pastries Muffins Toast Apple Strudel
Croissant	Chocolate Éclairs Palmier Cookies Bagel Cereal
1	A bread roll shaped like a large ring.
2.	A small cake shaped like a cup.
3	A sweet cake from Denmark, often containing apricot and nuts.
4	A curved and crispy roll, often eaten for breakfast.
5	A soft round cake that is made in many different colors.
6	A slice of bread that is heated until it is brown and crispy.
7	A cake that is covered with chocolate on top and filled with cream.
8	A thin rolled cake that looks like elephant ears, covered in sugar.
9	A long cake that is filled with apples.
10	A grain that we got with milk for breakfact

Look at the pictures below on how to make pastries and read them out loud with your teacher.

#Figure 11



Mix the ingredients in a blender.

#Figure 13



Knead the dough with your hands.

#Figure 12



Dust the four on a clean surface.

#Figure 14



Roll the dough with a rolling pin.

#Figure 15



Cut the dough into squares with a pizza roller.

#Figure 16



Place the filling in the center.

#Figure 17



Fold the opposite corners in.

#Figure 18



Brush the dough with beaten egg.

#Figure 19



Place the dough on a baking tray and bake.

#Figure 20



Drizzle with syrup after baking.

Complete the sentences with the correct words and then read them out loud with your teacher.

	Filling Baking T	ray Rolling pin Knead Drizzle
_	Fold Brush	Blender Clean Surface Pizza Roller
1.	Prepare a	, so that we are ready to work with food.
		food processor or a
		we must it with the palms of our hands.
4.	Use a	to roll out the dough.
5.	Roll a	to cut the dough into squares.
6.	Place the	in the middle of the squares with a spoon.
7.	After that, the	opposite corners in.
8.	Remember to	the corners with beaten egg, or they might not stick!
9.	Place the pastries on a	with some non-stick paper.
		vrup or honey on the pastries when they are ready and enjoy!

How to make tea.....

Rewrite the events below in the correct order.

Write your answers in the box below.

After that, wait for five minutes.

Next, pour the boiling water into the tea pot.

Finally, pour yourself a cup of tea.

First put some tea leaves in the pot.

Then, boil some water.



Posttest (Taste of Europe)

Direction: Choose the best answer from a, b, c or d (15 minutes)

- 1. What do we call a bread roll shaped like a large ring?
 - a. A bagel.
 - b. Cereal.
 - c. Toast.
 - d. Croissant.
- 2. What do we call the action of pressing the dough into itself?
 - a. Folding.
 - b. Drizzling.
 - c. Brushing.
 - d. Kneading.
- 3. What are linking words and phrases also known as?
 - a. They are also known as adverbs of frequency.
 - b. They are also known as phrasal verbs.
 - c. They are also known as idiomatic phrases.
 - d. They are also known as sequencing words and phrases.
- 4. What is the purpose of using linking words and phrases?
 - a. Linking words and phrases help us to understand the time and place of sentences.
 - b. Linking words and phrases help us to understand the time and order of sentences.
 - c. Linking words and phrases help us to understand the time and history of sentences.
 - d. Linking words and phrases help us to understand the time and meaning of sentences.
- 5. Choose the best and most logical combination of linking words and phrases.
 - a. First of all, then, after that, finally, next.
 - b. First of all, after that, then, next, finally.
 - c. First of all, then, finally, next, after that.
 - d. Firstly, next, after that, finally, then.
- 6. When writing a recipe, what information must we remember to add to our ingredient list?
 - a. We must include the dish's name next to each ingredient.
 - b. We must include the procedure or the cooking process for each ingredient.
 - c. We must include the amounts or the measurements for each ingredient.
 - d. We must include the opinion and the review for each ingredient.

- 7. For the cooking process, what two things are the most important to always add?
 - a. We must always add the preparation of ingredients and the cooking temperature.
 - b. We must always add the preparation of ingredients and what it can be served with.
 - c. We must always add what the food can be served with and the cooking temperature.
 - d. We must always add the equipment and the cooking temperature.
- 8. What does it mean to preheat an oven?
 - a. To get the oven clean after cooking.
 - b. To get the oven cold after cooking.
 - c. To get the oven hot before cooking.
 - d. To get the oven wet before cooking.
- 9. What piece of equipment do we use to put our dough on when baking in the oven?
 - a. A baking ring.
 - b. A baking tray.
 - c. A baking sheet.
 - d. A baking apron.
- 10. What do we use a rolling pin for?
 - a. To clean the cooking surface.
 - b. To fold the dough.
 - c. To roll the dough out.
 - d. To drizzle on the dough.