









INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

Food and meals

Tematická oblast	Angličtina: The UK
Datum vytvoření	28.10.2012
Ročník	2 4., sexta – oktáva, úroveň B1
Stručný obsah	Přehledné seznámení s jídelními návyky a tradiční anglickou stravou.
Způsob využití	Jednotlivé stránky přinášejí informace o názvech denních jídel a o přípravě anglických specialit. V závěru kontrolní otázka a odpověď
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BRITISH FOOD



předlohy

meal times

06.00 - 09.00

Breakfast

09.00 - 11.00

Brunch

12.00 - 14.00

Lunch

17.00 - 18.00

Tea

18.00 - 20.00

Dinner (Supper)

At night snack

Midnight

BREAKFAST

Fry-up/Full English breakfast

(sausages, bacon, eggs, baked beans, tomatoes, mushrooms, black pudding, toast)

Eggs – fried egg

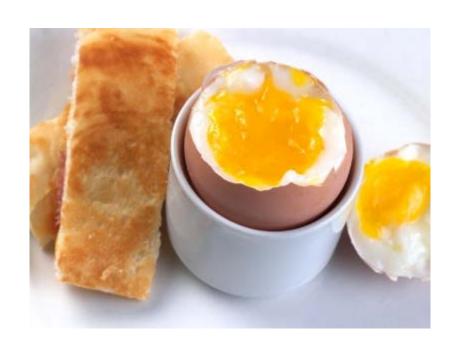
- scrambled egg
- boiled egg with "soldiers"

Cereals (+milk and sugar)

Drinks: black tea, orange juice, coffee









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LUNCH

Packed lunch

(sandwich, crisps, fruit, chocolate bar, drink)

- Pub food
- Jacked potatoes
- Ploughman 's lunch (cheese, pickled onion, chunk of bread)
- Fish and chips
- Toad in the hole (sausages covered in batter and roasted)
- **■** Roast meats
- Shepherds' Pie(minced lamb and vegetables topped with mashed potatoes)









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Puddings

Each pudding begins with the same basic ingredients of milk, sugar, eggs, flour and butter and many involve fresh fruit such as raspberries or strawberries, custard, cream, and cakes.

Spotted Dick (or Dog) steamed suet pudding containing dried fruit

Trifle - layers of sponge cake with jam or fruit and whipped cream

Apple Crumble served with thick cream, ice cream or custard

Custard

Bread and butter pudding









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CAKES

- Lardy cake
- The Victoria Sponge
- Parkin (a spicey cake combining oatmeal and ginger, traditionally enjoyed around Guy Fawkes Night - November 5)
- Simnel Cake (Easter and Mothering Sunday)
- English Coupets ("muffin" that goes great with tea)
- Mince pies (pastry shells filled with mince meat, and sometimes brandy or rum. Traditionally eaten at Christmas time)



DINNER

- A typical British meal for dinner is "meat and two veg"
- They put hot brown gravy, (traditionally made from the juices of the roast meat, but more often today from a packet!) on the meat and usually the vegetables.
- One of the vegetables is almost always potatoes
- A recent survey found that most people in Britain eat curry
- Vegetables grown in England, like potatoes, carrots, peas, cabbages and onions, are still very popular

On the Continent people have good food, in England people have good table manners.

George Mikes

Reputation of English food:

- Boring sandwiches
- Fatty sausages
- Overcooked vegetables
- Bland and tasteless
- Horrible coffee

Reason?

The British do not pay attention to food

What is the nickname for traditional full English breakfast?

Fry up



Zdroje:

- http://bingabinga.files.wordpress.com
- http://farm4.static.flickr.com
- James O´Driscoll: Britain for learners of English
- Obrázky fungují jako hypertextové odkazy