

## VY\_22\_INOVACE\_AJ\_MAR\_30

Učební materiál Sada: Kultura a reálie anglických mluvících zemí Téma: English/American Cousine Autor: David Marshall, B.A. Předmět: Anglický jazyk Ročník: 1.-4. ročník - VG Využití: Učební materiál pro výuku anglického jazyka Anotace: The worksheets can be used when learning about culture of the United Kingdom and the United States. The material compares the traditional breakfasts of the English and Americans. The tasks focus on reading comprehension, speaking skills, and logical thinking.

> Gymnázium Vincence Makovského se sportovními třídami Nové Město na Moravě



A large, hot breakfast is one of the great traditions the English passed on to the countries of the former colonies. Perhaps you've heard of or tasted the "Full English," but here we compare that English classic to its cousin the "All-American."

Look at the two pictures and decide which one you think is the *Full English* and which is the *All-American*. Give reasons for your choices.







Look at the following list of breakfast foods associated with English and American breakfasts. Write down the Czech equivalent. Use a dictionary if needed. Then decide if the food is associated with the American or English breakfast, or both.

Orange juice		Coffee	Теа	Bacon
Eggs	(fried or scrambled) Toast			_ Toast
Sausages	Gi	illed tomato	·	
Mushrooms_	BI	ack Pudding		Baked
Beans Fried Bread Pancakes				
Biscuits	Grits	Ham	Wa	ffles
Maple syrup		Hash browns	5	

What is the difference between toast and fried bread?

What is the difference between American biscuits and English biscuits?

What are grits made of?

Hash browns are similar to which favorite Czech food?

How are American pancakes different from Czech pancakes?























Answers:

 Picture 1 is the All-American breakfast. Picture 2 is the Full English breakfast.

 Orange juice\_both\_\_\_\_
 Coffee\_\_both\_\_\_\_
 Tea\_both\_\_\_\_
 Bacon\_\_\_both\_\_\_

 Eggs\_both\_\_\_
 (fried or scrambled) Toast \_\_\_\_\_both\_\_\_
 Bacon\_\_\_\_\_both\_\_\_\_

 Sausages \_\_\_\_\_both\_\_\_\_
 Grilled tomato \_\_\_\_\_\_Bng\_\_\_\_
 Baked

 Mushrooms\_\_\_\_\_\_
 Eng\_\_\_\_\_\_
 Baked

 Beans\_\_\_\_\_\_\_
 Fried Bread \_\_\_\_\_\_\_
 Pancakes \_\_\_\_\_\_

 Biscuits\_\_Amer\_\_\_\_\_
 Grits\_\_Amer\_\_\_\_\_
 Ham \_\_Amer\_\_\_\_\_\_

 Maple syrup\_\_\_\_\_Amer\_\_\_\_\_
 Hash browns\_\_\_Amer\_\_\_\_\_\_

What is the difference between toast and fried bread? Toast is cooked with dry heat while fried bread is cooked in some type of fat (oil, lard, butter).

What is the difference between American biscuits and English biscuits? American biscuits are a type of bread product similar to English scones. English biscuits are what Americans call cookies (sweet) or crackers (salty).

What are grits made of? Grits are ground corn. They may be yellow or white.

Hash browns are similar to which favorite Czech food? Hash Browns are fried, grated potatoes. They are similar to potato pancakes, but without the eggs and flour to hold them together.

How are American pancakes different from Czech pancakes? American pancakes have baking soda and baking powder in them to make them rise when cooked. So, they are a little thicker and more bread-like than Czech pancakes. In English, the French word crepe is used to describe the version of pancake that Czechs make.

Pictures: 1.bacon 2. Scrambled eggs 3. Black (blood) pudding 4.Baked beans 5. Pancakes 6. Biscuits

7. Grits 8. Hash Browns 9. Maple syrup 10. Sausages



Sources:

Information comes from the author's own knowledge and experience.

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