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EVROPSKÁ UNIE



MINISTERSTVO ŠKOLSTVÍ,
MLÁDEŽE A TĚLOVÝCHOVY



OP Vzdělávání
pro konkurenceschopnost

INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

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Učební materiál

Sada: Kultura a realie anglických mluvících zemí

Téma: Southern Fried Chicken/KFC

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Předmět: Anglický jazyk

Ročník: 1-4. ročník - VG

Využití: Učební materiál pro výuku anglického jazyka

Anotace: The worksheet can be used when introducing or reviewing information about American Culture and Cuisine. Students read (or listen to) information about Southern fried chicken and KFC, answer questions based on the text, and work out a traditional recipe for Southern Fried Chicken from a video.



I. Reading or Listening comprehension – Students either read or listen to the text and then answer the questions:

Southern Fried Chicken

Fried chicken, or specifically Southern fried chicken, is one of those foods which is instantly identifiable with the American South. For generations, Sunday dinner has meant going to grandma's house after church for a large meal centered on crispy fried chicken.

Nowadays, this delicious fare is no longer confined to the region of the American South. One is just as likely to find fried chicken on the menu in Boston as Atlanta, New York as New Orleans. Indeed, thanks to Kentucky Fried Chicken, or KFC as it is now known, people around the world enjoy Southern fried chicken.

KFC (the name was originally the initials for **Kentucky Fried Chicken**) is a fast food restaurant chain that specializes in fried chicken and is headquartered in Louisville, Kentucky, United States (US). It is the world's second largest restaurant chain (as measured by sales) after McDonald's, with 18,875 stores in 118 countries and territories as of December 2013.

KFC was founded by Harland Sanders, an entrepreneur who began selling fried chicken from his roadside restaurant in Corbin, Kentucky, during the Great Depression. Sanders identified the potential of the restaurant franchising concept, and the first "Kentucky Fried Chicken" franchise opened in Utah in 1952. KFC popularized chicken in the fast food industry, challenging the established dominance of the hamburger.

KFC's original product is pressure fried chicken pieces, seasoned with Sanders' recipe of 11 herbs and spices. The contents of the recipe represent a notable trade secret.



Instructions: After reading or hearing the text (a classmate or teacher may read the text aloud), decide if the following statements are **true** or **false**.

1. Kentucky Fried Chicken is the official name of the company KFC.
2. In the American South, fried chicken is the traditional Sunday dinner.
3. KFC is now the largest fast food chain.
4. KFC uses a mix of 20 herbs and spices.
5. Colonel Sanders, the KFC founder, was one of the first to use the “franchising” model.
6. The exact recipe for KFC is no longer a secret.
7. Fried chicken is still found mostly in the Southern USA.
8. The headquarters for KFC is ironically in Utah.

Now watch the video (this may be done with or without sound) with the recipe and then write down the steps for preparing Southern Fried Chicken:

<http://www.youtube.com/watch?v=uxEhH6MPH28>



Answers:

1. Kentucky Fried Chicken is the official name of the company KFC. **F**
2. In the American South, fried chicken is the traditional Sunday dinner. **T**
3. KFC is now the 2nd largest fast food chain. **T**
4. KFC uses a mix of 20 herbs and spices. **F**
5. Colonel Sanders, the KFC founder, was one of the first to use the “franchising” model. **T**
6. The exact recipe for KFC is no longer a secret. **F**
7. Fried chicken is still found mostly in the Southern USA. **F**
8. The headquarters for KFC is ironically in Utah. **F**

Recipe Steps:

1. Cut the chicken into pieces, usually 8-10 (2 wings, 2 legs or drumsticks, 2 thighs, 2 breasts which may be split again if large)
2. Cover in herbs and spices including salt, pepper, paprika, garlic powder, oregano, sage, cayenne pepper, white pepper, etc
3. Pour buttermilk (the acid make the skin crispy) over the chicken pieces and marinade at least 6 hours (overnight is best)
4. Add salt, pepper, paprika, garlic powder, etc to flour
5. Cover the pieces in the flour mixture
6. Fry the pieces in hot oil, 350 degrees Fahrenheit/185 degrees Celsius for about 20-25 minutes

Sources:

http://upload.wikimedia.org/wikipedia/en/thumb/b/bf/KFC_logo.svg/300px-KFC_logo.svg.png

<https://sp3.yimg.com/ib/th?id=HN.607996317861940247&pid=15.1>