Home Economics Food Processing

It is not necessary to carry out all the activities contained in this unit. Please see *Teachers' Notes* for explanations, additional activities, and tips and suggestions.

Theme	Food Processi	ng			
All students:	Keywords	3			
	Vocabulary File	4-5			
Activities that are suitable for Learning Support,	Activating Students' Existing Knowledge	6			
Language Support and the	Completing Sentences	12			
Mainstream Subject Class include:	Multiple Choice	13			
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Language support:	Picture Sentences	8			
Activities suitable for students receiving Learning	Odd One Out	9			
or Language Support include:	Home Economics Keywords	10			
	Unscramble the letters	11			
	Alphaboxes	16			
	Play Snap	18-21			
Language support:	Grammar points	14-15			
Additional activities for Language Support:					
Levels for Language Support	A1 – B1 The language level of earlindicated in an information box.	ach activity is			
Learning focus	Using Home Economics textbooks and accessing curriculum content and learning activities.				
Acknowledgement	The English Language Support Programme acknowledges the permission of Gill and Macmillan to reproduce excerpts from Home Economics Revision Notes for Junior Certificate by Mary Anne Halton.				

Note: The categorisation of activities is indicative only and should not prevent teachers from using any activities that are considered suitable for a particular group of students.

Making the best use of these units

Learning Record

A copy of the Learning Record should be distributed to each learning support and language support student.

Students should:

- 1. Write the subject and topic on the record.
- 2. Tick off/date the different statements as they complete activities.
- 3. Keep the record in their files along with the work produced for this unit.
- 4. Use this material to support mainstream subject learning.

Introduction of a topic or activity should ensure that students understand **what** they are doing and **why**. Many students will have some difficulty in understanding both the language in the activity and the instructions/purpose for carrying out the activity.

You can create your **personal teaching resource** by printing these units in full and filing them by subject in a large ring binder.

Encourage students to:

- Bring the relevant subject textbooks to learning/language support class. It does not matter if they have different textbooks as the activities in these units refer to vocabulary and other items that will be found in all subject textbooks. These units are based on curriculum materials.
- Take some **responsibility for their own learning** programmes by:



Developing a **personal dictionary** for different subjects, topics, and other categories of language, on an on-going basis. This prompt is a reminder.



Recording what they have learnt on the *Learning Record*, which should be distributed at the start of each unit.



Keeping their own **files** with good examples of the work produced for different subjects and topics. This file will be an invaluable **learning resource** in supporting mainstream learning.



Indicates that answers may be found at the end of the unit.

Don't forget that many of the activities in these units are also suitable as **homework** tasks or for **self-study**.

NAME:

DATE:

Home Economics: Food Processing

Keywords

The list of keywords for this unit is as follows:

Nouns additive	warmth
antioxidant	Adjectives
bottle	bottled
can	canned
colour	chilled
colouring	cooked
cook	dried
cooker	frozen
fat	improved
flavour	increased
flavour enhancer	nutritional
flavouring	processed
food	
GM food (genetically modified)	Verbs
headache	chill
headache ingredients	chill cook
headache ingredients instructions	chill cook destroy
headache ingredients instructions meal	chill cook destroy dry
headache ingredients instructions meal moisture	chill cook destroy dry improve
headache ingredients instructions meal moisture nutrients	chill cook destroy dry improve increase
headache ingredients instructions meal moisture nutrients preservative	chill cook destroy dry improve increase inhibit
headache ingredients instructions meal moisture nutrients preservative product	chill cook destroy dry improve increase inhibit maintain
headache ingredients instructions meal moisture nutrients preservative product rash	chill cook destroy dry improve increase inhibit maintain prevent
headache ingredients instructions meal moisture nutrients preservative product rash shelf-life	chill cook destroy dry improve increase inhibit maintain prevent provide
headache ingredients instructions meal moisture nutrients preservative product rash shelf-life sweetener	chill cook destroy dry improve increase inhibit maintain prevent provide remove
headache ingredients instructions meal moisture nutrients preservative product rash shelf-life	chill cook destroy dry improve increase inhibit maintain prevent provide

Vocabulary file 1

Word	Meaning	Note or example*
processed		
additives		
preservatives		
colourings		
canned		
frozen		

* You may wish to write a sentence or phrase, make a note of the page in your textbook where this word appears or, if English is not your first language, provide a translation into your language.

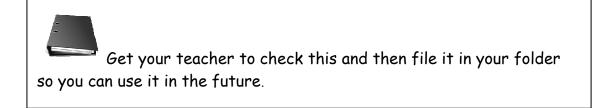


Get your teacher to check this and then file it in your folder so you can use it in the future.

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Vocabulary file 2

Word	Meaning	Note or example
dried		
allergy		
sweeteners		
convenience		
nutritional		
improved		



NAME: _____ Home Economics: Food Processing

DATE:

Language Level: all Type of activity: whole class Suggested time: 10 minutes

Activating students' existing knowledge

Use a spidergram to activate students' ideas and knowledge on the key points in this chapter. See **Teachers' Notes** for suggestions.

Possible key terms for the spidergram:

Fast Food

Junk Food

Convenience Food

- Invite newcomer students to provide key words in their own languages.
- Encourage dictionary use.
- Encourage all students to organise their vocabulary into relevant categories (e.g. meaning, nouns, keywords, verbs etc.).



the spidergram in their personal dictionaries.

NAME: ____

DATE:

Home Economics: Food Processing

Language Level: A1 Type of activity: pairs or individual Suggested time: 20 minutes



Working with words

1. Tick the correct answer





- a) This is fresh food.
- b) This is frozen food.
- c) This is canned food.
- d) This is processed food.
- a) This is fresh food.
- b) This is frozen food.
- c) This is canned food.
- d) This is processed food.

2. Look at the words in the box and put an <u>F</u> beside the food that is fresh, and a <u>P</u> beside the food that is processed.

eggs	bananas	5	hamburgers
biscuits	carrots	corn flakes	oranges
tinned bean	s carton of	orange juice	potatoes
frozen oven	chips	broccoli	



Check that these key words are in your personal dictionary.

NAME: _____ Home Economics: Food Processing

Language Level: A1 Type of activity: pairs or individual Suggested time: 20 minutes

Picture Sentences

DATE:

1. Tick the correct answer

- a) This is frozen food.
- b) This is canned food.
- c) This is dried food.
- a) This is frozen food.
- b) This is canned food.
- c) This is dried food.
- a) This is frozen food.
- b) This is canned food.
- c) This is dried food.

2. Put these words in the correct order to form sentences about food processing.

lasts/processed/ longer/ food

of / frozen food /excellent/the quality/ is

preserving /is a method/ of/ food/drying



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NAME: ___

DATE:

Home Economics: Food Processing

Language Level: A1/A2 Type of activity: pairs or individual Suggested time: 20 minutes



Odd One Out

1. Circle the word which does not fit with the other words in each line.

Example:	apple orange	e banana	taxi
cook	chill	bicycle	convenience
canned	bottled	cooked	cat
dress	milk	pint	chill
flavour	CD	meals	nutritive

2. Find these words in your textbook. Then put them in short sentences in your own words. Use a dictionary if necessary.

to cook	
to chill	
to preserve	
to prevent	
to dectroy	
to destroy _	

- 仮-・ ① 一 Check that these key words are in your personal dictionary. NAME: ___

DATE:

Home Economics: Food Processing

Language Level: A2 / B1 Type of activity: individual Suggested time: 20 minutes



Keywords

Fill in the missing letters of the keywords listed below.
 On the line beside each word, write whether the word is a noun, an adjective or a verb.

instctio_s	
bt_ed	
nutti_nal	
adtive_	

2. Write as many words as possible related to **Food Processing**. You have 3 minutes!

NAN Hom	IE: le Economics: F	ood	Proc	essin	_ DA	TE:					
Туре с	age Level: A1 / of activity: pairs	or in		ual					,		
1.	Many people h	ave t	hree	of th	iese e	every	·			\SEA	
2.	Ans Every food ho									OFL	UR
3.	Ans When you do									ICIL	
	,	·				·	·	•			
4.	These substa	nces	make	food	last	longe	r		AE	DIT	DIVS
	Ans	wer So		the	sec	ret	cod	le			_
	English	С	F	G	Ι	Κ	Ν	0	S	U	-
	Code	В	X	У	F	G	Q	R	0	L	
		e×	amp	le: E	BRRG	F = (000	K			

BRRGFQY FO XLQ _____

NAME: _____ DA Home Economics: Food Processing

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Language Level: A2 / B1 Type of activity: pairs or individual Suggested time: 30 minutes



Completing sentences

Fill in the blanks in these sentences. Use words from the Word Box below.

What are convenience foods?

Foods that undergo commercial preparation, pre-cooking and cooking which save

_____ time and energy in the home are called ______ foods.

Advantages:

- Save time and energy.
- Easy to prepare and use.
- _____ can be used out of season.
- Provides variety.

Disadvantages:

- Expensive to use regularly.
- It is easy to become dependent on them.

• Some convenience foods tend to be high in salt, sugar and saturated _____ and low in dietary fibre.

 Incorrectly stored and cooked cook-_____ products can cause food poisoning.

Word Box:

fat chill convenience foods cooking	fat	chill	convenience	foods	cooking
-------------------------------------	-----	-------	-------------	-------	---------

Language Level: A2 / B1 Type of activity: individual Suggested time: 40 minutes

Multiple choice

Read the text below and choose the best answers.

GENERAL GUIDELINES FOR USING CONVENIENCE FOODS

1. Follow the instructions on the tin, jar or package.

2. Use convenience foods in emergencies (do not use them to replace the use of fresh foods on a daily basis).

3. Combine convenience foods with fresh foods.

4. Include fresh fruit and vegetables with dishes based on convenience foods to improve the nutritive value.

- 5. Use no more than one or two convenience foods in a meal.
- 6. Heat cook-chill products thoroughly to destroy bacteria.
- 7. Use convenience foods in rotation.
- 1. When using convenience foods, what should they be combined with?
 - a) the newspaperb) fresh foodsc) nothingd) television

2. What should you do when you use convenience foods?

- a) go to hospital b) guess what to do
- c) follow the instructions d) smell them

3. What should you do to improve the nutritive value of a meal that includes convenience foods?

- a) include fresh fruit and vegetablesb) spitc) rub your eyesd) smell them
- 4. Should you heat cook-chill products thoroughly?
 - a) Yes b) No
- 5. Should you use three convenience foods at every meal?
 - a) Yes b) No

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Language Level: B1 Type of activity: individual Suggested time: 30 minutes



Grammar point

Adjectives

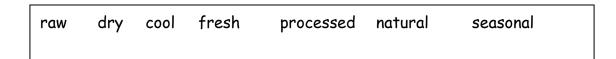
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(adjective: a word that describes a noun or pronoun, for example: big, black)

1. In the box below there are ten adjectives used to describe food. Put a circle around each adjective.

processed	kitchen	cooker	nutritious	freeze	natural
canned	dried	wash	product	bottled	cooked
additive	raw	vitamin frozen		hea	lthy

- 2. The sentences below are taken from your textbook. Some adjectives are missing. Read the sentences and decide what the adjectives might be, then select one from the box below.
 - _____ food lasts longer and is easier to store.
 - Cans should be stored in a _____, ____ place.
 - Frozen food is almost identical to _____ food in nutritive value.
 - Bread and cakes may be frozen _____ or cooked.
 - To prevent allergic reaction you should eat _____ foods.
 - _____food is available all year round, when frozen.



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Grammar point (continued)

3. Comparison of adjectives. Study the following four sentences and think about what happens to the adjectives when we compare them.

(healthy) Fresh food is <u>healthier than</u> processed food.
(easy) Processed food is <u>easier than</u> fresh food.
(nutritious) Fresh food is <u>more nutritious than</u> dried food.
(natural) Fresh food is <u>more natural than</u> convenience food.

4. What's the rule? Fill in the information in the box below, check it with other students, your teacher or the Answer Key.

Comparison of adjectives For short adjectives we use: For longer adjectives we use :

5. Now practise! Write a paragraph comparing **My favourite food'** with **'Typical Irish food'**. You must use lots of adjectives and comparisons.

Alphaboxes

Using your textbook, find <u>one</u> word beginning with each of the letters of the alphabet. Write the word in the relevant box. You could also write the word in your own language.

a	b	c
d	e	f
9	h	i
j	k	
m	n	0
þ	9	r
S	†	u
V	w	хуz

NAME:

DATE:

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Home Economics: Food Processing											
		Word search	<u>I</u> II RO								
Find the words from the list below.											
FCYO			ZVUC								
JFLB											
О М Е А О С <i>G</i> Р	LS LFX		DRIED OODSV								
	DBGK		TF SF								
	AVOUR		NV J								
K	C Ο Ν V Ε	NIENCE	JW								
	NUTRI		V								
		TCWLT									
		INEDTS									
	SYIC										
	ADDIT	IVESZW	н								
	MINST		N S								
к V С О С	CMILK										
	H I L L L E D		KING RRCAG								
VLCE		_	OOKLS								
GOMJ	W		ΑΑ U Η U								
УХQК			ТСΖО								
ADDITIVES BOTTLED CANNED CHILL CONVENIENCE COOK COOKED COOKING DRIED FLAVOUR FOODS INSTRUCTIONS	NUTRITIVE PINT										

MEALS

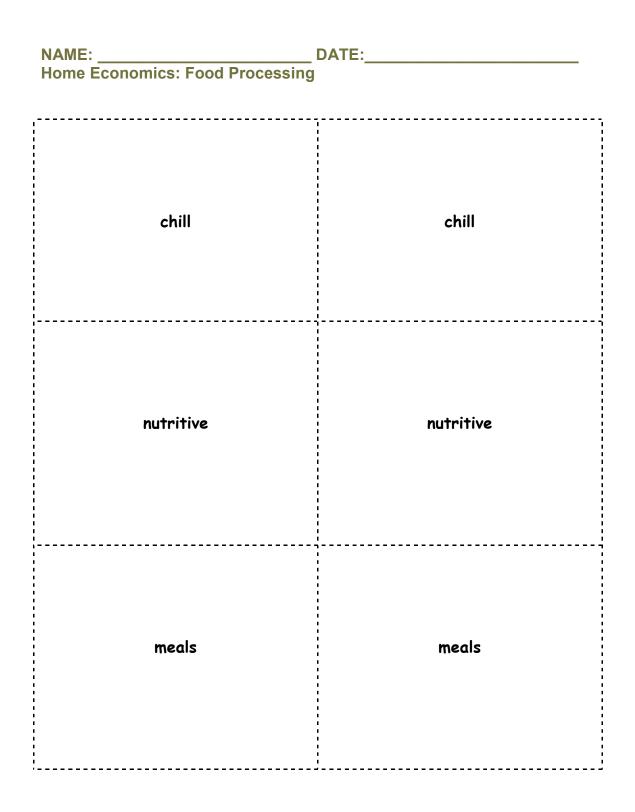
MILK NUTRITIONAL

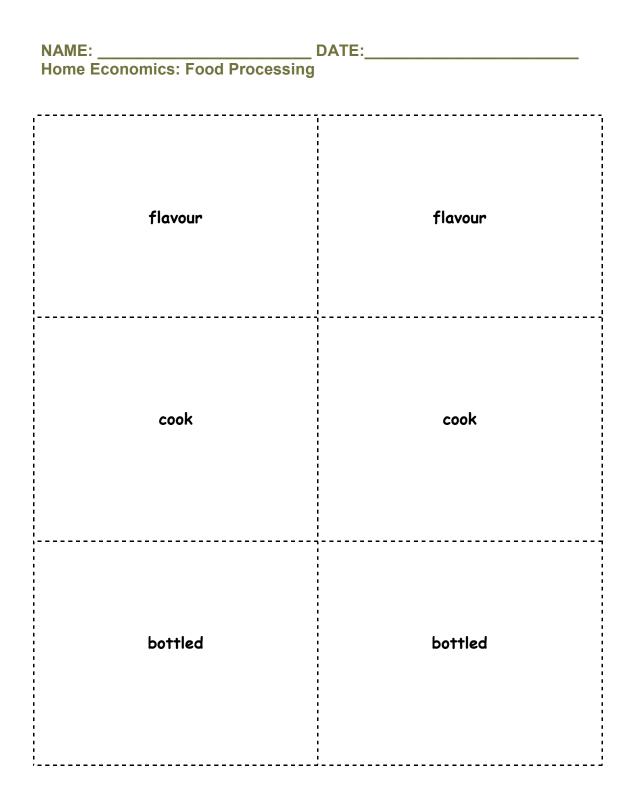
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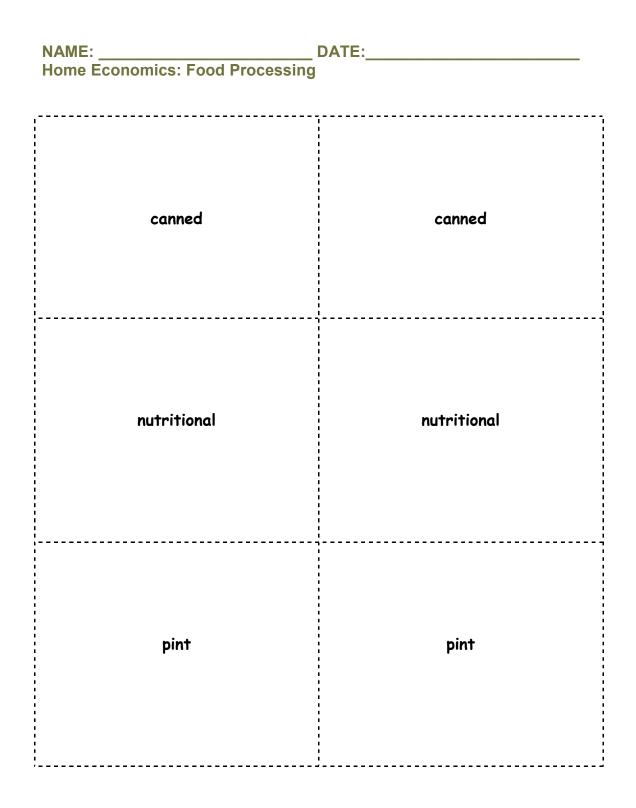
Play Snap

Make Snap cards with 2 sets of the same keywords. See *Notes for teachers* for ideas about how to use the cards.

\times	
foods	foods
convenience	convenience
additives	additives







Answer key

Working with words, page 7

- 1. a, d.
- 2. Fresh food: eggs, bananas, carrots, oranges, potatoes, broccoli Processed food: hamburgers, biscuits, cornflakes, tinned beans, carton of orange juice, frozen chips

Picture sentences, page 8

- 1. b,a,c
- Processed food lasts longer.
 The quality of frozen food is excellent.
 Drying is a method of preserving food.

Odd one out, page 9

Bicycle, cat, dress, CD

Keywords, page 10

Instructions (nounO, bottled (adjective), nutritional (adjective) additives (noun)

Unscramble the letters, page 11

Meals, flavour, chill, additives Secret code: cooking is fun

Completing Sentences, page 12

What are convenience foods?

Foods that undergo commercial preparation, pre-cooking and cooking which save **cooking** time and energy in the home are called **convenience** foods.

Advantages:

- $\boldsymbol{\cdot}$ Save time and energy
- Easy to prepare and use
- Foods can be used out of season
- Provides variety

Disadvantages:

- Expensive to use regularly
- It is easy to become dependent on them

• Some convenience foods tend to be high in salt, sugar and saturated **fat** and low in dietary fibre

• Incorrectly stored and cooked cook-chill products can cause food poisoning.

Multiple choice, page 13

1.b, 2.c, 3.a, 4.a., 5.b

Grammar points, page 14/15

- 1. adjectives: processed, nutritious, natural, canned, dried, bottled, cooked, raw, frozen, healthy
- 2.
- Processed food lasts longer and is easier to store.
- Cans should be stored in a cool, dry place.
- Frozen food is almost identical to **fresh** food in nutritive value.
- Bread and cakes may be frozen **raw** or cooked.
- To prevent allergic reaction you should eat natural foods.
- Seasonal food is available all year round, when frozen.

4.

Comparison of adjectives		
For short adjectives we use:	er	than
For longer adjectives we use :	more	(x)than

Word Search, page 17

			•																
	С	У	0													Ζ	V	U	С
J	F	L	В	Α											D	V	L	Ρ	Η
0	Μ	Ε	A	L	S									Ζ	D	R	Ι	Ε	D
0	С	G	Ρ	L	F	Х							Ι	F	0	0	D	S	V
	Ρ	С	Ρ	D	В	G	Κ					Ρ	Ι	Ν	Т	F	S	F	
		F	L	A	V	0	U	R			Ζ	M	Е	Κ	Ν	V	J		
		•									Ε						•		
			•••					_			0			_	-				
				••	-	-	-		-		-	• •			•				
					Ν	U	Т	R	Ι	Т	Ι	V	Ε	Q					
						U	Х	J	Т	С	W	L	Т						
						С	A	Ν	Ν	Ε	D	Т	S						
					S	У	Ι	С	0	0	Κ	Ε	D	Т					
				Α	D	D	Ι	Т	Ι	V	Ε	S	Ζ	W	Н				
			Е	Μ	Ι	Ν	S	Т	R	υ	С	Т	Ι	0	Ν	S			
		ν	V	C		т	1	V			Ν	Ц	C	D	D	т	0		
		N	V	C	/v/	T	L	N			IN	П	C	Г	٢	Т	U		
	С	0	С	Η	Ι	L	L					С	0	0	Κ	Ι	Ν	G	

DATE:

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 B O T T L E D
 C G R R C A G

 V L C E W P
 C O O K L S

 G O M J W
 A A U H U

 Y X Q K
 T C Z O

NAME: _

__ DATE:__

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