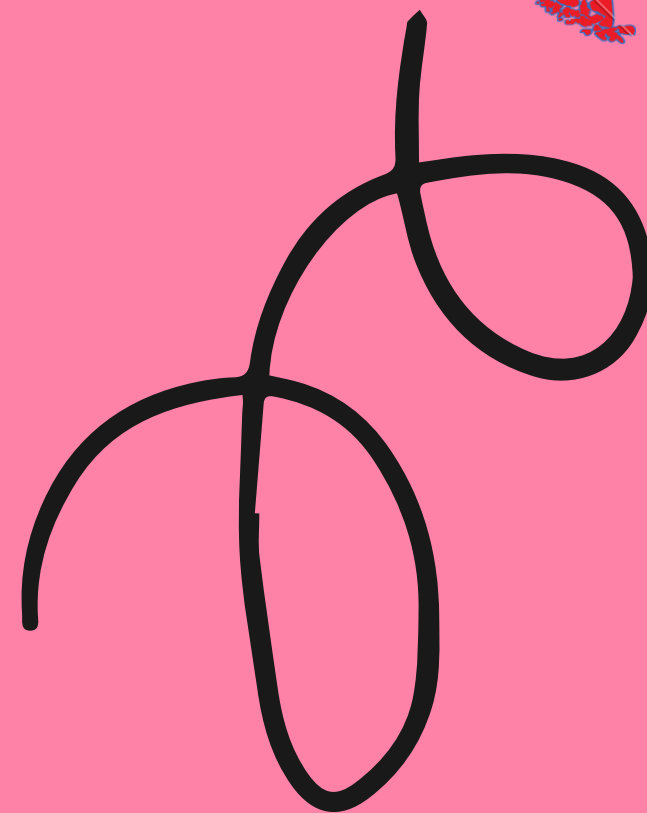
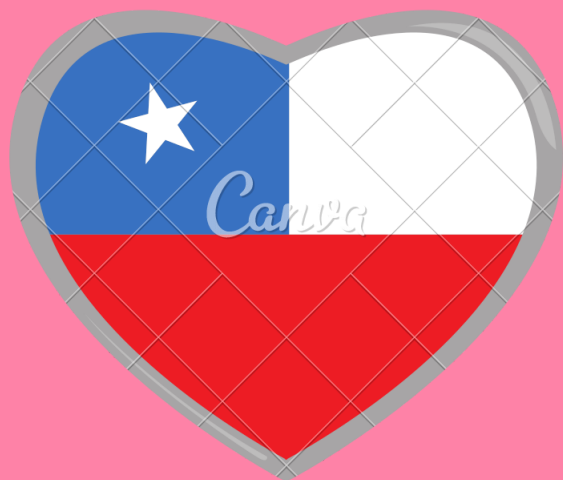
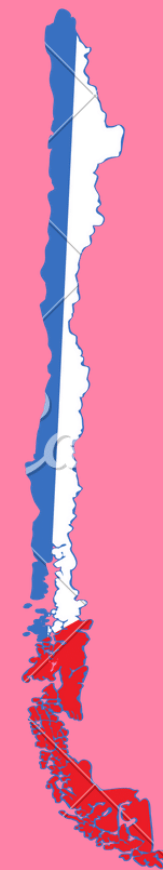


ENGLISH

5TH GRADE

WEEK 22

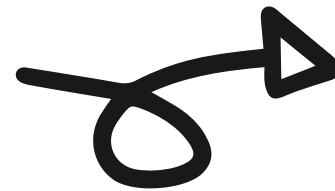
CLASSES





WELCOME TO CLASS!

Today's Agenda



In the next few days we are going to celebrate our national holidays. Let's see some topics about it.





CLASS OBJECTIVES AND RULES

Expectations
and outcomes

01

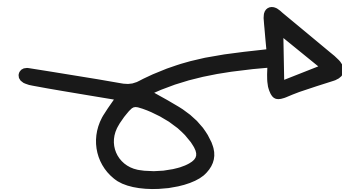
Objectives: Identificar vocabulario relacionado a las fiestas patrias relacionandolas con el inglés

02

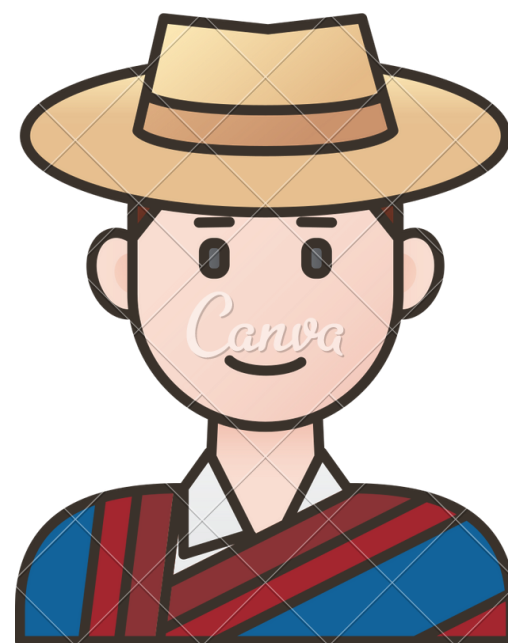
Objective: Identificar comidas típicas y su denominación en inglés.



TODAY'S LESSON



What are the typical food in Chile? Can you guess it's names in English.





GUESS THE NAME OF THE TYPICAL FOOD



- flour
- salt
- meat
- onions
- oil
- warm water



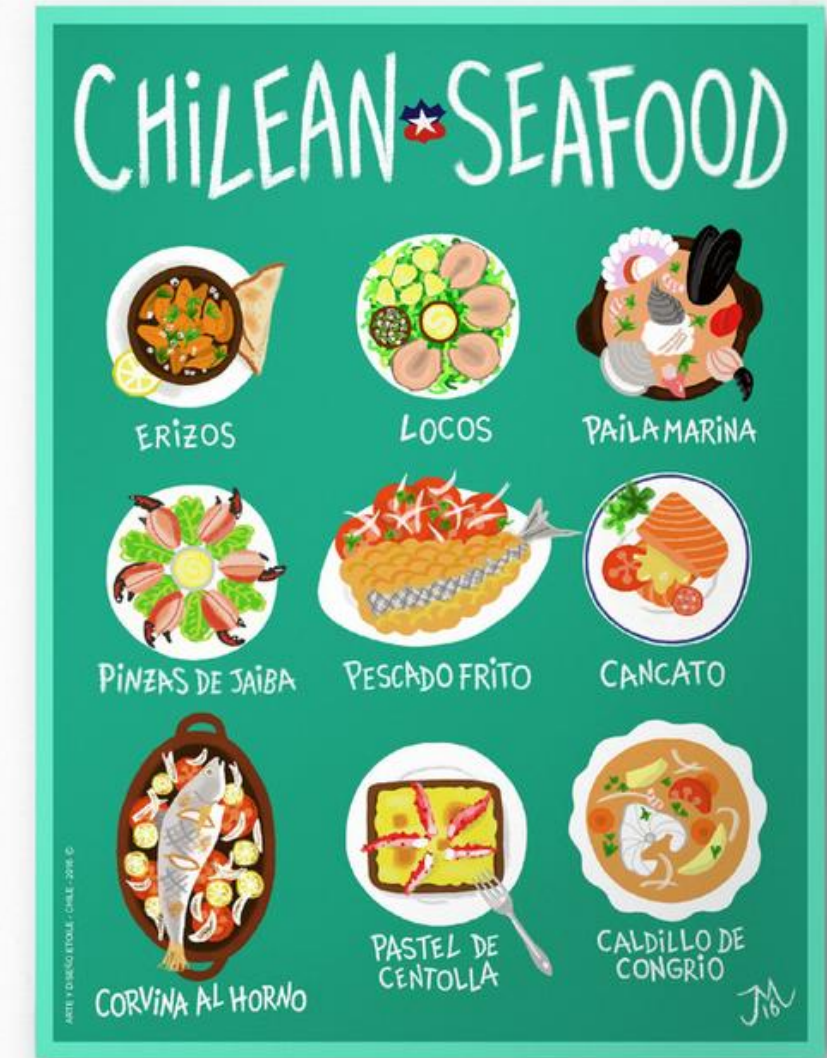
Did you know that this food has a "quechua" origin.

anti: Andes kuchu:corte "Corte de los Andes"

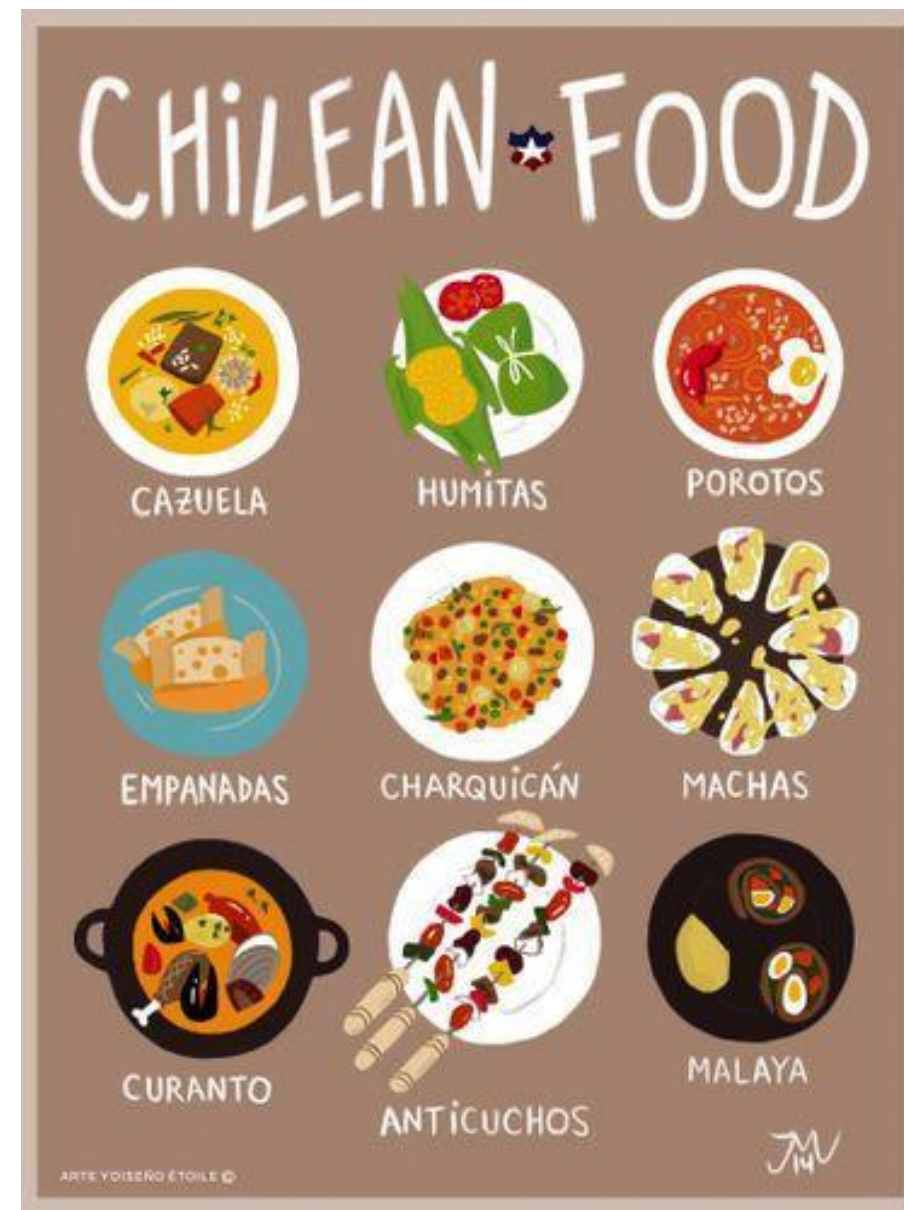


LOOK AT THESE TYPICAL FOODS

Example of Seafood



Example of Chilean food





LET'S TALK AND ANALYZE

Empanadas

Chile has lots of different foods. Did you know that empanadas are Chile's national food? In Chile we also enjoy eating meat, here meat is really popular. Some examples of food that have meat are Choripan, Costillar, Cazuela and Empanadas de Pino which are empanadas that contain ground beef, olives and onions.

Sopaipilla

Sopaipilla are a typical Chilean snack. This crispy pastry is sometimes topped with sugar, marshmallows or chancaca, a sweet sugarcane sauce or a savoury sauce such as pebre. Sopaipillas are traditionally made with pumpkin (squash) and are deep fried. They are really easy to make: Take 1 cup of cooked squash, mash it, add 2 cups of flour, 2 tablespoons of butter and shape the dough into circles, then fry them until they have a brownish colour. That's all!

Pastel de choclo

Pastel de choclo is a typical Chilean casserole made with corn and meat, beef or bacon, and is traditionally baked in a clay pot. Did you know that corn is referred to as choclo in Chile!



LET'S TALK AND ANALYZE

Mote con huesillos

Mote con huesillo is a syrupy drink made from peach juice, honey and husked wheat or other grains and seeds. Often the fruit nectar is quite thick, so one can use a dessert spoon to eat the sweet and delicious soaked wheat. By the way, a huesillo is a sun-dried peach, so the drink's name simply means 'peach with wheat'

Gazpacho

This is a typical homemade stew made with beef or chicken or lamb and also includes potatoes, pumpkin and corn on the cob. Often there are also bell peppers and carrots in the stew and lots of cilantro (which is coriander or as we call it in South Africa dhanian)

Pebre

Food in Chile: Pebre is a very spicy sauce. This pebre sauce is made of tomatoes, onions, garlic, olive oil herbs and peppers and lots of cilantro (coriander)



WHAT IS YOUR FAVORITE FOOD DURING NATIONAL HOLIDAYS?



I like eating.....



ACTIVITY

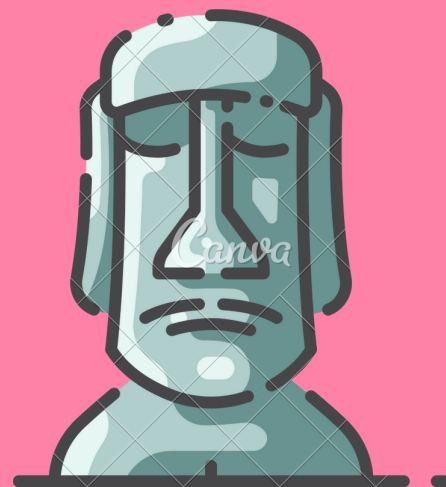
TRY

AND

LEARN

TIME





THANK YOU FOR JOINING TODAY'S CLASS.



ENJOY OUR CHILEAN'S HOLIDAYS

