

English

Welcome !

Les objectifs du jour

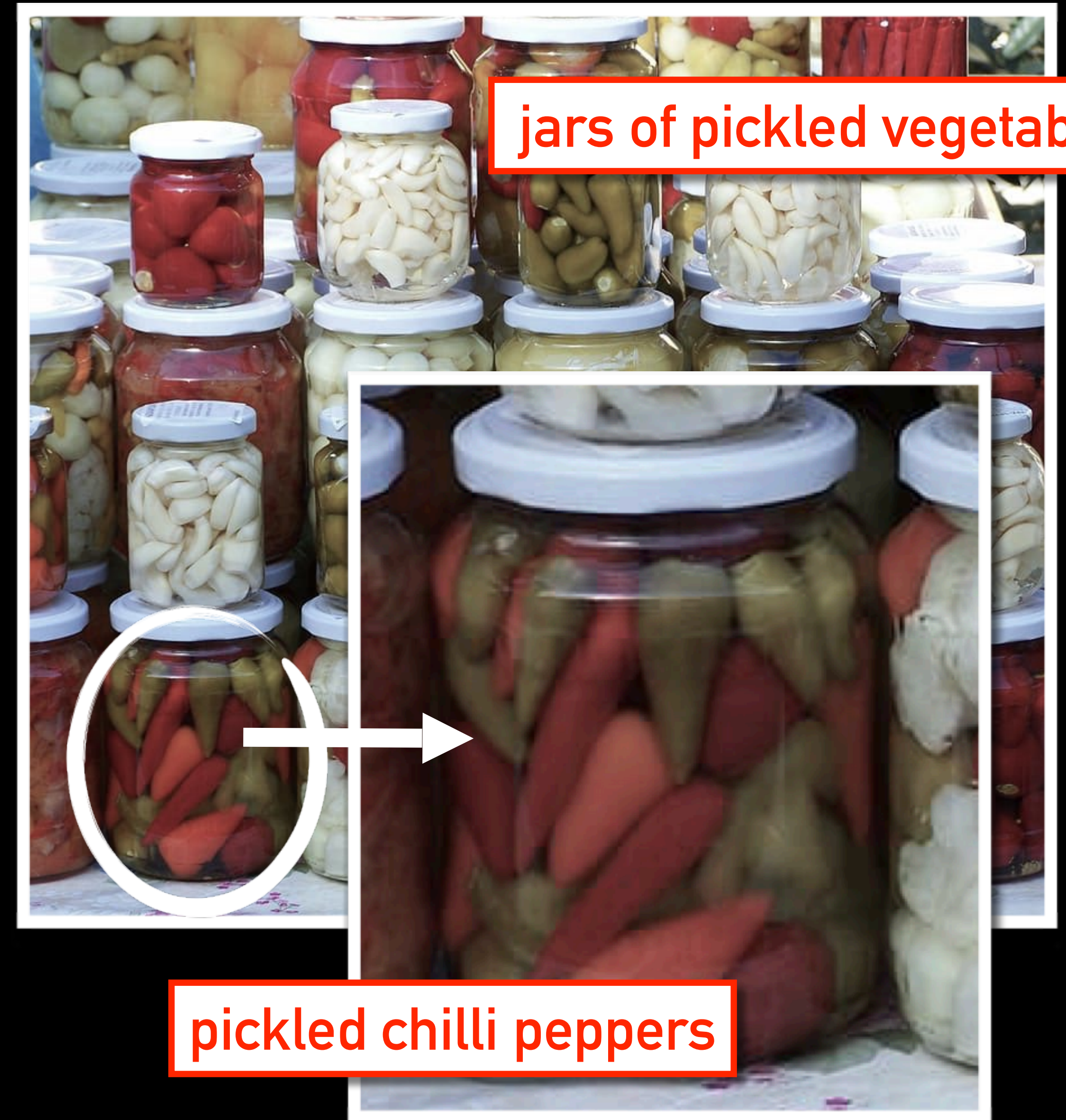
- Dépasser quelques stéréotypes sur la nourriture aux États-Unis;
- Comprendre un enregistrement audio sur ce même sujet;
- Evoquer la diversité culturelle des États-Unis au travers d'exemples de spécialités culinaires régionales;
- Découvrir pourquoi certains plats régionaux sont directement liés à l'histoire locale dans différents États américains;
- Lire et comprendre une recette de cuisine simple.

Tongue Twister

Tongue Twister

Say it fast !

Peter Piper
picked a peck
of pickled
peppers



jars of pickled vegetables

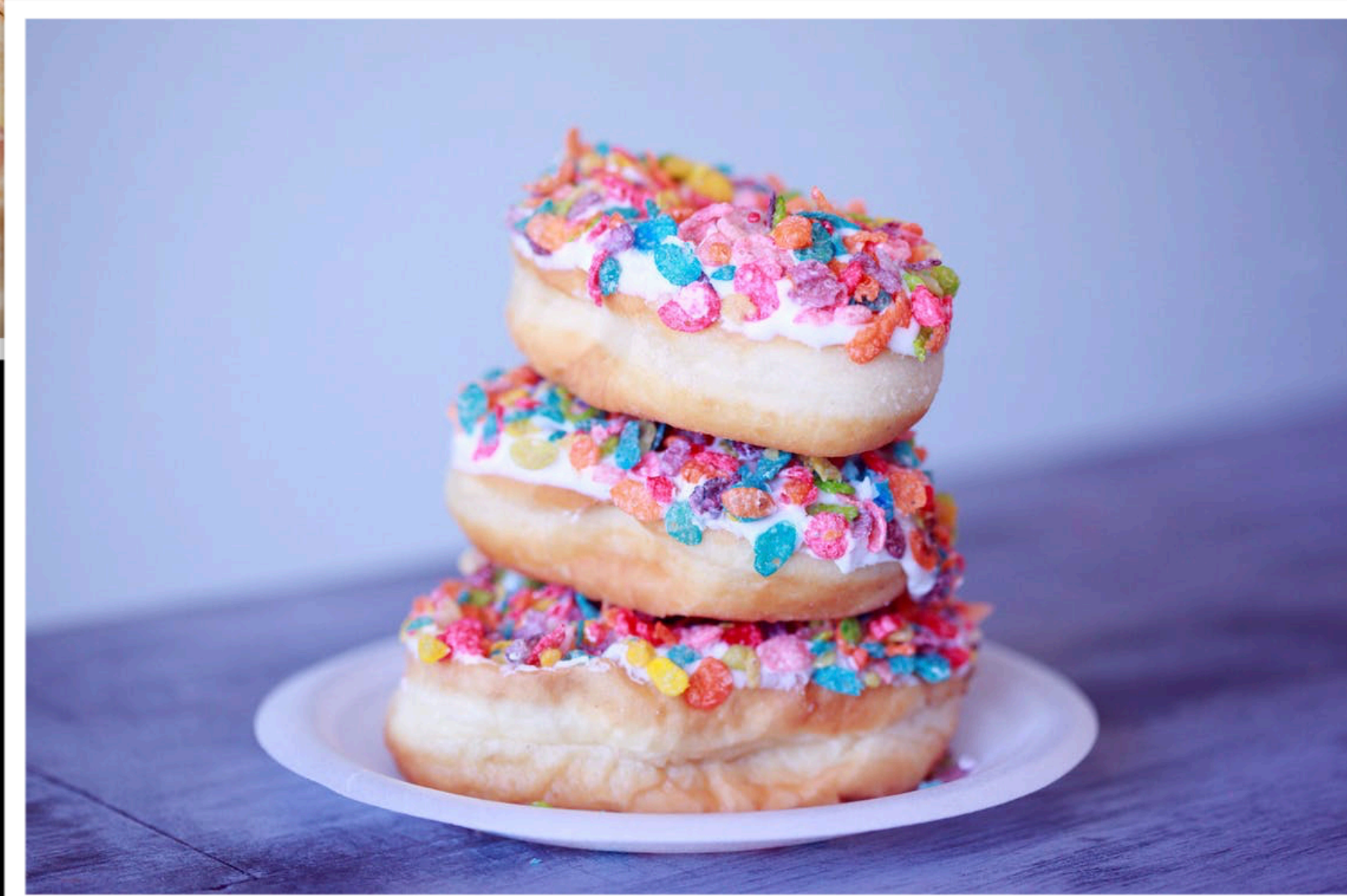
pickled chilli peppers

Today's theme:

A food tour in the USA!

Today's theme:

What do you know about American food?



OK, but...

Today's theme:

What do you know about American food?

“What's the typical food in the US?”

Listen to Lindsey, from Houston, Texas :

Everybody thinks...



But in reality...

“What’s the typical food in the US?”

Listen to Lindsey, from Houston, Texas :

Everybody thinks...



hamburgers



hot dogs



French fries

But in reality...



American apple pie

 Source :



Académie Versailles

Today's theme

A food tour in the USA!



A food tour



Boston, 19th century

A painting by WJ Bennett

Courtesy of Library of Congress



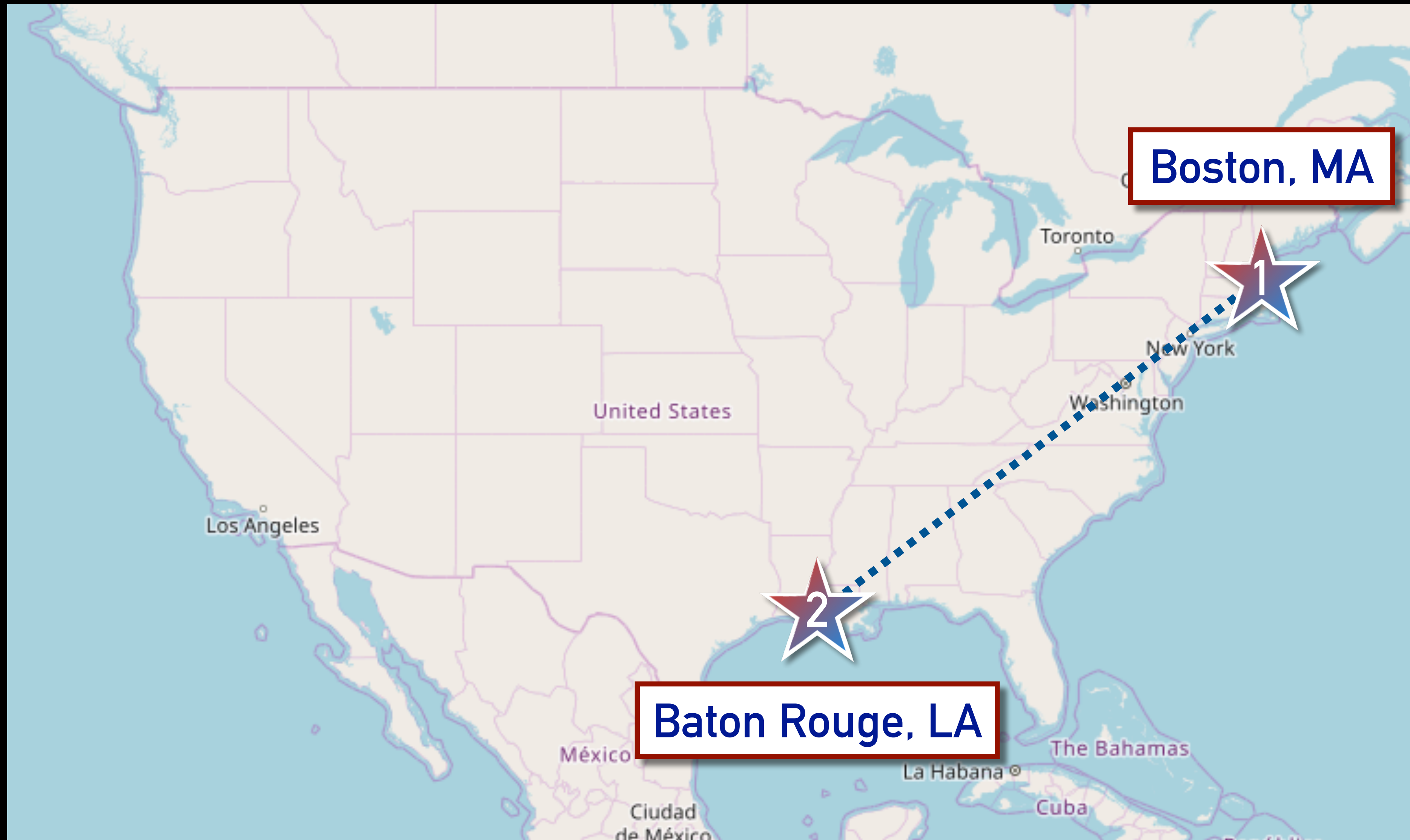
ton, MA

er is

s

ers in
tury.

A food tour in the USA!



A food tour in the USA!

Louisiana is a
lots of different
influences, mo
the Caribbean
cuisine is just
example of ho
the culture in
is.



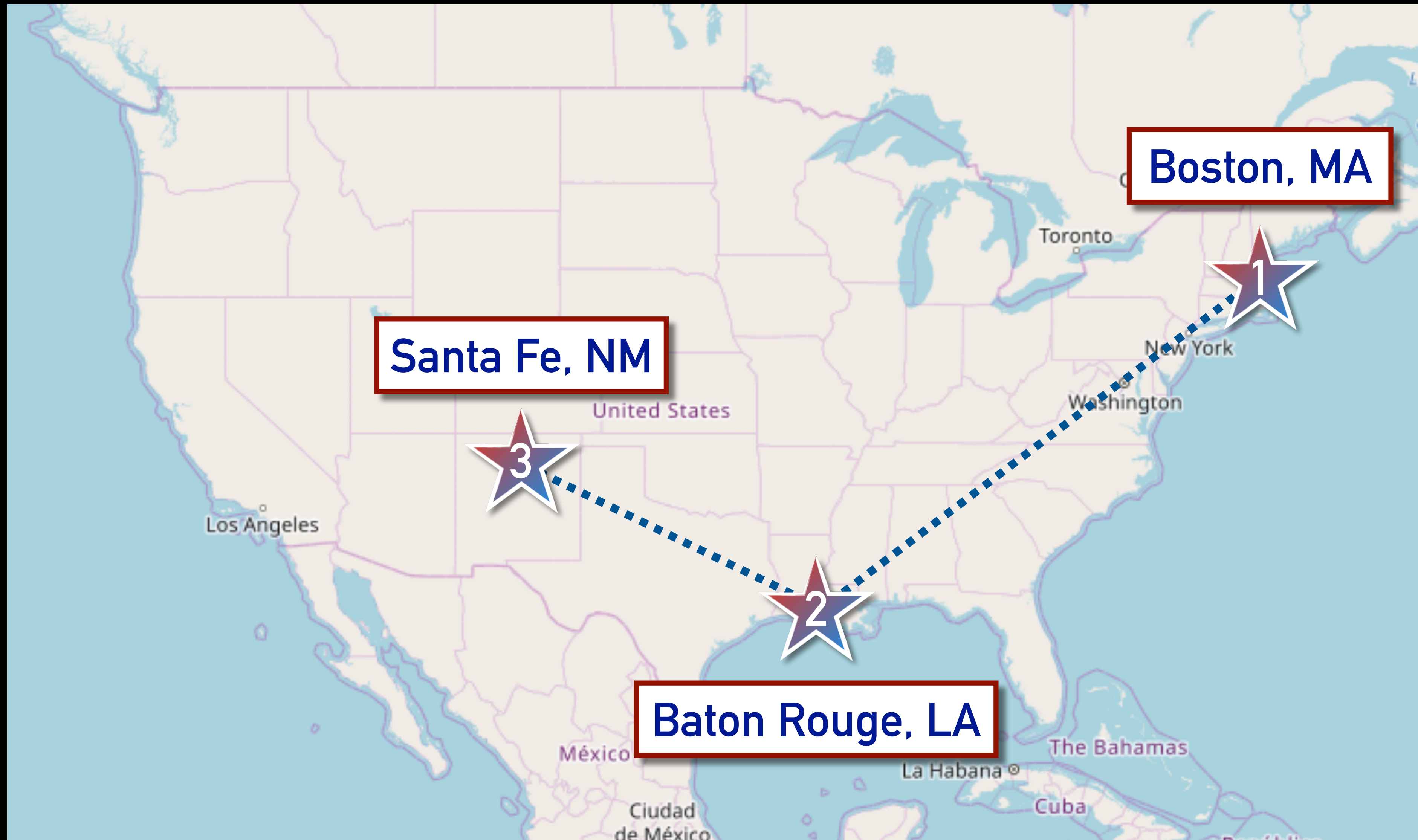
Slaves in a cotton field, Louisiana



Baton Rouge, LA



A food tour in the USA!



A food tour in the USA!



Santa Fe, NM



North America in 1803

South-West of
A is under
fluence of
an culture.
ong time, it
Spanish
ry.

Time for action!

Let's cook!

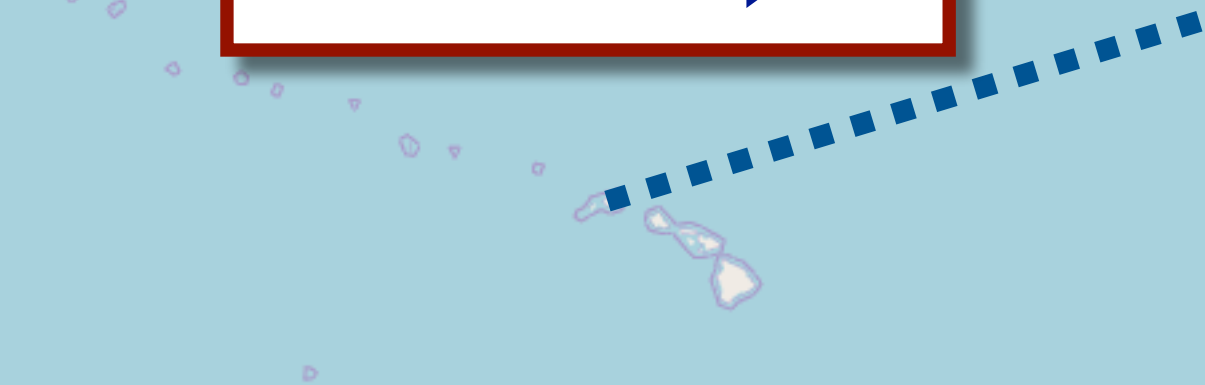
Let's cook!



Let's cook!



Honolulu, HI

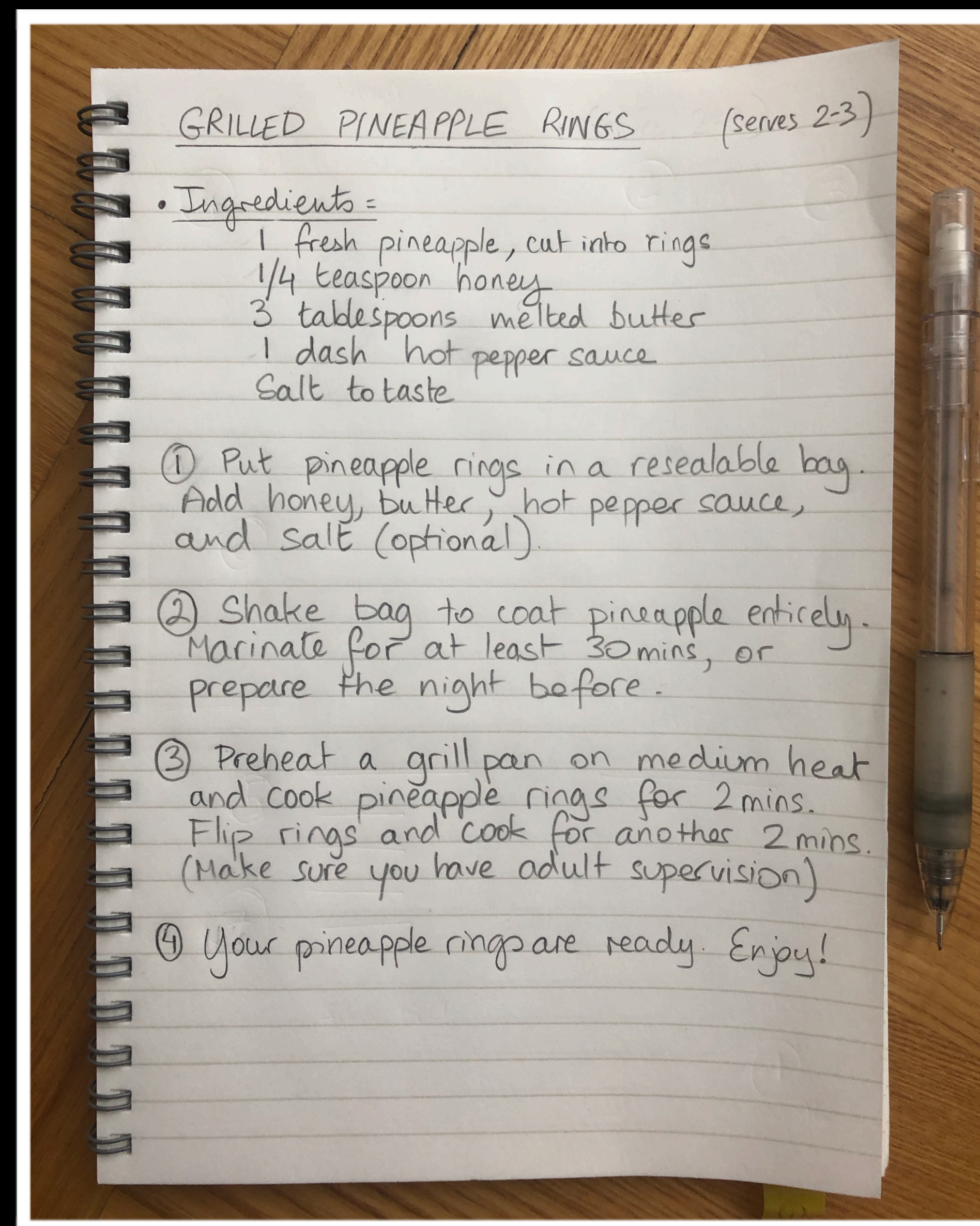


Grilled pineapple

Let's cook!

SOME TIPS :

- Think about what sort of text it is, and what you can find in it (here = a recipe).
- Find the transparent words.
- Find the words you know.
- Connect all this information: now you can guess the meaning of the other words!



Let's cook!

What sort of text is it?

- Name of the recipe, number of servings
- Ingredients
- Instructions

GRILLED PINEAPPLE RINGS

(serves 2-3)

Ingredients =

- 1 fresh pineapple, cut into rings
- 1/4 teaspoon honey
- 3 tablespoons melted butter
- 1 teaspoon salt



**Photos can
help you too!**

- ① Put pineapple in a large zip-lock bag. Add honey, melted butter, and salt (optional). Shake bag. Marinate for at least 30 mins, or prepare the night before.
- ② Shake bag to coat pineapple entirely. Marinate for at least 30 mins, or prepare the night before.

Let's cook!

Find the
transparent words!

GRILLED PINEAPPLE RINGS

(serves 2-3)

- Ingredients =

- 1 fresh pineapple, cut into rings
- 1/4 teaspoon honey
- 3 tablespoons melted butter
- 1 dash hot pepper sauce
- Salt to taste

① Put pineapple rings in a resealable bag. Add honey, butter, hot pepper sauce, and salt (optional).

② Shake bag to coat pineapple entirely. Marinate for at least 30 mins, or prepare the night before.

Let's cook!

Find the **words** you
understand!

GRILLED PINEAPPLE RINGS

(serves 2-3)

- Ingredients =

1 fresh pineapple, cut into rings

1/4 teaspoon honey

3 tablespoons melted butter

1 dash hot pepper sauce

Salt to taste

① Put pineapple rings in a resealable bag.
Add honey, butter, hot pepper sauce,
and salt (optional).

② Shake bag to coat pineapple entirely.
Marinate for at least 30 mins, or
prepare the night before.

Let's cook!

Let's guess the other words!

GRILLED PINEAPPLE RINGS

(serves 2-3)

• Ingredients =

1 fresh pineapple, cut into rings

1/4 teaspoon honey

3 tablespoons melted butter

1 dash hot pepper sauce

Salt to taste

① Put pineapple rings in a resealable bag. Add honey, butter, hot pepper sauce, and salt (optional).

② Shake bag to coat pineapple entirely. Marinate for at least 30 mins, or prepare the night before.

Let's cook!

rings

anneaux

melted

fondue

dash

un trait
(un peu de)

resealable

refermable

entirely

entièrement

at least

au moins

GRILLED PINEAPPLE RINGS

(serves 2-3)

• Ingredients =

1 fresh pineapple, cut into rings

1/4 teaspoon honey

3 tablespoons melted butter

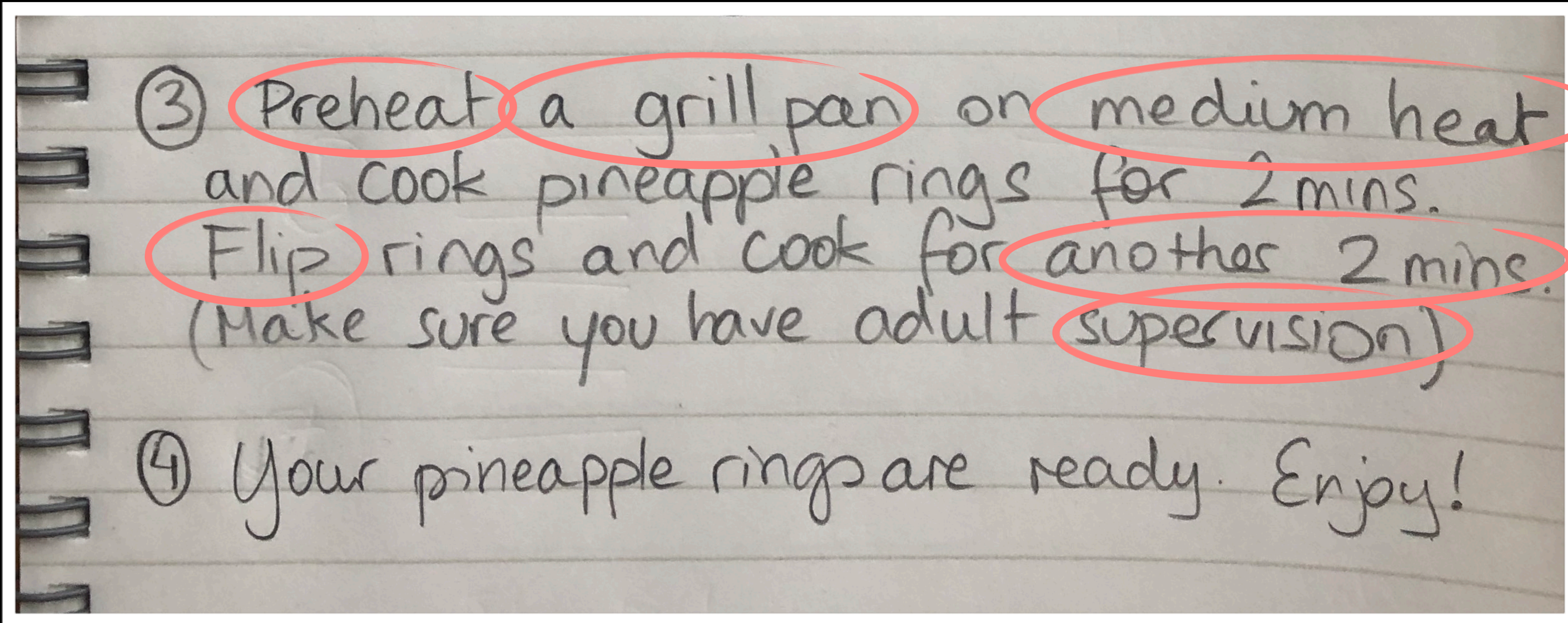
1 dash hot pepper sauce

Salt to taste

① Put pineapple rings in a resealable bag. Add honey, butter, hot pepper sauce, and salt (optional).

② Shake bag to coat pineapple entirely. Marinate for at least 30 mins, or prepare the night before.

Practice : repeat the method and find the English words!



une poêle

retourner

surveillance

préchauffer

encore 2 min

feu moyen

Recap

Ce que nous avons vu aujourd'hui

- Nous avons été au-delà des stéréotypes sur la nourriture aux États-Unis:
 - ... d'abord en écoutant le témoignage d'une Américaine;
 - ... puis en partant à travers les États-Unis pour découvrir des plats emblématiques de quelques États américains.
- Nous avons expliqué comment ces traditions culinaires sont directement liées à l'histoire locale, c'est pourquoi on peut retrouver des types de cuisines qui changent complètement d'un État américain à l'autre;
- Nous avons lu une recette de cuisine en anglais et cherché des moyens de la comprendre en limitant l'utilisation du dictionnaire ou d'un traducteur.

English

Goodbye !

Stay home

Stay safe

Practice your English !

Sources

IMAGES

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Diapo 6 Pizza © Kei Photo <https://www.pexels.com/fr-fr/photo/aliments-beau-charmant-chaud-2741457/>

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Tableau par WJ Bennett, Courtesy of Library Of Congress <https://www.loc.gov/resource/pga.00195/>

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AUDIO

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