



新未来试用分享



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内蒙古民族大学

新未来大学英语

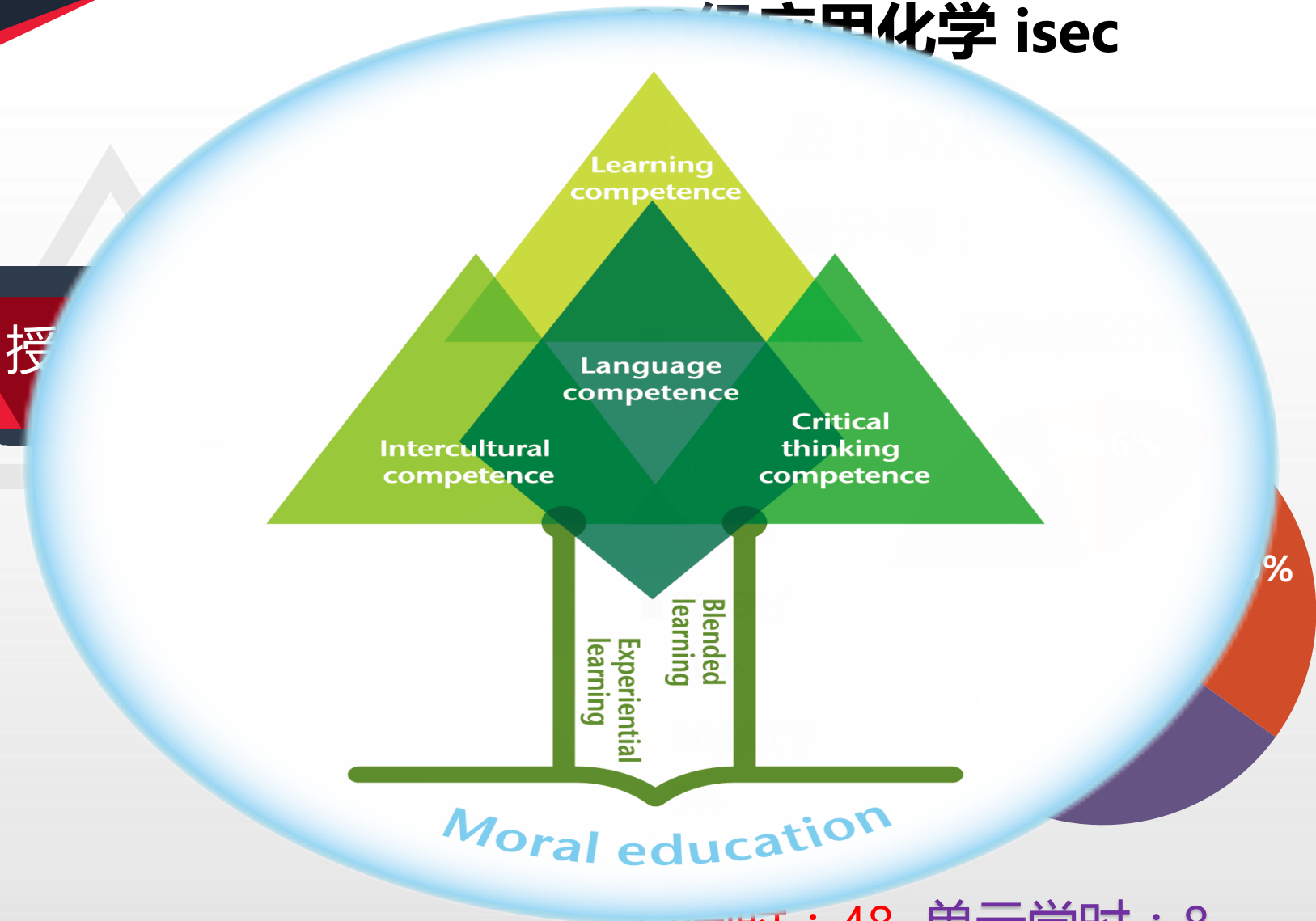
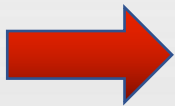


一、学情分析





能力需求：
语言能力
跨文化
思辨能力
学习能力
合作



总学时：48 单元学时：8

《新未来大学英语》Section One 5 Section Two 3 理念树



1. 整体梳理

2. 具体展示

剧情线梳理

教学安排梳理



新未来大学英语

综合教程

AN INTEGRATED
COURSE

OVER TO YOU

1

Unit

3

A matter of
taste





Thomas Miller



Yi Fei



Thomas Miller

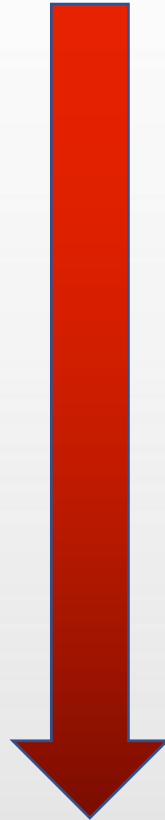
We can learn a lot about people and their cultures through their traditional food. Tom wants to hold a potluck party to get to know his new friends and learn more about their countries' cultures and traditions.

Tom is unsure if his idea for a potluck party will be acceptable to his Chinese guests, so he asks Yi Fei for advice.

Yi Fei is excited about Tom's party, so she checks recipes online for her favorite dish from home: Kung Pao Chicken.

As a host, Tom also needs to prepare a dish. He chooses to make a hoagie and writes down the recipe.

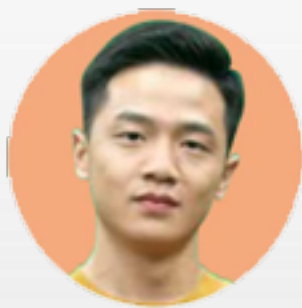
剧情线梳理





Alice Parker

Being invited to the party, Alice decides to share a dish that is personally meaningful to her. She records the whole cooking process for her weekly vlog.



Wang Hao



Yi Fei



Thomas Miller

Inspired by Alice's vlog, Tom, Yi Fei, and Wang Hao decide to go online to get some more ideas to help them introduce the personal and cultural significance of their own dishes.



Thomas Miller

Tom does some research and then puts together his own description of the hoagie sandwich from Philadelphia, including its history and what it means to him.

剧情线梳理





1. 整体梳理

2. 具体展示

剧情线梳理

教学安排梳理



Section 1

Episode 1

Preparing dishes for a potluck party

- to write and explain the recipe for a dish from your hometown
- to make an evaluation by setting criteria **OTY 1**

Episode 2

The story behind the dish

- to write a description of a dish from your hometown
- to give step-by-step instructions
- to introduce cultural items **OTY 2**

Project **OTY 1 + OTY 2 = Project**

- to make a presentation about a dish from your hometown

Section 2

Text A **讲解**

Eat together, stay together

- to summarize the main idea of a paragraph
- to make text-to-self connections
- to write an essay explaining mealtime culture in China

Text B **自学**

Every bite counts

- to identify pros and cons of being a vegetarian



Episode 1



Step1 (P67-78)

Tom is unsure if his idea for a potluck party will be acceptable to his Chinese guests, so he asks Yi Fei for advice.



教学内容：听力对话&相关练习



实现技能：1. Language skill:
2. Intercultural skill :
potluck party & 百家宴
3. Listening skill





Episode 1



Step2 (P68-71)

Yi Fei is excited about Tom's party, so she checks recipes online for her favorite dish from home: Kung Pao Chicken.



教学内容：宫保鸡丁菜谱



实现技能：1. language skill : recipe related vocabulary & recipe style
2. critical skill: making an evaluation by setting criteria
3. moral education



Episode 1

Step3 (P72)

As a host, Tom also needs to prepare a dish. He chooses to make a hoagie and writes down the recipe.

 实现技能 : creation skill: **OTY 1** : **writing a recipe**

2.5 学时



Episode 2



Step4 (P74-75)

Being invited to the party, Alice decides to share a dish that is personally meaningful to her. She records the whole cooking process for her weekly vlog.



教学内容：视频 & 课后练习



实现技能：
1. Language skill
2. Communication skill : how to make step-by-step instructions




Episode 2

Step5 (P76-77)

Inspired by Alice's vlog, Tom, Yi Fei, and Wang Hao decide to go online to get some more ideas to help them introduce the personal and cultural significance of their own dishes.

 教学内容：三道菜肴的短文

 实现技能：1. language skill
2. Intercultural skill : introducing cultural items



Episode 2



Step 6 (P78)

Tom does some research and then puts together his own description of the hoagie sandwich from Philadelphia, including its history and what it means to him.



实现技能： 1.creation skill: 产出description of food
2. moral education

2.5 学时



Section 2 Text A

教学内容I :

Fast reading: TextA

实现目标 :

Reading Skill:

Summarizing the main idea of a paragraph

教学内容II :

Intensive reading: Text A

实现目标 :

1. Language skill
2. Writing skill: contrast
3. Critical thinking:
Text-to-self connection

3 学时

教学内容III :

Discussion

实现目标 :

1. Moral education
2. Language skill



1. 整体梳理

2. 具体展示

剧情线梳理

教学安排梳理





课前 线上

我发布的资源

全部资源

下载 删除

发布补充资源



<input type="checkbox"/>	资源	发布时间	发布教师	课程	班级	教程	下载次数	操作
<input type="checkbox"/>	侗族百家宴.mp4	2021-07-15 11:59:03	张苏扬	大学英语1	20应化(ISEC)1			查看详情
<input type="checkbox"/>	侗族百家宴.mp4	2021-07-15 11:59:03	张苏扬	大学英语1	20应化(ISEC)2			查看详情



Potluck Party

引出后续音频

potluck party

A potluck party is a party in which all the guests bring some food to share. They can be for any meal. Potluck parties can be organized in different ways, e.g. sometimes the party host assigns guests specific food types (starters, main dishes, side dishes, desserts, or drinks), while other potluck parties are freer with guests bringing whatever they choose.

Originally, the term “potluck” meant “a meal for an unexpected guest” in the 16th century, because the meal was not planned, and the guest would receive “the luck of the pot”. The modern usage, to mean a party in which people bring dishes probably originated during the Great Depression in the U.S., a period of financial crisis that began in 1929. Potluck parties are cheaper to host, as all the guests contribute.



Lang

1. Do y

Not a po mor resp do f

2. I nee

pick know find I was what

3. It's c some

bring you g The n along

- Listen and Yi Fei
- each of th
- 1. What do
- A. If Ch
- B. If it i
- dishes
- C. If Ch
- emba
- D. If Ch
- to be
- 2. Why do
- A. To be
- B. To le
- C. To co

Audio

Scripts

T=Tom; YF=Yi Fei

T: Hey, Yi Fei! Do you have a minute?
 YF: Hey, Tom! Yeah, sure.
 T: I need to pick your brains about something.
 YF: You need to what?
 T: Pick ... your brains!
 YF: What does that mean?
 T: Oh, sorry, it means "to get information from somebody".
 YF: OK, that sounds weird. So, what do you need to know?
 T: Well, I'm thinking of inviting you and a few other friends for a meal in my apartment.
 YF: Cool!
 T: So the thing I wanted to ask is: Would any of my Chinese friends think it's rude or weird if I asked them to bring a dish?
 YF: Bring a dish? What do you mean?
 T: It's called a "potluck party" – everyone cooks something and brings it along. It would be a great cultural exchange if everyone brought something from their hometown or country. We can learn a bit about each other's cultures.
 YF: That sounds great! It's not common in China, but I'm sure everyone would love it.
 T: Awesome! As I said, I know next to nothing about Chinese culture, so I don't know how to bring it up. I don't want to mess up the invitation.
 YF: I'm sure you won't mess it up. Oh, but I won't be able to cook because my dormitory doesn't have a kitchen.

T: That's OK. You can use mine! What would you bring?
 YF: Hmm ... well, my parents are from Chengdu, and they used to cook *gongbao jiding* because it was my favorite.
 T: What's that?
 YF: Oh, I think the English is "Kung Pao Chicken".
 T: Wow, I love Kung Pao Chicken!
 YF: Well, the traditional version is pretty different to what you usually find abroad, so I think it's a good dish to share!
 T: Cool! How do you make it then?
 YF: I'm a terrible cook, actually. I'll do some research tonight.
 T: Ha ha, OK. I'll have to think of something special from Philadelphia, too.
 YF: I'm really looking forward to it!

课后线上



任务驱动

Step 1 Choose a dish from your hometown.

Step 2 Write out the recipe. Your recipe should include:

- **Ingredients, with amounts if possible**
- **Step-by-step instructions**
- Some photos (relating to the ingredients, instructions, or the finished dish)

Step 3 Work in groups. Explain your finished recipes to the group members and **evaluate each other's recipe**, using the criteria in Activity 6 on Page 71.



Can you tell me what ingredients are used in Kung Pao Chicken from the picture?





Ingredients

chicken thighs

(1 pound)

peanuts

(3 tablespoons)

ginger, sliced

(5 pieces)

garlic, chopped

(4 cloves)

green onion, chopped

(1)

dried red chilies, chopped

(10)

Sichuan peppercorns

(1 tablespoon)

cornstarch

(2 tablespoons)

salt

(1 tablespoon)

vegetable oil

(2 tablespoons)

honey

(1 teaspoon)

soy sauce

(1 tablespoon)

rice wine vinegar

(1/3 tablespoon)

Can use a tablespoon of sugar instead of honey

visible

invisible

amounts



Extra supplements

What is this?
Click the right WORD.

a bag
a jug
a can
a bottle
a slice
a carton



a bowl
a cup
a loaf
a bottle
a slice
a carton

What is this?
Click the right WORD.

a bowl
a cup
a loaf
a packet
a jar
a glass

			
a bowl of fruit	a cup of tea	a jug of water	a tin of sardines
			
a jar of jam	a bag of flour	a slice of pizza	a piece of cake



了解动词: How to process the ingredients?

Kung Pao Chicken

Directions

- 1 Toast the Sichuan peppercorns in a dry frying pan, then grind them to a fine powder. Add two tablespoons of cornstarch and stir to combine.
Ask if anyone has a spice grinder you can borrow ...
- 2 Roughly chop the chicken into bite-sized chunks, then coat them in the cornstarch mixture.
- 3 If the peanuts are raw, toast them in the dry pan until fragrant, and then remove them from the pan.
- 4 Heat the oil in the pan and fry the chicken chunks for 7–8 minutes, or until they are no longer pink and the edges are golden brown. Then remove them from the pan.
- 5 Put the chopped garlic and sliced ginger into the pan and fry for one minute, then add the green onions, dried red chilies, and the chicken. Keep stirring for another minute.
- 6 Mix the salt, soy sauce, vinegar, and honey in a bowl, then pour the mixture into the pan. Heat until the mixture boils, then simmer for a few minutes.
Cook on a low heat
- 7 Stir the peanuts into the pan with the chicken. Then mix well and serve!

1. chop
2. toast
3. grind
4. stir
5. coat
6. fry
7. simmer



④ Match the cooking terms with their definitions.

Cooking terms

1. chop
2. toast
3. grind
4. stir
5. coat
6. fry
7. simmer

Definitions

- a. to cut something into pieces
- b. to cook slowly at a temperature near boiling
- c. to cook food by putting it close to heat until it turns brown
- d. to cook something in hot oil
- e. to move a spoon around to mix ingredients
- f. to cover something with a layer of something else
- g. to break something into pieces or powder



Tips

- Always use meat from the thigh of the chicken.
- Be sure to have everything ready before cooking because it's really quick to make.
- Work very quickly once you add the peanuts because they burn easily!
- Add any other vegetables you like, such as green peppers or diced cucumber.
- You can make a version with tofu instead of chicken, but be sure to use firm tofu and fry it until golden brown.



Ingredients

chicken thighs	(1 pound)
peanuts	(3 tablespoons)
ginger, sliced	(5 pieces)
garlic, chopped	(4 cloves)
green onion, chopped	(1)
dried red chilies, chopped	(10)
Sichuan peppercorns	(1 tablespoon)
cornstarch	(2 tablespoons)
salt	(1 tablespoon)
vegetable oil	(2 tablespoons)
honey	(1 teaspoon)
soy sauce	(1 tablespoon)
rice wine vinegar	(1/3 tablespoon)

Can use a tablespoon of sugar instead of honey

Kung Pao Chicken

Tips

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- 6 Mix the salt, soy sauce, vinegar, and honey in a bowl, then pour the mixture into the pan. Heat until the mixture boils, then simmer for a few minutes. *Cook on a low heat*
- 7 Stir the peanuts into the pan with the chicken. Then mix well and serve!

再次回顾食谱

点出三要素



Baidu 百度

宫保鸡丁菜谱



百度一下

[宫保鸡丁的做法](#) [宫保鸡丁怎么做](#) [菜谱](#) [美食天下](#)



2011年9月28日 “**宫保鸡丁**色泽赤红诱人,酸辣口,鸡肉滑嫩,花生米爽脆,大葱也好吃。是一道超级下饭菜,很多饭店都有**宫保鸡丁**盖浇饭,和**宫保鸡丁**面。可见它多么随和,怎么打发都可以哈!” 食材明细主料 ...

美食天下 百度快照

[宫保鸡丁的做法](#) [宫保鸡丁怎么做](#) [英英菜谱的菜谱](#) [美食天下](#)



2019年1月17日 **宫保鸡丁** 首发 [英英菜谱](#) 食材明细主料 鸡腿 约350克 花生米 50克 辅料 葱 30克 干辣椒 5克 花椒 50粒 姜 10克 蒜 10克 红油 适量 宫保汁 酱油 15克 黄酒 10克 糖 20克 ...

美食天下 百度快照

[宫保鸡丁菜谱](#) - [视频大全](#) - [高清在线观看](#)



大厨教你**宫保鸡丁**的正确做法,太香...
好看视频



宫保鸡丁怎么做简单又好吃? 鲜香下...
好看视频



四川传统名菜**宫保鸡丁**,火遍海内外...
好看视频



“**宫保鸡丁**”这么做又滑又嫩,大厨...
好看视频





General rules

Critical thinking skill



Making an evaluation by setting criteria

To evaluate something, we need to set criteria for evaluation.

The most important thing about well-designed criteria is that they are direct and easy to judge.

For example, when we judge how good a party was, asking "Was it well-organized?" could produce widely variable answers. So, a more concrete question such as "Did everyone find the location easily?" would be more suitable.

Criteria should also be measurable, and not open to interpretation. Questions such as "How much did people enjoy themselves?" are not as measurable as questions with more concrete answers, such as "Were there any complaints?"

Lastly, it is also helpful to categorize the criteria. For example, for a party, if we first separate the main categories, such as "food and drink", "hosting", and "entertainment", it will then be easier to create more specific criteria within each of the categories.



Detailed rules

Recipe quality		
Recipe name	Yes	No
1. Does it give an idea of the major ingredients or cooking methods?		
2. Is it easy to pronounce for speakers of other languages?		
Ingredient list	Yes	No
1. Are all ingredients listed?		
2. Are the ingredients easy to find?		
3. Does the list mention how each ingredient is prepared and how much is used (e.g. chopped, 4 cloves)?		
4. Does the list provide alternatives if the ingredients are not available or difficult to find?		
Directions	Yes	No
1. Is every step given necessary?		
2. Are the instructions clear for every step?		
3. Besides rough timings, is there any explanation about how to tell if the food is cooked?		
4. Are reasons given for the steps, where necessary?		



OTY 1 写家乡菜谱并评价



Tom

Ingredients (for

- hoagie roll (1)
- salami (4 slices)
- Italian ham (4 slices)
- mozzarella cheese (1/2 cup)
- lettuce (1/4 cup)
- tomato (1/2)

Step 1

Choose a dish from your hometown.

Step 2

Write out the recipe. Your recipe should include:

- Ingredients, with amounts if possible
- **Step-by-step instructions**
- Some photos (relating to the ingredients, instructions, or the finished dish)

unsolved

Step 3

Work in groups. Explain your finished recipes to the group members and evaluate each other's recipe, using the criteria in Activity 6 on Page 71.

down the center, way down. Then
it.
of the bread with
(味) them with salt

layer (摆放)
ces of ham, and
ella cheese.
slice the tomato
ice the onion and
; you can.
cross two sides of
onion, bell pepper
p.
and pepper.
together and eat



CHEN'S — Stewed Chick with Mushroom

Ingredients:

Chicken (150g)
mushroom (150g)
green onion (15g)
ginger (10g)
peppercorns (1/4 tsp)
fragrant leaves (5 slices)
oil (5 tps)
soy sauce (1 tsp)
oyster sauce (1/2 tsp)
cooking wine (2 tps)
salt (4 tps)

Matters needing attention

1. Don't get burned by the oil
2. Be careful of fire
3. Make sure the ingredients are fresh



Directions

- Wash the mushrooms and let them soak for 5-6 hours from bowl
- Wash the chicken to remove the lymph, lungs and buttocks near the neck.
- Roughly chop the chicken into chunks and put under the cool water pot, then remove the blood foam.
- Prepare ingredients
- Wash the chicken with warm water and drain.
- Heat the oil in a 6-pot pan to 50%.
- Stir fry the chicken for a while.
- When the water in the chicken is dry, add the ingredients and stir fry
- Put peppercorns, soy sauce, oyster sauce and cooking wine.
- Put mushrooms and water
- The water should over chicken, add salt with bring to a boil. Turn the heat down for one hour.
- Collect the thick soup and eat your perfect food!



Does food mean more than food to you?



Ingredients

chicken thighs	(1 pound)
peanuts	(3 tablespoons)
ginger, sliced	(5 pieces)
garlic, chopped	(4 cloves)
green onion, chopped	(1)
dried red chilies, chopped	(10)
Sichuan peppercorns	(1 tablespoon)
cornstarch	(2 tablespoons)
salt	(1 tablespoon)
vegetable oil	(2 tablespoons)
honey	(1 teaspoon)
soy sauce	(1 tablespoon)
rice wine vinegar	(1/3 tablespoon)

Can use a tablespoon of sugar instead of honey

Kung Pao Chicken

Directions

1. Toast the Sichuan peppercorns in a dry frying pan, then grind them to a fine powder. Add two tablespoons of cornstarch and stir to combine. *Ask if anyone has a spice grinder you can borrow...*
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7. Stir the peanuts into the pan with the chicken. Then mix well and serve!

Tips

- Always use meat from the thigh of the chicken.
- Be sure to have everything ready before cooking because it's really quick to make.
- Work very quickly once you add the peanuts because they burn easily!
- Add any other vegetables you like, such as green peppers or diced cucumber.
- You can make a version with tofu instead of chicken, but be sure to use firm tofu and fry it until golden brown.

1. 宫保鸡丁，一道看似普通的大众菜。其背后的烹饪材料和程序却并不简单。由此，你能想到什么呢？

2. 宫保鸡丁的美味，除了那些我们肉眼可见的食材的功劳，还有很多我们看不到的食材默默的发挥了重要的作用。由此，你能想到什么呢？



Being invited to the party, Alice decides to share a dish that is personally meaningful to her. She records the whole cooking process for her weekly vlog.

故事线延伸，Alice接受邀请



2 ▶ Watch the video again and complete the instructions for making Neapolitan pizza.

1 Make the pizza base

- Mix the flour, yeast, water, and salt.
- 1) _____ on a flat surface and knead it.
- Stretch it to 2) _____.



2 Make the toppings

- Cook the tomatoes in a pan to 3) _____.
- Spread the sauce on the base.
- 4) _____ the mozzarella, fresh basil, and olive oil.



3 Cook the pizza

- Put the pizza in a hot oven and cook for about 5) _____.





Giving step-by-step instructions

Instructions are written or spoken directions for carrying out a procedure or performing a task. They tend to follow a step-by-step pattern, so it is important to make the sequence of steps as clear as possible.

In order to make instructions easy to follow, it is important to ensure that they are clear, direct, and not too long. Another way to make instructions simple is to break the task down into a series of smaller parts. When doing this, we can use signpost words such as "first", "then", and "after that". For example:

So, first we need to make the base ... Then, stretch it to form the base! ... So, next, for the pizza toppings ...

Giving instructions:

- Before we begin, ...
- The first thing to do is ...
- After that, ...
- Following this ...
- Finally, ...
- The last step is ...



1. What's the benefit of giving step-by-step instructions?



2. How to make instructions easy to follow?



3. What else are needed in the step-by-step instructions?



Inspired by Alice's vlog, Tom, Yi Fei, and Wang Hao decide to go online to get some more ideas to help them introduce the personal and cultural significance of their own dishes.



Wang Hao



Yi Fei



Thomas Miller



Guoqiao mixian

The most well-known local dish in my hometown, Kunming, is called *guoqiao mixian*, which means “crossing-the-bridge rice noodles”.

The dish is served as a bowl of hot broth that you pour into another large bowl filled with rice noodles, vegetables, and pickles. I love to have it on cold days. The dish is over 100 years old and was listed in 2009 as an intangible cultural heritage item for Kunming. The story goes that a wife invented the dish for her husband, a hard-working scholar, who studied all day on a small island in a lake. Every day she would cross the bridge to bring him his noodles. She would always keep the broth separate and add it when she arrived, to keep the noodles from going soft and the soup going cold. – **Ding Huizhen**



CRAWFISH

I'm from New Orleans, Louisiana, and I think the food that best represents my hometown is definitely crawfish! Actually, in Louisiana, we call them “mudbugs” because they live in muddy water. The Louisiana State produces about 50 million kilos each year! In the 18th century, a group of people from eastern Canada moved to Louisiana. In Canada, they used to eat a lot of lobster, so they were looking for something similar in their new home. Then they found crawfish which look just like mini-lobsters (even though they are a different species)! And so, crawfish became a big part of Cajun cooking. Whenever I go back home, my mom always makes me crawfish pie! – **Chuck Arsenault**



Ful Medames

Every country in the world has its own special dish. In my home country, Egypt, this dish is “Ful Medames”. It may be a simple dish, just containing beans simmered with spices and olive oil, but when I'm away from home, it's the one thing I crave more than anything else. There's a saying that goes, “Beans have satisfied even the Pharaohs”. And they're still satisfying Egyptians today! Walk through Cairo's old streets early in the morning on any day of the year, and you will see locals crowding around the colorful wooden tables and enjoying this delicious dish. This is how most Egyptians love to begin their day. – **Masoud Gamal**



④ Read the texts and complete the table.

	Description	Historical information	Modern day	Personal connection
Guoqiao mixian	A bowl of hot broth, 1) _____, vegetables, and pickles	<ul style="list-style-type: none"> • Over 100 years old • Originating with a story about 2) _____ 	Listed in 2009 as 3) _____ for Kunming	Loving to have it on cold days
Crawfish	Looking like mini-lobsters	<ul style="list-style-type: none"> • Made popular by a group of Canadians in Louisiana • Having become a big part of 4) _____ 	5) _____ produced in Louisiana each year	Having crawfish pie whenever back home
Ful Medames	Beans simmered with 6) _____	A saying going that "Beans have satisfied even the Pharaohs"	Enjoyed by 7) _____ to begin their day	Craving it more than anything else when 8) _____

Recipe?
Difference?



Intercultural skill



Introducing cultural items

When introducing something from our culture to someone from another culture, we should first understand the cultural meaning of what we are introducing. This makes it easier to explain why it is significant to us. For example, when introducing Spring Festival, we could explain how it reflects Chinese values about family.

It can also be useful to understand other people's cultural background, because if we can, it would be better for us to relate our cultural item to similar

items in their culture. For example, Spring Festival may be comparable to Thanksgiving Day in the U.S., since both are centered around family reunions. Then, we can follow up with more specific or unique information.

Describing personal experiences, feelings, and memories relating to a cultural item is also preferable. This can arouse intercultural interest in the cultural item we are introducing and inspire empathy.



When I think of Philadelphia, there's one thing that comes to mind: hoagies! They vary a lot from place to place, but basically, a hoagie is a sandwich made with an Italian bread roll, with Italian meats and cheeses. There are a couple of stories as to where the name comes from, but the one I always heard is that it originated with workers on a Philadelphia shipyard called "Hog Island" back in the 1950s. Over time, the "Hog Island sandwich" got shortened to "hoggie", and then eventually, "hoagie". I always have mine with lots of olive oil, Italian ham, mozzarella cheese, and tomatoes. Every time I go back home, I always meet my friends at our favorite hoagie restaurant. It is a true taste of home.



Tom does some research and then puts together his own description of the hoagie sandwich from Philadelphia, including its history and what it means to him.

- ingredients
- history
- personal connection

description
of food



OTY 2 描述食物

Step 1

Think about what information you'd like to include in your description and how you will introduce it. You can refer back to Activity 4 and the **Intercultural skill** on Page 77.

Step 2

Write your description.

Step 3

Work in groups and share your descriptions with each other. Make comments and give suggestions for improvement.



Chen's — stewed chick with mushroom
The most well-known local dish in my hometown, Moqi, is called stewed chick with mushroom. The dish is included my mom's love and care. When you are sick or weak, drinking this soup can cure you. This dish is a standing dish that every person from the northeast can make. When I was young, my mom used to cook this dish to help me when I sick and sad. In my opinion, this dish is not only a standing dish, but also contain my mother's love for me. Now, when I miss home, the first thing is the taste of this dish. Whenever I go back home, my mom always makes me this dish.



天王盖地虎 小鸡炖蘑菇



新未来大学英语



OTY 1 写家乡菜谱并评价

Step 1 Choose a dish from your hometown.

Step 2 Write out the recipe. Your recipe should include:

- Ingredients, with amounts if possible
- Step-by-step instructions
- Some photos (relating to the ingredients, instructions, or the finished dish)

Step 3 Work in groups. Explain your finished recipes to the group members and evaluate each other's recipe, using the criteria in Activity 6 on Page 71.

OTY 2 描述食物

Step 1 Think about what information you'd like to include in your description and how you will introduce it. You can refer back to Activity 4 and the **Intercultural skill** on Page 77.

Step 2 Write your description.

Step 3 Work in groups and share your descriptions with each other. Make comments and give suggestions for improvement.

Project

- to make a presentation about a dish from your hometown



PROJECT

Make a presentation about the dish from your hometown.

Step 1 Plan the script for your presentation.

Your presentation should cover the following information:

- Full recipe for the dish
 - Ingredients
 - Step-by-step cooking instructions
- The story behind it
 - Brief description of the dish
 - Historical and / or cultural information about the dish
 - Explanation of why the dish is important or special to you personally

Step 2 Write the script.

The script should be based on the plan you made in Step 1. Use expressions for giving instructions to organize your presentation. You can refer to the **Communication skill** on Page 75.

Step 3 Decide on images and media.

What images or media would you like to use to accompany each part of your script? You can design your slides like the ones below.

Step 4 Rehearse your presentation.

- Deliver your presentation in groups and then ask for feedback.
- Make a video of yourself rehearsing so that you can refer back to it at a later date.
- Remember to speak at a moderate speed and use appropriate body language to help you express your ideas.

Step 5 Make your presentation.

Present your dish to the class and vote for the dish that attracts you most.

线上提交

生生互评&教师点评

Wisdom of China

China's Eight Famous Cuisines

(八大菜系)

China is large, and the climate, cooking ingredients, and dining customs vary from place to place, leading to different cooking methods and cuisines. The most influential and popular are the “Eight Famous Cuisines”: Shandong Cuisine, Sichuan Cuisine, Cantonese Cuisine, Jiangsu Cuisine, Fujian Cuisine, Zhejiang Cuisine, Hunan Cuisine, and Anhui Cuisine. Shandong Cuisine is salty and uses a wide variety of

seafood. Sichuan Cuisine is well-known for its hot and spicy flavor. Cantonese food is the most popular style internationally and is noted for its healthy soups and fine seafood. Jiangsu Cuisine features river, lake, and sea foods, with lightly sweet, natural, and mild tastes. Fujian food is lighter, with a sweet and sour taste. Seafood is popular in Zhejiang Cuisine, which favors fresh ingredients. If you like Sichuan food, you'll probably like Hunan food, which is spicy, hot, and salty. No dish is complete without chilies in Hunan Cuisine. Anhui Cuisine is famous for wild plants from mountains and favors stewing (炖).



以填空形式对八大菜系进行快速阅读和概括。

China's Eight Famous Cuisines	Features
• Anhui Cuisine	• Famous for wild plants from _____ and favors _____
• Cantonese Cuisine	• The most popular style internationally • Noted for its healthy _____ and fine _____
• Fujian Cuisine	• Lighter, with a _____ taste
• Hunan Cuisine	• _____ flavor
• Jiangsu Cuisine	• River, lake, and sea foods, with lightly _____, natural, and mild tastes
• Shandong Cuisine	• _____ and uses a wide variety of seafood
• Sichuan Cuisine	• _____ flavor
• Zhejiang Cuisine	• Seafood, favors _____



舌尖上的中国

A BITE OF CHINA

给大厨看的小厨



翻译练习：

中国人说：靠山吃山、靠海吃海。这不仅是一种因地制宜的变通，更是顺应自然的中国式生存之道。

参考译文：

Chinese people believe human depends on the environment. This is not only a flexible way to adapt to local conditions, but also a Chinese way to survive in harmony with the nature.



Section 2

Section 2

Text A

Eat together, stay together

- to summarize the main idea of a paragraph
- to make text-to-self connections
- to write an essay explaining mealtime culture in China

Text B

Every bite counts

- to identify pros and cons of being a vegetarian



Preview task



Do you think it is important to eat together with family and friend? Why or why not?



词汇自学检测: 词义连线、造句接龙

rarely

invariably

sacred

takeout

- a meal that you buy at a restaurant to eat at home or somewhere else
- not often
- always or almost always
- extremely important to you

I rarely eat takeout at home. Because my mother think it is very sacred to eat clean and healthy food. So she cooks by herself invariably.



① Read the text and complete the table with summaries of the paragraphs. You can refer to the **Reading skill** below.

Para.	Summary
1	Why I found eating together meaningful
2	
3	Nutritional problems of eating out
4	
5	
6	
7	



Reading skill



Summarizing the main idea of a paragraph

Summarizing the main ideas of individual paragraphs helps to improve reading comprehension of a text and prevents us from getting lost in details. Here are a couple of tips to help summarize paragraphs:

Tip 1

- A good way to quickly get the main idea of a paragraph is to read its first and last sentences.

Tip 2

- Try also to identify words that are important to the main point of the text. Often, these can be theme-related words (e.g. “eat out”, “alienating”, and “mealtime”).



Comprehension

Work in pairs.

Para.	Summary
1	Why my father and I started eating together
2	Some statistics about American eating habits and the problems caused by not eating together as a family
3	Nutritional problems of eating out
4	Eating alone can alienate people or make them lonely

Tip 1

Tip
1&2

Tip
1&2

Tip
1&2



Comprehension

Para.	Summary
5	Social eating customs and habits in some other countries
6	A different way of looking at eating together to make it less of an obligation
7	The father and son having dinner and talking about the usage of chopsticks in the Chinese restaurant

Tip
1&2

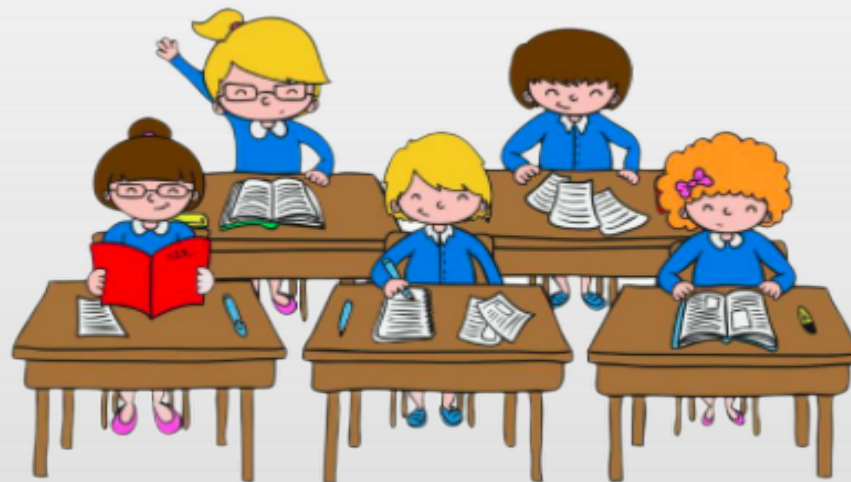
Tip
1&2

Tip 1



Intensive reading

1. 问答环节
2. 教师讲解





Comprehension

Difficult sentences

1. *After my mother passed away, the first thing that really **felt different** was the dinner table. (Para. 1)*
2. *Eating together was a small act, and **yet** it was **invariably** one of the most meaningful parts of my day. (Para. 1)*
3. *The second reason is that eating alone can be **alienating**. (Para. 4)*
4. *The dinner table can act as a **unifier**, a place of **community**. (Para. 4)*
5. *Sharing a meal is an excuse to **catch up** and talk, one of the few times where people are happy to put aside their work and take time out of their day. (Para. 4)*



Comprehension

Difficult sentences

6. *A salad muncher on the metro **invites irritated glares**, and employees are given at least an hour for lunch. (Para. 5)*
7. *In many Mexican cities, townspeople **insist on** eating together with friends and family in central areas like parks or town squares. (Para. 5)*
8. *It's **incredible** what we're willing to **make time for** if we're **motivated**. (Para. 6)*
9. *“The chopsticks each have an individual role, but in order not to drop your food, they have to work together. Right?” (Para.7)*



Comprehension

Difficult sentences

1. *After my mother passed away, the first thing that really felt different was the dinner table. (Para. 1)*

Identify the meaning of the structure “sth. feels +a.”

To explain the feelings that someone has about something.

This can be emotionally, *“the new class feels different”*, or physically *“her skin feels rough”*.

Translation: 母亲去世后, 首先真正让人感到变化发生些许变化的是家里的餐桌。



9. *“The chopsticks each have an individual role, but in order not to drop your food, they have to work together. Right?” (Para. 7)*



Any other cultural items contained in chopstick?



抖音

56.com 我乐

筷子

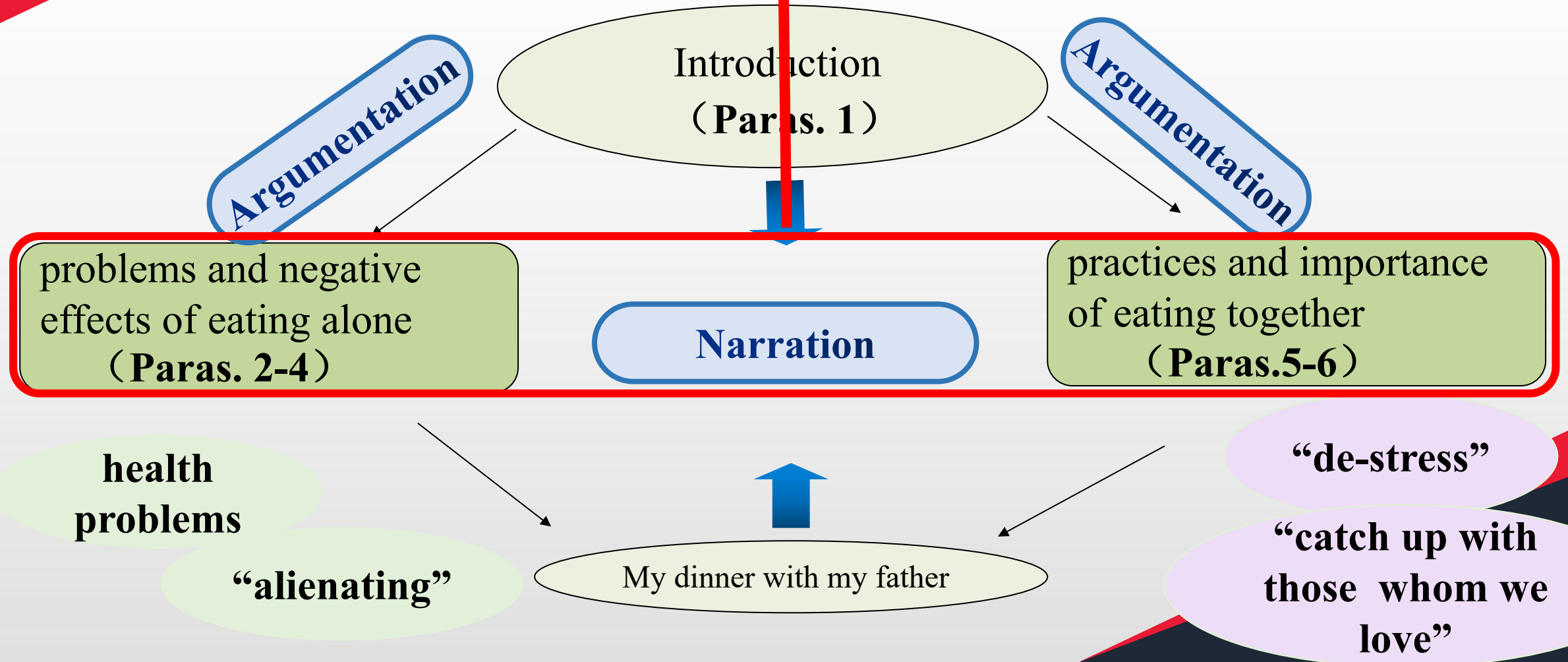
等一下煮菜菜给你吃 好不好?



正反论证

Comprehension

Figure out the structure of the text according to the clues given.





Critical thinking

④ Think-Pair-Share

Step 1

THINK

Think about how you understand the following statements and how they can relate to your personal experiences. Use the questions posed in the **Critical thinking skill** box to help you.

1. If you don't eat together with your family, your relationship will be weaker.
2. The dinner table is the best place to solve arguments with people.
3. If you invite a person to sit at your table, you are inviting a person into your life.
4. People should not use their phones while eating.

Ask a question



Critical thinking tip



Making text-to-self connections

To understand a text more deeply, it is helpful to think about how it affects us and how we relate to it personally.

We can ask ourselves the following questions:

- How do I feel when I read this?
- Have I experienced something similar to what the author is describing?
- Do I know others who have experienced it?

Step 2 PAIR

Work in pairs and discuss your personal connections to the statements. Then discuss whether you agree or disagree with them, based on your own experiences and feelings.

A: I think it's OK to use phones at the table, because I do it all the time and my family don't mind.

B: I don't think so, because when my sister uses her phone, she is distracted, and our conversation cannot be as deep.

A: I guess you're right ...

Step 3 SHARE

Summarize your ideas and reasons, and then present them to the class.

We both think that the dinner table is the best place to solve disagreements with people, because ...

skill+
useful
expressions

answer
question
s

新未来大学英语



Intercultural writing

Write a short story
essay explaining
Chinese people's
attitude toward
eating together.

**Big Picture : Chinese
Mealtime Culture**



**Text-self- connection
useful expressions**



Conclusion



课后完成

Language in focus

Words and expressions

1 Complete the sentences with the correct form of the words below.

acceptable decent deal
irritated presence rare
stretched universal

四级题型

2 Complete the sentences with the correct

Banked cloze

4 Fill in the blanks by selecting suitable words from the word bank. You may not use any of the words more than once.

- | | |
|----------------|---------------|
| (A) universal | (B) authentic |
| (C) heritage | (D) presence |
| (E) combine | (F) flexible |
| (G) originally | (H) decent |
| (I) basically | (J) stretch |

One argument many people have more and more these days is whether it is OK to take something from another culture and change it to suit your own tastes.

Many chefs think it is important for their own countries' dishes to be as 1) _____ as possible. The use of traditional ingredients is so important to some people that they even find the 2) _____ of a foreign ingredient an insult to their cultural 3) _____. You don't want to be standing too close to a pizza-chef from Naples when he finds the wrong cheese on a Neapolitan pizza!

6 When you go on a picnic, do you often _____ a tablecloth on the grass?

Collocations

2 Complete the sentences with suitable adverbs.

Translation

6 Translate the sentences into English.

1. 现代生活节奏很快,除了周末,人们常常难以挤出时间和家人一起共进晚餐。(rarely; make time for)
2. 在中国的许多地方,人们不用花太多钱就能吃到一顿相当不错的饭。(decent)
3. 那位厨师坚持选用高标准的食材,因为食材是高质量美食的重要因素。(insist on)
4. 在广州,要是赶时间的话,你可以吃既美味又快捷的当地小吃,例如虾饺(shrimp dumpling)。(on a ... schedule)

5. For this dish, they don't take the bones out of the fish, so you should eat _____



Self-reflection

• Check (✓) whether you can do the following tasks.

- E1** I can write and explain the recipe for a dish from my hometown.
- E2** I can write a description of a dish from my hometown.
- P** I can make a presentation about a dish from my hometown.
- TA** I can write an essay explaining mealtime culture in China.

• Indicate the degree to which you have learned the following skills.

Section 1		Very poor	Poor	Average	Good	Very good
Communication skill	Giving step-by-step instructions					
Critical thinking skill	Making an evaluation by setting criteria					
Intercultural skill	Introducing cultural items					
Section 2						
Reading skill	Summarizing the main idea of a paragraph					
Critical thinking skill	Making text-to-self connections					
	Identifying pros and cons of being a vegetarian					
Intercultural skill	Evaluating mealtime culture in China					

• Answer the following reflection questions.

1. What are the three most useful things you have learned in this unit?
2. What do you still need to improve? How do you think you can improve it?



脚手架

Language skill: writing a recipe
Critical thinking skill: evaluation by setting criteria

Section 1

Episode 1

Preparing dishes for a potluck party

- to write and explain the recipe for a dish from your hometown
- to make an evaluation by setting criteria

OTY 1 写家乡菜食谱并评价

Step 1 Choose a dish from your hometown.

Step 2 Write out the recipe. Your recipe should include:

- Ingredients, with amounts if possible
- Step-by-step instructions
- Some photos (relating to the ingredients, instructions, or the finished dish)

Step 3 Work in groups. Explain your finished recipes to the group members and evaluate each other's recipe, using the criteria in Activity 6 on Page 71.

育人



脚手架

Communication skill:
Giving step-by-step instructions
Intercultural skill:
Introducing cultural items

Episode 2

The story behind the dish

- to write a description of a dish from your hometown
- to give step-by-step instructions
- to introduce cultural items

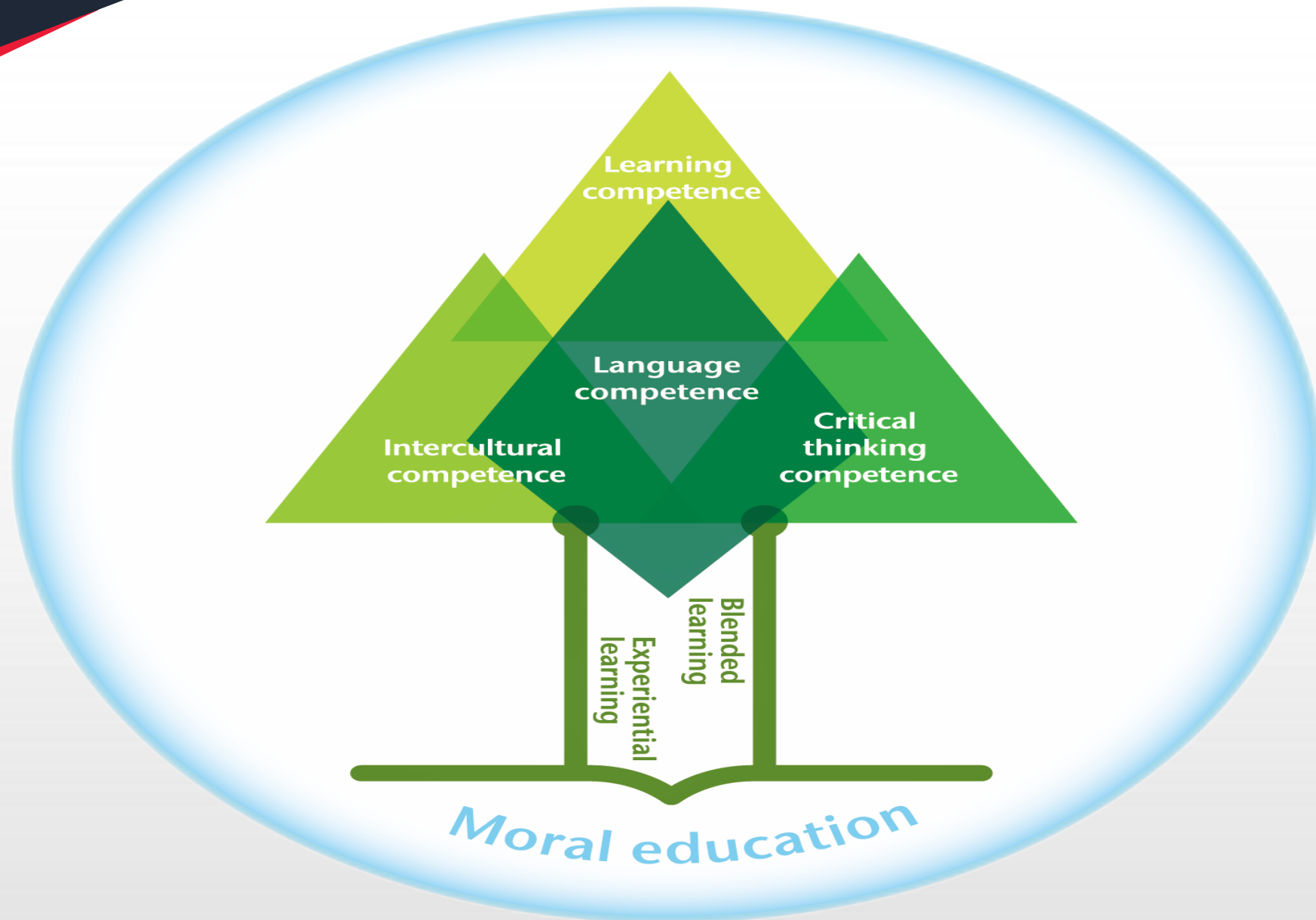
OTY 2 描述食物

Step 1 Think about what information you'd like to include in your description and how you will introduce it. You can refer back to Activity 4 and the **Intercultural skill** on Page 77.

Step 2 Write your description.

Step 3 Work in groups and share your descriptions with each other. Make comments and give suggestions for improvement.

育人



《新未来大学英语》理念树



四、我&新未来



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Thursday

Thank you for listening!