

“LA COMIDA”

FOOD

CAPÍTULO 9

PÁGINA 110

LA COMIDA (Food)

p 112

Bebidas		las papas	
El desayuno		el pan (tostado)	
El almuerzo		el helado	
La cena		la sopa (de tomate)	
Las comidas		la carne (el bistec)	
Las frutas		las cebollas	
¿Qué tenemos para comer?		El queso	el azúcar
Tenemos ...		el jamón	la cuchara
¿Tienes hambre?	¿Tienes sed?	El pudín	
¿Qué comes?		La salchicha	
Sí, tengo hambre		los frijoles	la mesa
La leche		el florero	
El jugo(zumo) de naranja		la pimienta	la sal
El agua		la taza	el café
El refresco		el vaso	el huevo
La pera		la mantequilla	
La piña		la servilleta	Postres
La manzana		el plato	
La naranja		el platillo	pollo
El plátano		el mantel	
Las espinacas		el tenedor	
Las galletas		el cuchillo	

C Match the description in column A with its corresponding Spanish word in column B.

- | A | B |
|---|----------------|
| 1. _____ seasoning for meat or vegetables | A. azúcar |
| 2. _____ bread spread | B. taza |
| 3. _____ container for milk or juice | C. vaso |
| 4. _____ sweetener | D. almuerzo |
| 5. _____ cutting utensil | E. cuchara |
| 6. _____ container for coffee or tea | F. sal |
| 7. _____ first meal of the day | G. desayuno |
| 8. _____ utensil for eating soup | H. cuchillo |
| 9. _____ table covering | I. mantequilla |
| 10. _____ mid-day meal | J. mantel |

D Circle the letter of the correct answer to each question.

1. What is a *tortilla española*?
 - A. a main dish of seafood
 - B. a side dish with rice and tomatoes
 - C. an omelet with onions and potatoes
2. What is a *flan caramelo*?
 - A. a baked custard dessert
 - B. a creamed vegetable
 - C. a beverage
3. What is *paella valenciana*?
 - A. a casserole of corn and potatoes
 - B. a casserole of seafood and chicken
 - C. a casserole of carrots, beans and tomatoes

Nombre: _____ Fecha: _____

4. What is *gazpacho*?
 - A. a cold soup
 - B. a side dish
 - C. a hot appetizer
5. What are *tapas*?
 - A. finger-foods or snacks
 - B. slices of beef
 - C. raw vegetables
6. How are *tamales* served?
 - A. fried
 - B. steamed
 - C. boiled
7. How is *chocolate* traditionally served in Mexico?
 - A. as a bittersweet bar
 - B. as a soft-centered round candy
 - C. as a hot, thick and spicy liquid
8. Which famous dish comes from Cuba?
 - A. *arroz con pollo*
 - B. *ropa vieja*
 - C. *tamales*
9. What best describes a *tortilla*, as used in Mexico?
 - A. mixed vegetables
 - B. rice pudding
 - C. flat corn-meal cake
10. What is *chile con carne*?
 - A. ground beef with vegetables and seasonings
 - B. ham and scalloped potatoes
 - C. cold vegetable soup and crackers

Español

Nombre _____

PON LA MESA.....

Mention as many things as you can that are needed to set the table before you eat. Include the following....Fork, spoon, knife, table, cup, glass, plate.
)minimum 4(

1. _____ 2. _____

3. _____ 4. _____

Algo para tomar?

Include at least two things people drink that are mentioned in your chapter.
Include the word for drinks.

Drinks _____ 1. _____

2. _____

Me trae el menu?

Say what you are going to order. Mention at least three different foods.
Start your sentences by saying.....Pido(I ask for).....

Possible items to order salad, chicken, steak, French fries, hamburger
etc.....

UNIT

9

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A Circle the letter of the item that corresponds to each situation.

1. You are thirsty.

- A. galleta B. queso C. tenedor D. jugo

2. You are hungry.

- A. agua mineral B. sal C. pan D. servilleta

3. You want to eat fruit.

- A. pollo B. pera C. pudín D. pan

4. You are going to have some soup and need a utensil.

- A. cuchara B. florero C. mantequilla D. servilleta

5. You want some dessert.

- A. espinaca B. salchicha C. helado D. leche

B You are having guests for a special dinner this evening. Create a menu.
(*En español, por favor.*)

1. Appetizer: Crackers and _____
2. Main dish or specialty: _____
3. Vegetables: _____, _____, _____
4. Dessert: _____
5. Beverages: _____ and _____

Nombre _____

Fecha _____

UNIT 9

A Write an answer in Spanish to each question. (6 points)

1. ¿Tienes sed?

2. ¿Tienes hambre?

3. ¿Qué tenemos para comer?

4. ¿Qué vamos a tomar?

5. ¿Qué comes?

6. ¿Qué bebes?

B Circle the letter that correctly completes the sentence or answers the question. (14 points)

1. *El jugo de tomate* is . . .

- A. a beverage
- B. a vegetable
- C. a soup

2. *Una cena* is . . .

- A. a meal at noon time
- B. a meal in the morning
- C. a meal in the evening

3. *El helado* is served . . .

- A. before the meal
- B. during the meal
- C. after the meal

4. *Arroz con pollo* is . . .

- A. rice with chicken
- B. onions with beef
- C. beans with bacon

5. *Ropa vieja* is . . .

- A. soup from Spain
- B. casserole from Cuba
- C. dessert from Mexico

6. *Un plátano* is ...
 - A. a banana
 - B. a pineapple
 - C. an orange
7. *Las espinacas* refers to ...
 - A. tomatoes
 - B. potatoes
 - C. spinach
8. *La comida* means both meal and ...
 - A. menu
 - B. food
 - C. specialty
9. *El rincón de Pilar* is a ...
 - A. small restaurant offering regional food
 - B. snack bar
 - C. first class restaurant
10. A sign at the *La tienda de Ana* reads *venta de bebidas*. What is on sale?
 - A. fresh fruit
 - B. canned vegetables
 - C. beverages
11. What kind of meal is this: *dos huevos, pan tostado, jamón o salchichas, papas*?
 - A. evening meal
 - B. breakfast
 - C. midday meal
12. What do you need to eat *helado*?
 - A. una cucharita
 - B. un cuchillo
 - C. un tenedor
13. This word means thirst ...
 - A. hambre
 - B. pera
 - C. sed
14. *¡Buen provecho!* means something like ...
 - A. I hope you enjoy the meal!
 - B. Perhaps you can stay for dessert!
 - C. Please give my compliments to the cook!

6

Nombre _____

Fecha _____

UNIT 9

CD #1 hrs 26-28


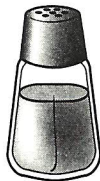

A You will hear the names of certain foods and beverages. Below you will see five categories. Place a check mark under the correct category. You will use some categories twice. (8 points)

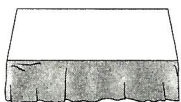


	beverage	vegetable	meat	dessert	fruit
1.	_____	_____	_____	_____	_____
2.	_____	_____	_____	_____	_____
3.	_____	_____	_____	_____	_____
4.	_____	_____	_____	_____	_____
5.	_____	_____	_____	_____	_____
6.	_____	_____	_____	_____	_____
7.	_____	_____	_____	_____	_____
8.	_____	_____	_____	_____	_____

B You will hear the menus for three meals of the day. Decide whether you hear a breakfast menu, a heavy mid-day meal menu or a light evening menu. Place a check mark in the correct column. (3 points)

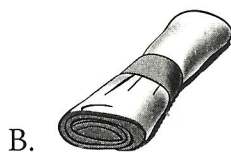
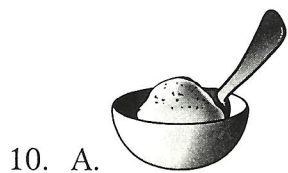
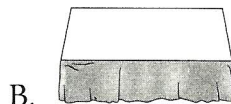
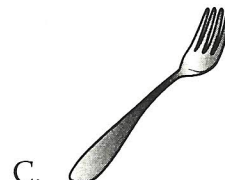
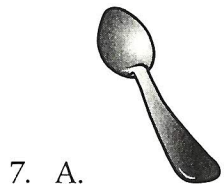
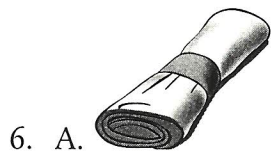
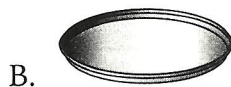
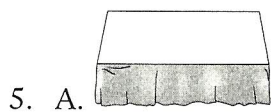
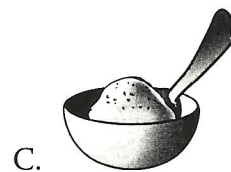
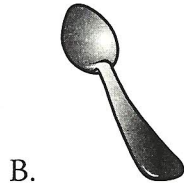
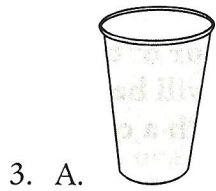
	el desayuno	el almuerzo	la cena
1.	_____	_____	_____
2.	_____	_____	_____
3.	_____	_____	_____

C You will hear a list of table items. Circle the letter of the correct picture. (5 points)

1. A.  B.  C. 

2. A.  B.  C. 

7



SPANISH FOOD PROJECT

A. Menu

You are to create a menu for a Spanish speaking restaurant. This menu will include various food vocabulary that you have learned this chapter. You must include the following sections: (Spanish WITH English translations)

- | | | | | |
|-------------|-------------|--------|-------|--------|
| 1. Desayuno | (breakfast) | 15 pts | cover | 15 pts |
| 2. Almuerzo | (lunch) | 15 pts | neat | 10 pts |
| 3. Cena | (dinner) | 15 pts | | |
| 4. Bebidas | (drinks) | 15 pts | | |
| 5. Postres | (desserts) | 15 pts | | |

In each section , you must include 3 foods in Spanish. Additionally , you must include at least one picture for each one of the 5 sections . The pictures must be colored and neat and reflect the food from the section you are trying to sell. Don't forget prices! Finally, the cover of the menu must include restaurant's name, location, & hours.

OR

B. Spanish Place Setting Project

Draw a place setting on a table.

Example: include a fork, spoon, plate, cup, saucer, glass, etc.

You must also include food on the plate and additional items on the table such as a vase etc.

The picture must be colored and neat. You MUST label at least 20 items on your table in Spanish next to the corresponding picture.

Project must be completed on the paper given. You will lose points if you do not use the correct paper and follow all instructions.

Grading:

20 items x 4 pts = 80 pts

Paper = 10 pts

Neat = 10 pts

Total 100 pts