

Lesson: Four places to enjoy great street food!

This is a quick, easy, ready-to-go lesson that will inspire your students. It'll also give them opportunities to improve their speaking, listening, reading and writing skills. This lesson comes with Teacher's Notes, a Resource Sheet, a PDF of the lesson, and an audio file. Simply follow the lesson ideas for a fantastic class that'll really motivate your students.

1 Warm-up

Discussion: street food + RESOURCE SHEET

Students have a discussion about street food. Print off the questions and list on the Resource Sheet (see the end of this document) for students to ask in pairs, or ask them to students in general as part of a class activity.



2 Lesson activities

Go through the activities for the lesson on the sheet: the Pre-reading, Reading I and Reading II activities. You could do this lesson as a *listening* activity. In order to do this, tell your students to turn over the sheet so they can't see the text as they do the exercises.

If your students' listening level is low, stop the recording after each paragraph and check their understanding.

After finishing that, and if you've done this as a listening activity (not a reading), let your students read the text as you play the recording again. This is good for developing their listening skills as they can see the connection between the written and spoken language.

3 Follow-up activities

Retell it!

Assign a paragraph (or two, etc.) to each student. Students have a minute or two to try to remember the text. When they're ready, students try to recount the information, using as much of the language as possible.

Dialogue

In pairs, students write a dialogue between a reporter and the owner of a street food stall, stand or truck. Or, it could be a street food vendor and a customer. Tell your students to make the dialogue as funny, silly or serious as they like. When they're ready, ask for volunteers to act out their dialogues (using notes, not reading it out word-for-word). Other students listen and vote on the best ones. Or, they could write notes for



a dialogue between a customer (who could be complaining about something) and a street food stall worker or owner.

Creation & presentation

Students invent an idea for an item of street food, or they think up an idea for a food truck. Then, they write notes for a one- or two-minute presentation on it, explaining what it is, what it's called, how it's made, why it's so good, how healthy it is, how to eat it, how much it costs, etc. When they're ready, ask for volunteers to give their presentations (using notes, not reading it out word-for-word). Other students vote on the most interesting ones.





Resource Sheet

Look over the typical things you can buy in street food stalls below. Discuss them in pairs, or as a class, using these questions or any others.

• What is this one? How do you make it? How much does it usually cost?

• What street food have you tried? What's your favourite street food? Why do you like it? What street food have you eaten in other countries?

• Which one have you tried? Where did you have it? How much did it cost? What did you think of it?

Etc.

- Waffle
- Bratwurst
- Burrito
- Brochettes
- Burrito
- Calzone
- Ceviche
- Corndog
- Crêpe
- Currywurst
- Dim sum
- Doner kebab
- Jerk chicken
- Doughnut
- Falafel
- Fish and chips
- Focaccia
- French fries
- Wrap
- Fried chicken
- Hot dog
- Ice cream
- Kebab
- Pad Thai
- Panini
- Pizza
- Quesadilla
- Samosa
- Taco
- Hamburger





Objective To improve your reading and listening skills.

Think about it

READ & LISTEN I

What are some typical street food delicacies from your country?

Do you ever eat any street food where you live? What's the best/worst street food you've ever had?

Exams This reading and listening activity will help prepare you for English exams such as CAE, IELTS and TOEFL.

FOUR PLACES TO ENJOY GREAT STREET FOOD!

By Danielle Ott

are deep-fried mini-rolls with meat (usually beef) inside. "Chimichurri" (not to be confused with the "**chimichurri**" sauce in South America) is a hamburger topped with **shredded cabbage** and a delicious sauce.

Jamaica

One of the most popular food items in street stalls in Jamaica is jerk chicken or pork. Jerk is a spicy marinade made from onions, thyme, "allspice" (a regional ground pepper) and Scotch bonnet peppers (some of the hottest peppers in the world). The meat is barbecued and served with "festival bread" (which is made with sweet **dough**) or breadfruit (a tropical fruit). If you're looking for something sweeter, try some coco bread with a Jamaican patty (a yellow pastry filled with meat, vegetables and spices).

England

These days, there's a minifood revolution going on in the UK. Traditionally, street vans have sold greasy hot dogs, hamburgers and chips. But these days, you can find all sorts of gourmet food. Anna Mae's Smokehouse serves southern-style delicacies. One of their most popular items is the Notorious PIG sandwich, which consists of smoked pork and a delicious barbecue sauce. You can find them on Tuesdays in Merchant Square, London. Eat My Pies serves traditional British food such as scotch eggs, pork pies and custard tarts. They're at London's Whitecross Street Market every Friday. And Crêperie Nicolas offers French crêpes with a variety of savoury or sweet fillings, such as brie, bacon and mushroom, or Nutella and

strawberry. You can find them in a blue van in the Real Food Market on South Bank on the southern side of the Thames in London.

Feeling hungry? O

GLOSSARY

tasty ad something that's "tasty" has a nice flavour and tastes good steamed ("steamed" food has been cooked with the hot vapour from boiling water a bun a soft type of bread in the shape of a circle wrapped in *exp* if food A is "wrapped in" food B, food B goes around food A a lotus leaf the leaf from a lotus plant (a water plant) delicacies n rare or expensive food skewered food that's "skewered" has a stick through it tofu a soft food made from soybeans fermented a "fermented" food has changed chemically and has become alcohol a pasty r a small pie made from pastry (flour, fat and water) with meat and/or vegetables inside a plantain *n* a fruit that looks like a large banana a fritter food that is covered in batter (a mixture of flour, eggs and milk) and fried a tortilla n a very thin piece of bread. You place meat and vegetables inside it chimichurri (sauce) n an Argentinian sauce made with parsley, oregano, red chilies, lemon zest, vinegar and olive oil shredded ad something that is "shredded" is cut into many small pieces cabbage n a green or purple vegetable with thick leaves jerk ad the name for a spicy sauce that's popular in Jamaica ground a "ground" pepper is pepper that is cut into very little pieces a pepper a red, green or orange plant. The red ones are often hot / spicy dough n a mixture of flour and milk that is used to make bread a Jamaican patty a yellow pastry (see previous entry) filled with meat, vegetables and spices a van n a large car for transporting goods greasy ad something with a lot of oil gourmet food *exp* nice, expensive, sophisticated food southern-style a cooked in the style of the southern US states: Florida, Alabama, Louisiana, etc. a scotch egg a hardboiled egg covered in sausage meat and breadcrum a pork pie a pie filled with pork, vegetables and spices a custard tart a small pie with a soft mixture inside made from eggs and sugar

Answers on page **44**

Pre-reading Look at the items of food

below. What do you think they consist of? Where do you think they're from?



2 Reading I

Read the article once to compare your ideas from the Pre-reading activity.

3 Reading II

Read the article again. Where are the items mentioned in the Pre-reading activity from? Which ones would you like to try? Why? hat do you usually have for lunch? A quick sandwich? A meal in a restaurant? Street food is popular all over the world as it's cheap, fast and **tasty**. Here are four places to go for great street food.

Hong Kong

Street food is popular all over Hong Kong. Breakfast options include "bao", which are steamed buns filled with meat and vegetables, "cong you bing", which are pancakes made with green onions, and "lo mai gai", which is sticky rice and sausage wrapped in a lotus leaf. Other delicacies include skewered beef, curried fish balls, boiled eggs, and the extremely popular "chòu dòufu", or "stinky tofu" as it's also known, which is a type of **fermented** tofu.

The Dominican Republic

The Dominican Republic is another great place for street food. "Catibias" are little fried **pasties** filled with meat, cheese and vegetables. **Plantain fritters** are fried plantains that are served with ketchup. And "yaniqueques" are fried, crunchy cornmeal **tortillas**. Most popular are "chulitos" and "chimichurris". Chulitos

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