



# BRITISH CUISINE

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INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

**Výukový materiál zpracován v rámci projektu  
EU peníze školám**

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Dostupné z Metodického portálu [www.rvp.cz](http://www.rvp.cz), ISSN: 1802-4785. Provozuje Národní ústav pro vzdělávání, školské poradenské zařízení a zařízení pro další vzdělávání pedagogických pracovníků (NÚV).*

- Registrační číslo projektu: CZ.1.07/1.5.00/34.0229
- Šablona: II/2
- Č. materiálu: VY\_22\_INOVACE\_22
- Datum vytvoření: 5.10.2013
- Ročník: 4
- Předmět: Anglický jazyk
- Vzdělávací oblast: Jazyk a jazyková komunikace (Cizí jazyk)
- Tematická oblast: Reálie pro cestovní ruch

ANOTACE:

ŽÁCI VYJMENUJÍ A POPÍŠÍ TYPICKÁ BRITSKÁ JÍDLA.



# HAGGIS

- It is the national food of Scotland made of lamb's innards. These include lungs, liver and heart all packed into sheep's stomach. It is mixed then with different spices and herbs, onion and suet hard fat from around an animal's kidneys that is used for cooking It is traditionally served with mashed turnip.



# WHISKY

- An alcoholic drink produced in Scotland
- It is made from barley.
- From Gaelic *uisge beatha* "whisky," literally "water of life" (etymonline.com)
- Whiskies do not mature in the bottle, only in the cask, so the "age" of a whisky is the time between distillation and bottling. This takes at least 3 years.



# FISH AND CHIPS

- The national world-known take-away dish with origins in the 19th century.
- Fried fish was introduced through Jewish immigrants from Portugal and Spain
- Haddock and cod are traditionally the fish used for this dish but many other kinds of fish are used too.
- Tartar sauce and vinegar are popular condements.



# INDIAN CUISINE

- “A true British national dish“ is of Indian origin and is called Chicken Tikka Masala. One in five Brits now have it at least once a week
- Other Indian dishes are popular throughout the country such as Curry, Chutney, Korma, Vinadloo.
- There is also a specific branch of Anglo-Indian cuisine.



# BEVERAGES

- **Tea** in Britain is traditionally brewed in a warmed china teapot, adding one spoonful of tea per person and one for the pot. Most Britons like their tea strong and dark, but with a lot of milk.
- **Cider** is an alcoholic drink made from apples.



# BEER

- **Bitter (pale ale)**
- **Mild**
- **Brown ale**
- **Old ale**
- **Lager**
- **Stout**





# LANGUAGE FOCUS – FOOD IDIOMS

## EXPLAIN THE MEANING OF THESE IDIOMS

- Choosing a location for our new store is a **hot potato** right now.
- The exam was a **piece of cake**.
- I don't think Anna will come to the pub because she has a **bun in the oven**.
- Comedies and pantomimes are the **bread and butter** of the local theatre.
- Opera isn't exactly my **cup of tea**.



## LANGUAGE FOCUS – FOOD IDIOMS

- **piece of cake** = very easy
- **hot potato** = a controversial or difficult subject
- **(not my) cup of tea** = something you enjoy (usually used negatively)
- **bread and butter** = necessities, the main thing
- **(have a) bun in the oven** = be pregnant



## SOURCES

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