

THE TASTE OF LANGUAGE

The “Taste of Language” or the discovery of the linguistic competencies we own in a foreign language.

The know-how and the objectives

Main task: To prepare a traditional dish by following a recipe explained in a language I don't know.

Or

Main task: To prepare a traditional dish by following a recipe explained in a language unknown to the student.

2. Cultural objective: To discover an Andalusian soup called “Gazpacho” and the particular ingredients from the Andalucía region, in Spain.

3. Linguistic objective: To bring about the essential vocabulary to complete the task, and to infer/deduce the actions that need to be taking place by connecting the words, with the language or languages I know.

II. Tools

1-Lexical tools

- the main products needed for the food preparation
- the main ingredients needed for the preparation/ or the task at hand.

The tools

- the corresponding verbs to the different actions
- weight and amount measurements (*gramos, libras*)

2. Grammar tools

a. Putting into words the needs, through the following structures:

- *se necesita* + ingredients
- *se necesita* + tools
- *hay que* + infinitive verb

- b. Learning to differentiate genre: female/male
- c. Knowing how to express
- amounts/ numbers from 1 to 10
 - fractions : $\frac{1}{4}$, $\frac{1}{2}$, $\frac{3}{4}$
- d. knowing how to express the preparation time: hours and minutes
- e. Recognizing the order of instructions on a list through connectors
-first – then – after - finally
- f. Wishing something to someone: *!Qué aproveche !* (Enjoy it!)
- g. Expressing your opinion: Verb *gustar* + *adverbio*

Methodology

1. Introduction of the map of the country and the region: *España / Andalucía*

2. Introduction and definition of the word “*gazpacho*”

(Género de) sopa fría que se hace (regularmente) con pedazos de pan y con aceite, vinagre, sal, ajo, cebolla y otros aditamentos

Real Academia Española

(Kind of) cold soup that is (regularly) prepared with pieces of bread and oil, vinegar, salt, garlic, onion and other ingredients

3. Photo presentation of the dish to be prepared.



4. Presentation of the ingredients

The ingredients are in baskets with labels indicating the article + the name

Each cook receives the list of ingredients and quantities needed for the preparation, and he/she should look for them into the basket

Introduction of the utensiles

An identical process to the previous one. Each label has the utensil name and the corresponding verb to the action we can perform by using such utensil.

Introduction to the preparation steps

Step 1: *lavar, pelar*

Step 2 : *cortar, quitar, picar*

Step 3 : *poner, remojar, mezclar, batir*

Step 4 : *añadir, aliñar*

Step 5 : *servir, probar, juzgar.*

Preparation

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To be cut and paste at your convenience:

Verbs

List of verbs:

Wash= lavar

Quitar = remove
get rid of

poner= to put; to place

remojar= pre-soak (remojar con antelación)
soak (as in place in water=dejar en remojo)

mezclar = mix
blend

batir = stir
churn

añadir= to add
aliñar/ = to dress (a salad)
condimentar to season

server = to serve

probar = to taste

juzgar= to judge (too literal); better: to make a judgement
to do a taste test