



**International Pot (Polish – Portuguese International Pot) –  
multicultural activity  
ERASMUS+ project  
“English in Modern Times of Fluid Change”**

**Subjects:** multicultural society, diversity, differences and similarities between Polish and Portuguese cuisine/ food, cooking vocabulary, preparing food, kitchen equipment and getting to know some traditional dishes of Polish and Portuguese cuisine

**Age group:** 11-15

**Time:** 45 to 90 minutes/ depending on the students cooperation

**Brief Description:** Teach about different Polish and Portuguese dishes, revision of cooking vocabulary

**After the lesson the students will be able to:**

- name popular dishes of Polish and Portuguese cuisine;
- talk about similarities and differences between the food;
- revise vocabulary connected with cooking and preparing food;
- learn new things and broaden their knowledge of partner country;
- learn to select information;
- promote collaborative learning and project-based learning;
- work in groups and cooperate.

**Materials Needed:**

- white sheets of paper A3– one for each group (6 groups of 4 students);

- colourful markers;
- Internet if necessary;
- a recipe of a dish;

1. Warm up and brainstorming – students are divided into smaller groups and mixed, so that Polish and Portuguese students are forced to cooperate and use English. They are asked to write as many words connected with cooking, preparing food and kitchen equipment as they can. They have 3 minutes to do the task.

2. The teacher checks the exercise and writes on the board students' proposals, eg.

- to cook,
- to boil,
- to grate,
- to add,
- to mix,
- to serve,
- to bake,
- to roast,
- to grill,
- to chop,
- to slice,
- pot,
- frying pan,
- cup,
- mug,
- knife,
- fork,
- cooker, etc.

3. The teacher gives the students a recipe (the recipe adapted from: [www.learnenglish-teens.britishcouncil.org/skills/writing.a2-writing/recipe](http://www.learnenglish-teens.britishcouncil.org/skills/writing.a2-writing/recipe)) to read. After a few minutes he/ she asks students some questions connected with the text eg.

- What ingredients do you need to make the dish?
- What kitchen equipment do you need to prepare before you start cooking the dish?
- Is this recipe easy or difficult to make?
- What's the most popular Polish / Portuguese dish?

4. Students are asked to prepare a poster or make a video with traditional Polish/ Portuguese dish. They have to present the ingredients needed and present the method of preparation step by step.

5. When the posters or videos are prepared, they are shown to other students and later on presented on the school's notice board and on the school's website, facebook or other social media.

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## My favourite dish

## Pasta with bacon and tomato sauce

### Ingredients

1 red onion  
2 red peppers  
120 g bacon  
1 can (450 g) tomatoes  
1 cup water  
olive oil  
garlic  
oregano  
50 g pasta per person



### Method

- 1 Cut the onion, red peppers and bacon into small pieces.
- 2 Heat some olive oil in a pan and fry the onion, red peppers and bacon.
- 3 Add oregano, garlic, tomatoes and water and cook for 20 minutes.
- 4 Cook the pasta in a big pot of boiling water.
- 5 Serve the pasta with the sauce, and enjoy!

## Top Tips for writing

1. When writing a recipe or instructions, use numbers to indicate the stages and use the base form of the verb (imperative) to give instructions.
2. Use commas between things in a list. Use 'and' between the last two things.