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**ВНЕКЛАССНОЕ МЕРОПРИЯТИЕ ПО ТЕМЕ «ЕДА»
(«THE EGGS. EGG DISHES»)**

Subject: English

Section: Cookery

Form: 8

Duration of the lesson: 45 minutes

Theme: "The eggs. Egg dishes"

Teacher: Valeeva Ilmira Mukharyamovna

The Main lesson objective: Develop in students the skills to determine the goodness of eggs, to acquaint students with the technology of cooking eggs. Organize the activities of students on the acquisition of skills and knowledge in the field of eggs, develop critical thinking.

Objectives:

educational

- familiarize students with the nutritional value of eggs and species, their potential uses in cooking.
- inform about the nutritional value of eggs
- train the various methods for determining the freshness of eggs
- develop understanding of the ways of cooking eggs
- provide information about the rules of etiquette
- teach allocate importantly, to apply this knowledge in practice

- learn to ask questions, well-versed in theory, be able to present the material.

developmental:

- develop the ability to observe, compare, analyze, make conclusions, summarize
- develop educational interest to the outside world through working with different information sources
- develop the skills of independent work with information

upbringing

- bring up a culture of behavior skills in the communication process
- bring up the right attitude to healthy food
- bring up communication skills (cooperate in a small group, listen to friends)

Expected outcomes:

Regulative universal educational actions (UEA)

- Be able to independently formulate lesson objectives after preliminary discussions, monitor and evaluate their actions.

Educational UEA:

- be able to navigate in your system of knowledge, independently assume what information is needed to solve the problem, compare, analyze.

Communicative UEA:

- master the rules of group work, play, and apply the rules of group work, transmit information and display the subject content and the conditions of activity in the speech.
- be able to convey your position to others, to express their point of view and try to justify it, causing arguments.

Personal UEA:

- a positive attitude to study the subject, setting on healthy lifestyles.
- motivation for learning activities, including training and educational motives

Type of the lesson. Introduction of new knowledge, decision of educational task with the use of critical thinking and active learning.

Forms of organization of learning activities: individual, group, with the use of critical thinking and active learning.

Methods: verbal (conversation, opening remarks, the teacher posts, students' messages), a practical method and method of cooperation.

Criteria tuition. Pupils must:

- Have an understanding of the nutritional value of eggs;
- Know the ways of cooking eggs;
- Be able to determine the goodness of eggs

(4 Students are sitting around a table. There is Manage Mat on the desk where shows the team members A and B. Tables are numbered).

Lesson outline:

Stage 1. The motivation for learning activities (introduction)

- Class! Signal silence.

Introduction

- greeting;
- students attitude to the lesson;
- Readiness checks the lesson;

Greeting. Teacher:

Hello, guys!

Quickly lift the eyes,
Look at me.
Let's smile together,
Let's laugh together.
The bell rings for culinary specialists
let's begin our lesson!

I'm glad to see you! We have guests on our lesson today. Let's smile to them, let's smile together and begin our lesson. Today we will continue our journey through the country of "Cooking," but first I suggest you say hello to each other again.
(TEAMBUILDING STRUCTURE)

Say hello to your should partner!

Say hello to your face partner!

Give a smile to the partner in letter and everyone.

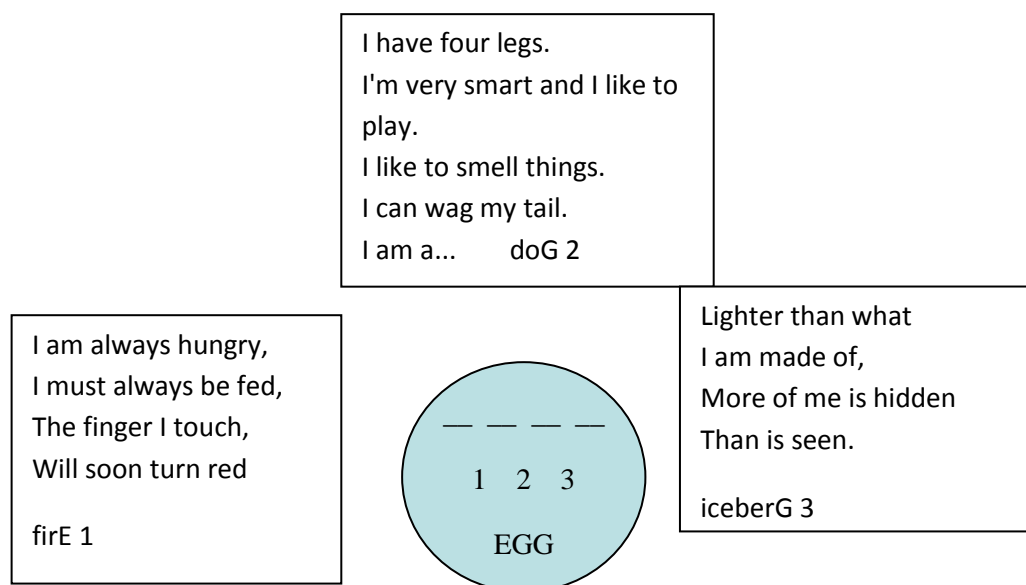
Well done! Take a sit, please.

Stage 2. Warming up activities

Antoine de Saint-Exupéry said «The greatest luxury in the world - is the luxury of human communication.»

Today we should observe reason, analyze, compare, make conclusions and be very curious. You shouldn't only listen to me. We are talking about one of the most amazing products. What are you talking about? Do you know? You will be able to announce the lesson's theme yourselves, if you certainly declare rebus. (Add you map Structure) You need to guess the riddles and arrange the letters in the code word.

Do you understand the task? I'll give you 1 minute to do this task.



Time is over! Are you ready to ask? Do you need more time? What is it? (Children express their opinions). (Engine culture - time, given enough time for reflection) That's right, this egg. What our theme is about? (Children formulate the topic of the lesson "Egg dishes.") Let's write down the theme of the lesson on your workbooks, please.

Before we are starting our travelling, let's check our homework.

Checking homework. (See-Think-Wonder Structure) Look at the picture, think (write) and answer the questions. Is it clear? I'll give you 30 seconds to think.

1 What do you see? Thinking time (30 sec) Time's up. Are you ready? Do you need more time? Answer the question table № ____ participant № ____, please.

2 What do you think about this? Thinking time (30 sec) Time's up. Are you ready? Do you need more time? Answer the question table № ____ participant № ____, please.

So, you say that to save your health, you have to eat right. Use this information and determine what includes healthy diet? What do you think about healthy food?

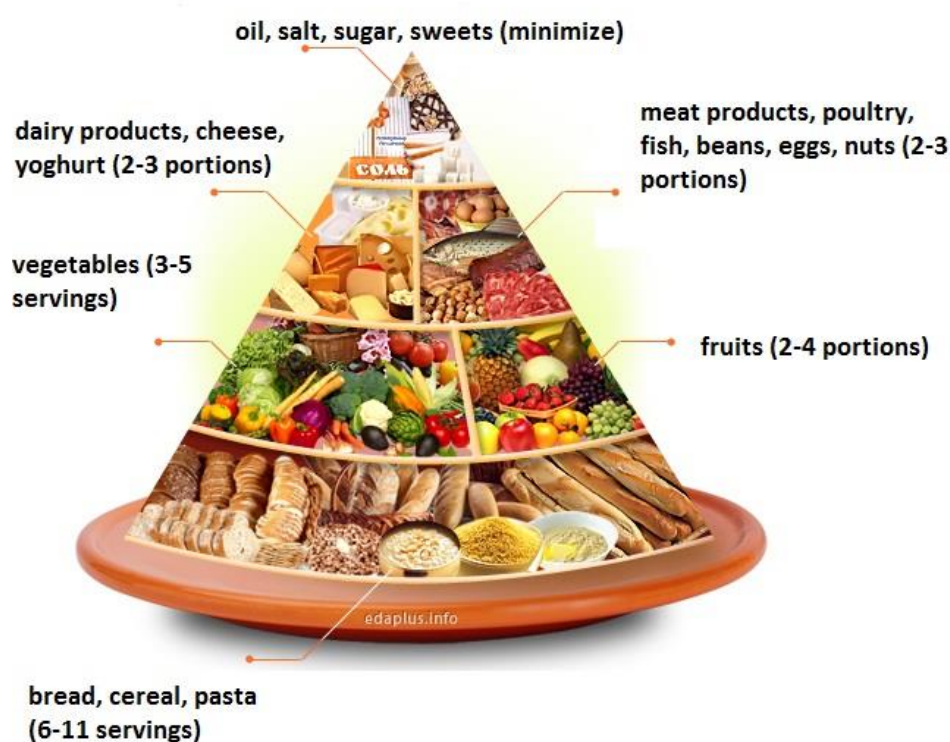
(Effective question is constructive question)

(- I think it is necessary for human health proper diet - fruits, vegetables, fish, greens, with many vitamins.

- And I think that food should be varied.)

3 Look at the picture, think and explain. What does healthy diet mean? Thinking time (30 sec) Time's up. Are you ready? Do you need more time? Answer the question table № ____ participant № ____, please.

mental verb – explain , engine of culture – language



- Ok, well done yours marks are "5" for correct answers. Let's look how you will cope with new task. Try to guess another riddle! What is it?

In a certain kingdom, died courtier cook. All those wishing to take his place, was asked to prepare a dish consisting of 1 kg of any product, 1 liter of water and 1 kg of salt, and this dish should not be salty. Most candidates refused to take part in

such difficult competition. But there was a brave and clever chef who coped with this task! Do you think that had he cooked?

Children express their guesses. Cook boiled egg, of course, in the shell.

I am sure that in the future you will be resourceful such as this courtier chef, and you will be able to cook very tasty and different dishes.

Study of new material

Today in class we will talk about the egg and become experts in eggs. Is this theme important for you?

(intellectual standards - importance) (Yes)

What about our main objective of our lesson? Who knows? What is our main objective? What should we do today?

That's right, the aim of our lesson - learn all about eggs, nutritional value, learn to identify the freshness of eggs. Learn about cooking techniques, about the rules of etiquette, learn to cook.

Dear friends, today we are together will lead evidence to each answer. (Engine culture of thinking is waiting - an element of thinking is a goal)

So, dear experts here first job, listen to me.

Eggs are a valuable food product. Energy value of 100 g eggs is 157 kcal. Modern science has determined that of the eggs consist vitally important substances for people: proteins, fats, minerals, vitamins A, D, E and B.

The main part of the nutrients is concentrated in the yolk. Protein is approximately 60% of the egg contents and egg yolk - 40%. Eggs - the only product that absorbed by our body at 97-98%. They are useful for blood, strengthen bones and joints, stimulate the immune system, increase mental performance. However, we must not forget that in the egg contains a lot of cholesterol (which is why the eggs can not be used in diseases of the kidney and liver).

So what are the nutrients contained in the egg? Who will answer me? Thank you. Explain your answer, please. (Intellectual standards - thoroughly)

And for execute the next task; we'll have to go to the store. I want to remind you that during our travelling our guests look after us. Let's greet them with our eyes. It's amazing how much information contains in the egg. Who can say what information contains a stamp on the egg? (Conversation with the children, the children expresses their opinions).

According to Russian standards must be marked on each egg, produced at the poultry farm. The first character in the marking is permissible storage time:

- the letter "D" on the egg says that it is diet egg, that used during 7 days and marked by red color. These eggs are suitable for dietary and baby food.

- the letter "C" on the egg says that it is table egg, that used during 25 days and marked by red color. Category 1 - Large eggs, marked by red color, weighing more than 50 grams.

Category 2 - stamped eggs, marked by blue color, weighing 40 grams or less.

It's time to uncover another secret of eggs. We have already noted the need to eat fresh eggs. And who will tell me how to determine the freshness of eggs? Is it possible to determine the quality of the eggs in appearance when buying it in the store? (Answers of children)

Well done. Using an egg, you must keep in mind that not fresh egg can be a cause of gastrointestinal disease, and that one is not enough good-quality egg capable to spoil the entire dish. Therefore it is necessary to check very carefully appearance, color, taste and smell of eggs. Goodness of eggs are defined by their appearance (intactness of the shell, color and clarity, lack of odor). There are several methods for determining the freshness of eggs.

Method 1 – raying:

With light or with using electrical appliance, that is called "candled". (Slideshow) This is a new word for you, let's say it together. The principle of operation of the device consists in the following, in special cells put eggs and with using electrical lamp; composition of eggs can be seen through the lamp. If the egg rayed, it is fresh. If the egg raying visible dark spots, a congestion of bacteria and germs, the egg is not fresh and it can not be eaten.

Method 2 – "appearance and smell":

Break the egg on a saucer and look:

- if the egg is fresh, the protein will be transparent and dense , yolk retains its shape
- if the egg is stored for long periods, the protein will be spread on the plate and the color of the protein will be turbid
- if the egg contents have a pungent odor and streaks of blood, it means that egg was spoiled

Method 3 - water immersion

And now we'll do a little work and identify the quality of eggs with salt water. We will work under the instruction. (On the table). 2 experts help us in this experiment. Attention, please. We have two examples: egg №1 and egg №2, 2 cups of water and salt.

1. In a glass of water add a spoonful of salt and stir.
2. Put both eggs in to cups with salt water and determines their quality according with the table..
3. Check the results of the experience: draw the position of the eggs in a glass of water and characterize its quality.

quality of eggs	The position of the egg	drawing
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fresh	Sank to the bottom of the glass	
Don't fresh	Floats on the surface	

(Engine culture - waiting, observation and description of the observed, the definition of the main ideas and formulation of conclusions) During 10 seconds analyze and make conclusions. Is there a fresh egg? (Analyze, make conclusions)

Time is up! Let's share with your opinions. Are you agree that egg №1 fresh and egg №2 not fresh?

Let's write new word. "Candled» is an electrical appliance for determining the freshness of eggs, method of raying.

So, dear experts now we know how to determine the freshness of eggs.

Now, stand up, please. Push their chairs. (Structure MIX – PAIR - SHARE)

Listen the music, when the music stop, we should find a partner and create a couple. Then you answer my questions and I'll give time for reflection. Then you will be able to share with your answers. (Sounds of music, students silently mix, moving around the class.)

1st question: What kinds of sandwiches do you know? Thinking time (10 sec.) Pupils share answers with its partners during 20 seconds.

(TIMED – PAIR - SHAIR) Extended Response. What did you partner say? (A survey of students) Give thanks to your partner
Thank you!

2nd question: What is the canapés? Thinking time (10 sec.) Pupils share answers with its partners during 20 seconds. What did you partner say?

Give thanks to your partner

Thank you, guys, well done!

3rd question: What linked the concept of hygiene and Hygeia name? Thinking time (10 sec.)

Pupils share answers with its partners during 20 seconds. Give thanks to your partner

Thank you, guys, well done!

(TIMED – PAIR - SHAIR) Extended Response. (TIMED – PAIR - SHAIR)

Extended Response. Give thanks to your partner

Thank you, guys, well done! Take your seats, please.

But I have a new riddle for you, and what delicious meals can be prepared from eggs? (Children answer to the question)

Well done. With eggs we can cook omelet. Eggs can be stuffed. Moreover, eggs are widely used in cooking cutlets casseroles, pancakes, and confectionery. You can find thousands of recipes from eggs. In Russian national cuisine, for example, eggs cooked as a separate dish is called as fried eggs. As food materials for a mixture with other products eggs were not used. Only in the XIX century eggs began to be part of dough in France. And who knows how to boil an egg? (Conversation and students' answers). What can be easier than to boil an egg? The recipe of preparation is known to everyone: washed eggs boil 10 minutes in the water.

Let's look at ways of cooking eggs (working with a table)

a way of preparation	cooking time	readiness
soft-boiled	2 minutes	Protein was curled half but yolk – was not.
In the bag	5 minutes	Protein was curled but yolk –

		was not.
hard-boiled	8 minutes	Yolk and white curled.

And who can tell me at when is it necessary to count these minutes? (Replies children) .You are right, from the moment of boiling. Also during cooking you should follow certain rules.

1. It is necessary to put salt or pour vinegar to avoid cracks.
2. Boiled eggs will easily clean from the shell if after cooking you put them in cold water.
3. You should count these minutes from the moment of boiling.

But eggs can be the source of infection, like salmonella infection. Therefore it is necessary to follow the rules. Use only fresh, well-washed eggs.

What is well-known tale about egg do you know? Of course, it is “Hen Ryaba”. Now I suggest you to dream, and submit the original decision. (Motor culture of thinking - the ability to attract, effective question is generative question - the element of thinking)

Let's play!

Once upon a time grandfather and grandmother lived. And they have Speckled Hen. Hen laid an egg, not easy, but the dietary. Grandfather says to grandmother: "Let's have a breakfast." Grandma sat down at the table and thinks: What is cooking? She has water, salt, oil, egg. Let's cook a.....!!!

Do you know? What will grandmother cook for breakfast? (Thinking time 5 sec.) (waiting)

- Time's up.

- Let's discuss. (verb - discuss)

- Who has a different point of view? (standard -completeness)

Variants of the original decision pupils

the original solution

Grandma sat down at the table and thinking what is cooking? May be an omelette?

But I haven't milk, May be I cook fried eggs with potatoes and onions; I do not want to go into the cellar. I'll cook - just a fried egg.

Grandma took a frying pan, put oil, put on fire. Break an egg and poured into the pan.

- Let's have a breakfast! Grandfather sat at the table, tasted fried egg and said: -Your dish wasn't tasty!

Q: Why did grandfather dislike fried eggs? (Thinking time 5 sec – waiting)

- Time's up.

- Let's discuss. (verb - discuss)

- Who has a different point of view? (standard -completeness)

Variants of the original decision pupils. Now listen to my point of view, please.

The original decision. Requirements for quality egg dishes:

1. Fried eggs should be slightly thickened protein and retain the shape of the yolk.
2. Natural (or garnish) scrambled eggs and omelets should be slightly thickened, without foreign tastes and odors.

But now it's time to learn the latest puzzle egg. How to eat an egg? For this we need to know intricacies of etiquette. My assistants tell about it. (Report prepared in advance).

1. If you were given a hard-boiled egg for breakfast, break it on the edge of the table, cups, plates According to the rules of etiquette, it is necessary to take the egg in his left hand and a spoon to make a couple of blows to the shell, then peel and remove the shells on the edge of the plate Add salt and eat.

2. Boiled egg served in special supports, called "pashotnitsa." Hold the stand with the left hand, we must take a spoon in your right hand and make a couple of blows to the shell, then lightly clean the top, remove the shells on the edge of the plate, then add salt and there is a small spoon.

Thank you. Sit down.

Control the formation of knowledge and skills.

Today you are all done, and now our job to analyze and summarize
(Generalization of the knowledge of children)

Let us remember what tasks we set ourselves at the beginning of the lesson?

That's right, learn all about the eggs, about the importance of nutrition and learn to cook

How to check we have reached the goal or not? But to know we have reached the goal or not, spend (Structure 800 rubles summary)

Now we will check how you are remembered and learned the lesson
(remember - verb)

You must perform a creative work on the theme "Eggs Egg dishes "20 words on it you have 5 minutes.

(Self-study children)

Time is up. Do you need more time? Do I need additional time to respond?

Count how many you get the word out (STRUCTURE TAKE OF - TOUCH DOWN)

Stand up those who have more than 20 words

Stand up those who have less than 20 words.

Stand up those who have 20 words (Heard a 2-3 participants.)

Well done! And the rest of the work we fix on the board, so you can read them, and I'll check it out. (motor culture of thinking - the physical environment (to make thinking visible)

And now, dear experts I ask you to think about and answer the following questions:

What have you learned in class today?

Do you use new knowledge in real life?

Who is ready to respond? THINKing receiver - elements of thinking interpretation and leads- Culture's movement - routine and structure)

- Now let's think. Finish the sentence:

- I used to think that ...

- Now, I think ...

- I'll give you time to think about 5 seconds.

(The students' answers)

- Well done!

Homework

Make a meal of eggs, together with her mother, grandmother. To find out whether it was pleasant meal to your family Evaluate the result of their work by answering the questions (Students distributed leaflets with questions)

Have I get a delicious meal?

Do you come up with, or use ready-made recipe?

Is everything possible? What would you do differently if started working again?

What grade do you put yourself?

Their answers and photos you can put on electives, the address is the same.

Let us once again present to each other smile!

Evaluate their work in the classroom? Excellent!

(motor culture of thinking - interactions and relationships - an element of thought-view)- Well done, you now have super!

- Thanks for the lesson.

And now I have to have the latest mystery. What do you think, for any such special services in France monument chef Escoffier? (Replies children)

But for what he could do eggs 360 different dishes. I do not presume to list here all the 360 recipes, but one recipe omelet we'll learn how to do it.

But the recipe may receive only one who will hand me a ticket to the output.

"YES" or "NO" to the following questions:

1. All the eggs are stored no more than seven days?
2. Is it important that the eggs for cooking are fresh?
3. Are there several ways of cooking eggs?
4. If the egg yolk cooked was curled, and the protein is not present, then the egg is cooked "in the bag", isn't it?
5. Can the freshness of eggs be determined only by breaking it?
6. Do you need to add sugar to the water when you boil eggs?
7. Before you break a raw egg, must be it thoroughly cleaned?

Omelet by Chef Escoffier

Ingredients: 3 eggs, 1 tbsp. spoon of milk, 1 tsp. vegetable oil, a little green onion, a pinch of salt.

Take three eggs, break them in enameled bowl (but not aluminum - eggs turn black!), Vzbey a foam plug. Gradually add a pinch of salt and one tablespoon of milk. Preheat how to pan and spread it on a full teaspoon of butter. Pour the beaten eggs into the pan, and top mound of green onions, lie down for three minutes in hot oil. Onions should be pre-washed and chopped. When the omelet thickens, not turning over, fold it in half, pink crust upward. This omelet is also one of the many dishes chefs Escoffier. Try it, whether it is good to taste.