**Тема: Хранение продуктов**

Цель: ввести лексику по теме, закрепление материала

***Keeping products /food***

Задание 1: переведите слова в форме таблицы

|  |  |
| --- | --- |
| Слова | Перевод |
| storage |  |
| safety |  |
| poison |  |
| prevent |  |
| illness |  |
| freeze |  |
| raw |  |
| spoil / spoilt |  |
| rot /rotted, rotten |  |
| otherwise |  |
| perishable |  |
| disease |  |
| foodborne |  |
| vacuum package |  |

Задание 2: Переведите текст, выполните задания

Meat, fish, pelmeni are usually stored in the freezer, which is at the top. There is a real frost. Raw meat packaging put in a cooler (freezer).

But milk, cream, butter, soup does not need such a temperature, these products are light enough coolness, so they are stored in other compartments below the freezer.

Raw food (meat, fish) cannot be stored together with ready-made /cooked/ food

Eggs are usually stored in the refrigerator door.

Sprinkled /bulk/ foods should be stored in a cool dark place.

The **rules** of operation of the refrigerator:

Impossible:

1. Leave the fridge open, otherwise it will spoil.

2. To turn on and off the refrigerator with wet hands.

3. Touch the inside of the refrigerator with a sharp object: you can damage the mechanism of formation of cold.

4. Put in the fridge hot food.

**Put these rules in the negative form.**

**Answer the questions**

What would we have done if there was no fridge?

How would we preserve food?

What can happen with food without good storage?

\*Перевод слов/словосочетаний подразумевает в том числе их запоминание для дальнейшего использования

Срок сдачи до 30.10.21; выполненные задания присылать документом Microsoft Word, на почту [mimikrio@mail.ru](mailto:mimikrio@mail.ru), указав в теме фамилию и номер группы.