Basic raw materials of food industry













Groats-крупа grain-зерно

flour-мука

Groats - this whole or crushed grain, fully or partially exempt from the shells

Buckwheat



oats

rice





obec



Wheat Пшеница



corn

кукуруза

pea горох









Translate words and make an offer

- 1. В кулинарии пшено use for запеканок, крупеников, soup, пудингов, minced meat.
- 2. Форма of corn grains is различная, rounded, белая или yellow.
- 3. Овсяные groats применяют for приготовления супов-пюре, вязких porridge, milk and слизистых супов, запеканок.
- 4. Тіте варки риса 20—30 мин, при этом hе увеличивается в volume в 5—6 раз.
- 5. Из пшеницы produce манную крупу, ground крупы (Полтавскую и Артек) и пшеничные хлопья.

Vegetables

Potato



carrot



tomato



cabbage



Beet pepper



onion



cucumber



Bulgarian

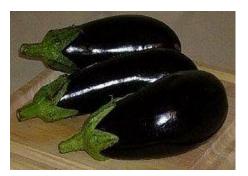


Vegetables

Eggplant



muskmelon









Pumpkin

dill

parsley

garlic









Substitute the the correct word

- 1. It is rightly called the second bread -?
- 2. Use it fresh, drying, fermentation, marinating, extraction of the juice, puree -?
- 3. Characterized the vegetable crop high sugar content up to 8% ?
- 4. He is regarded as a universal remedy for many diseases ?
- 5. Among the vegetables take second place after cabbage for use in food -?
- 6. Translated from the French language means "love apple« ?

Fruits

An apple pear grape an apricot

TATIAPCKASI KPACABRILA

Character and apple an apricot

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Berries

Grape



Raspberries

strawberrie



gooseberries

currant



blackberry







Nuts

To Nuts include walnuts



, pine nuts



almonds



pistachios



, peanuts



cashews



and other. Nuts characterized by high

content fat (40-70%) and protein (15,5-22%), they are

minerals (up to 3%) vitamins A, C, B. Nuts are

consumed raw and roasted, they are used in

confectionery, cooking, and some kinds of nuts to give

an oil.

Starch, sugar, honey

- 1. Starch is a carbohydrate (polysaccharide) isolated from potatoes, grains and other plant materials, where it accumulates as a backup material.
- 2. Granulated sugar is prepared from sugar beets, comprising 16-18%, sometimes up to 25% sucrose.
- 3. Honey a very valuable food, dignity which is determined not only by the presence of large amounts of carbohydrate (glucose, fructose, sucrose), but also physiologically valuable minerals, enzymes and antimicrobial substances, which are responsible for its healing properties, aromatic and coloring substances, vitamins and organic acids



Eggs.

Depending on species distinguish chicken



eggs, duck



, goose





quail



, etc.

Insert the percentages in the right place; 56%, 32%, 12%

An egg consists of a shell, protein and yolk

Listen to the text, and then insert the word in place of the missing: specific, table, stimulation, sausages, antibacterial

- **Seasonings** are designed to change and improve the taste of food merits, appetite....., better digestibility. To seasonings includesalt, mustard, horseradish, mayonnaise, sauces, food acids.
- Spices are products of plant origin, having thearoma and flavor, containing essential oils, glycosides and alkaloids. They improve the smell of food, contribute to its assimilation, excrete toxins, increase the protective functions of the body, as they haveproperties. They are used in the production of canned,....., drinks, etc.

Edible fats

By origin fats are divided into vegetable, animal and combined.

Margarine



When using margarine?

Fat; grease

Which animal fats used in food?

Cooking tats



What types of cooking oils you know?

Your hometask:

Write 5 glossary on a past theme and make a crossword on the new words.

