

araq

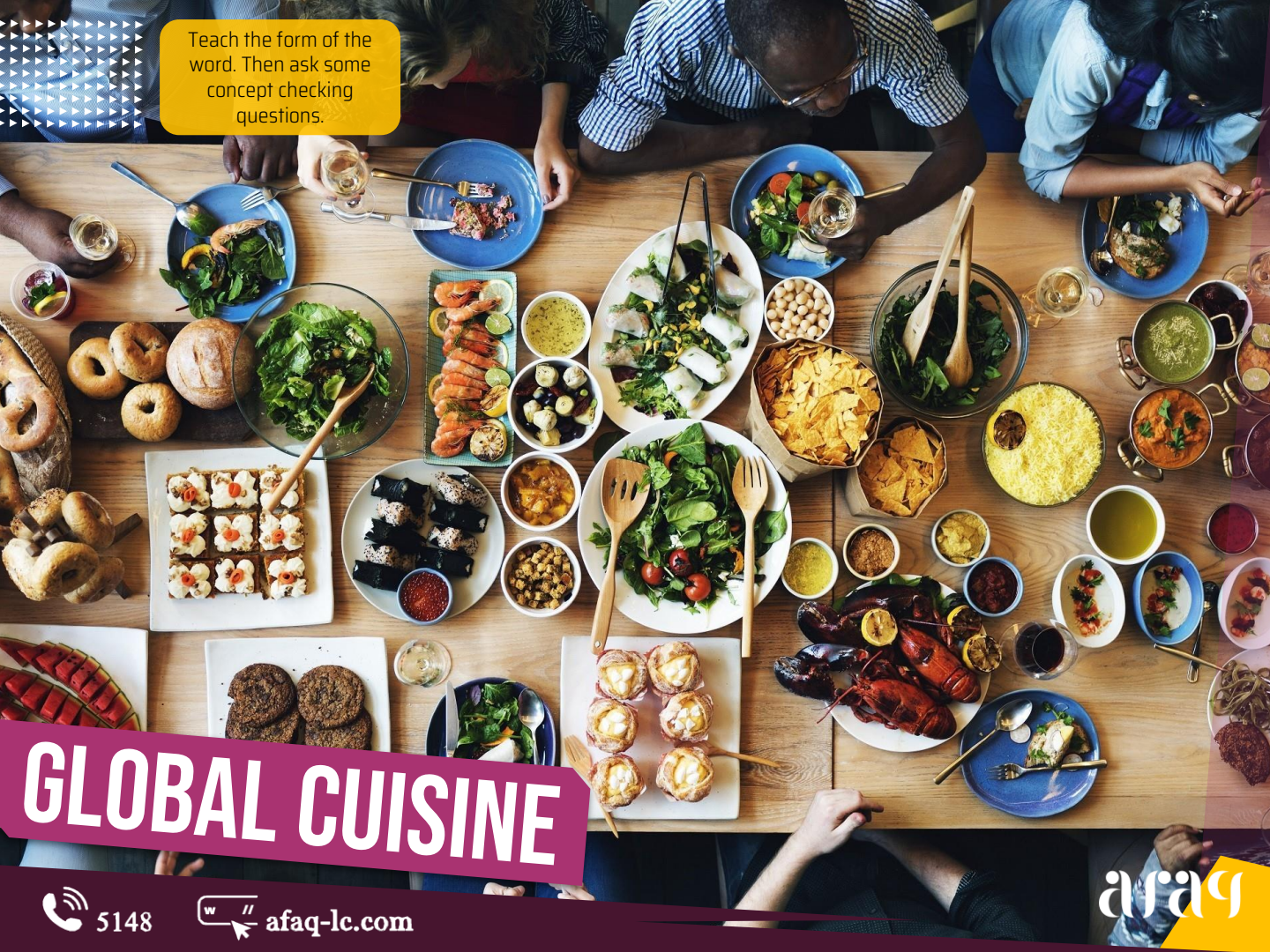
StartUp 6

Listening

Unit6 – Lesson3

Page71


Have your Ss look at the picture. Convey the meaning and try to elicit the word. Then practice the pronunciation chorally and individually.


Teach the form of the word. Then ask some concept checking questions.
GLOBAL CUISINE

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Teach the form of the word. Then ask some concept checking questions.

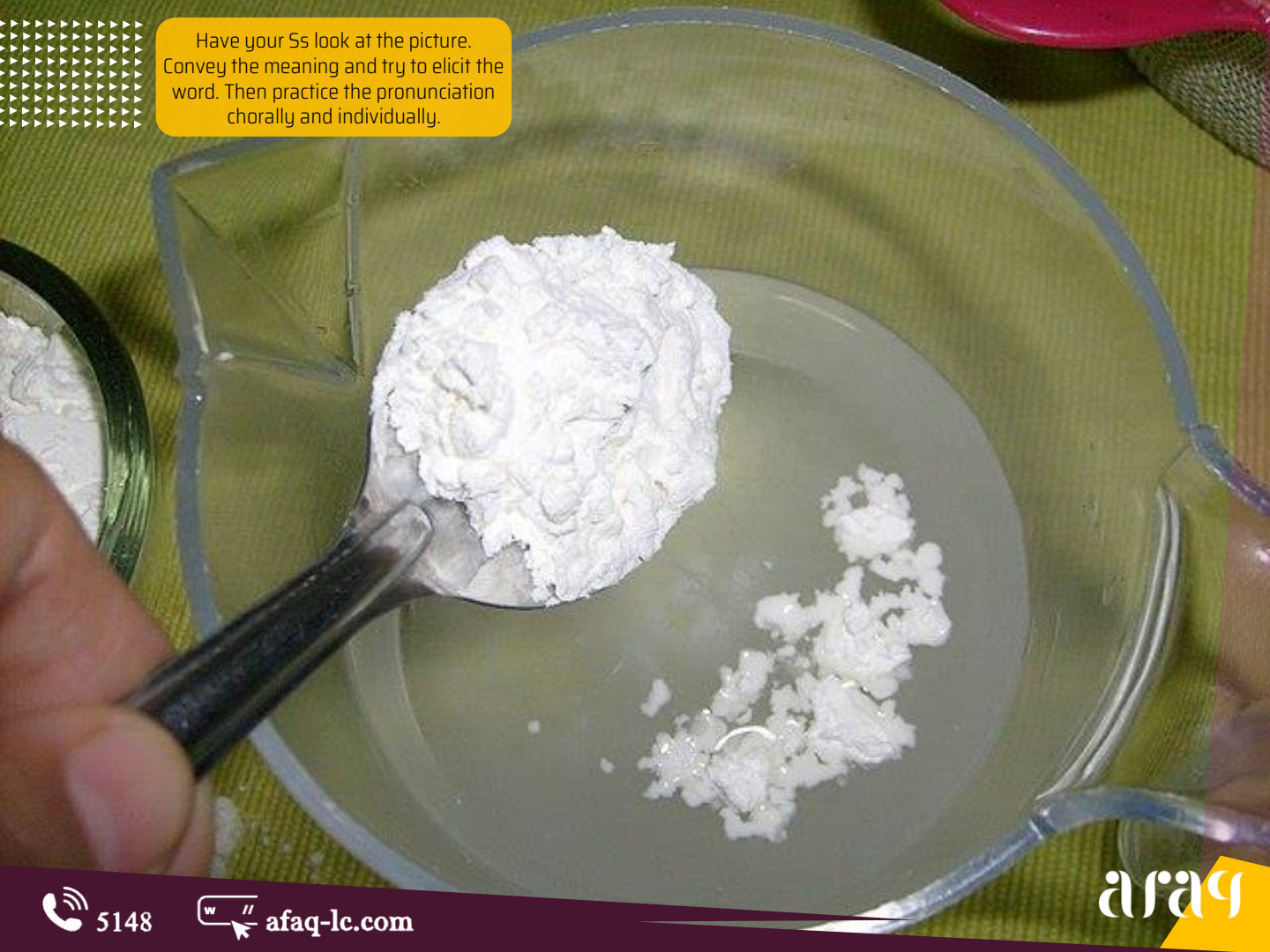








AUTHENTIC



Have your Ss look at the picture. Convey the meaning and try to elicit the word. Then practice the pronunciation chorally and individually.

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STARCH

Familiarize the students with the listening part. Play the video once to do the task.

VIDEO SOURCE:
StartUp 6 Videos/Listening/



06-17 Read the Listening Skill. Listen or watch again. Match each example with the idea it supports in the talk.

LISTENING SKILL Listen for supporting details

Supporting details make the main idea stronger.
A supporting detail can be an example or a reason.
To identify supporting details, listen for words and phrases like *for example*, *one reason*, and *This is why*.

___	1. Italian food	a.	a way to get authentic ingredients
___	2. deep-dish pizza	b.	an authentically spicy dish
___	3. Indian vindaloo curry	c.	global cuisine you can find in most cities
___	4. canned food	d.	a food that is not really traditional

Play the audio and have your Ss do the task. Check the answers in class.



C ▶06-18 Listen or watch again. Which two reasons does the speaker give for why traditional food is not always authentic in different countries?

a. Traditional food is too expensive.
b. Dishes are changed to match people's tastes.
c. Ingredients are not always available.



Have Ss identify the correct meaning. Go over the answer as a class.



D VOCABULARY EXPANSION Read each sentence from the talk. What do the underlined expressions mean?

1. One reason that food gets lost in translation when introduced to a new culture is that the locals may not be used to, or ready for, certain foreign tastes.

   _____

2. There's another reason that traditional dishes are not always so traditional, and that has to do with ingredients.

   _____

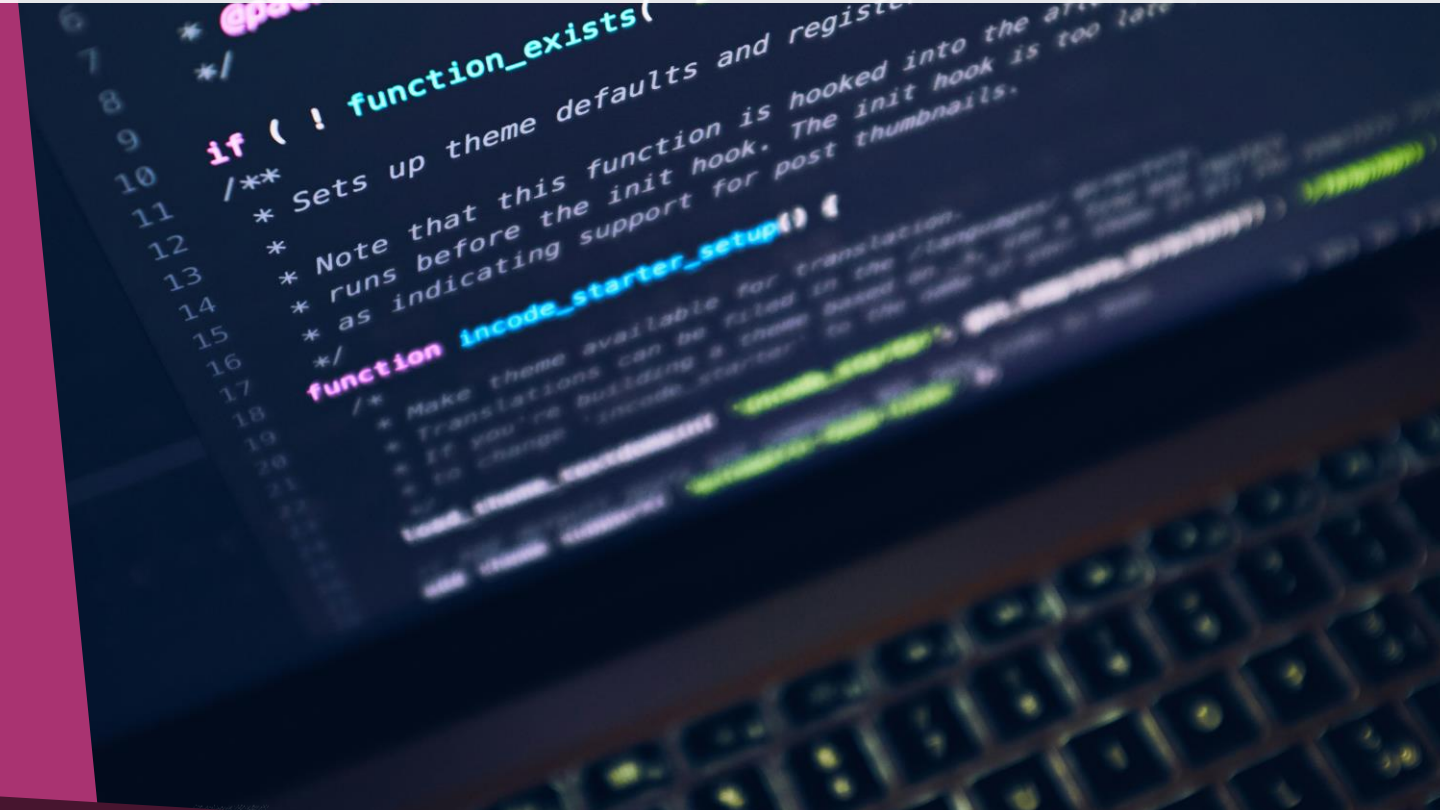
3. The bottom line is this: The fish tacos you get in your local Mexican restaurant probably won't taste quite like the ones you'd have in Mexico, but you can enjoy them all the same!

   _____

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Give a couple of minutes to your Ss to think about the topic they intend to share. Provide adequate samples.

A THINK What new restaurant would you like to see open in your neighborhood? Should it serve authentic dishes or create new versions adapted to local tastes? Write three reasons to support your opinion.



Have your Ss share what they have prepared in their breakout rooms. Monitor the groups and prepare your FEEDBACK.

B DISCUSS In small groups, share your opinions and reasons from 4A.



Nominate a couple of Ss to report. Then share your feedback with class.

C EVALUATE As a class, choose the best three reasons for each opinion and write them on the board. Then vote on whether the restaurant should feature authentic or adapted dishes.



Traditional Food—Not!

Let's start with a show of hands. How many here had traditional, local food last night—something your grandparents would have eaten? Okay, about half. And how many had something international last night? Lots of you. I have to admit, like many of you, I'm a foodie. I love food, and I particularly love trying different types of global cuisine. In most cities, including this one, you can get dishes from all different parts of the world. There's no problem if you have a strong desire for Indian, Ethiopian, Russian, Greek, or Italian foods. The only problem is choosing from among the many restaurants and markets that offer those foods. I've always thought that the global dishes I've become a fan of were authentic, traditional dishes. But after having Chinese food in China, Indian food in India, and Thai food in Thailand, I realized that you can't assume that you're getting the real thing outside the original countries, even if it is delicious! One reason that food gets lost in translation when introduced to a new culture is that the locals may not be used to, or ready for, certain foreign tastes. For example, spicy foods are gaining in popularity internationally, but for cultures where spicy food has not been part of the traditional diet, people are less likely to be able to tolerate—much less enjoy—authentically hot dishes, like Indian vindaloo curries or spicy Peruvian chicken. Instead, chefs adapt them, maybe toning them down. Similarly, in Korea, a really popular dish is ja jang myun, which was shifted from its original Chinesem recipe to appeal to Korean tastes. Instead of a salty, brown yellow bean sauce enjoyed in China, the Korean version has a darker, sweeter sauce that's made from roasted soybeans and thickened with corn starch. There's another reason that traditional dishes are not always so traditional, and that has to do with ingredients. As you can imagine, it used to be much more difficult to get the authentic ingredients used in traditional dishes in different countries. For example, not so long ago, you couldn't get real Thai ingredients outside of Thailand. Even now, though the world has gotten so much smaller and you can get lots of packaged or canned ingredients from all over, fresh ingredients that are grown or raised in one country may not taste the same as those in another.
A third reason that traditional dishes aren't always traditional is that foods or dishes that move from one country to another evolve; in other words, the dish changes over time. Take pizza, for example. Italian immigrants brought pizza to the United States and other countries and, at first, it was probably like the kind you would get in Italy. But as pizza became increasingly popular around the world, it changed. So you can get a deep dish pizza in Chicago, but never in Naples, where pizza was invented. The bottom line is this: the fish tacos you get in your local Mexican restaurant probably won't taste quite like the ones you'd have in Mexico, but you can enjoy them all the same!

READ THE SCRIPT AND UNDERLINE ANY NEW WORDS YOU DO NOT KNOW. (PAGE 180)

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AS HOMEWORK USE A DICTIONARY TO LOOK UP THE WORDS AND LEARN THEM

Homework

Provide the Ss with the audio link of the Listening. Highlight the page number of the script. Familiarize them with the concept of shadowing if necessary. Assign them to perform shadowing to the conversation.



Listen to the Listening using the link.

Perform shadowing by practicing the rhythm, intonation, and pace of the speakers.