

รายวิชา ภาษาอังกฤษ

รหัสวิชา อ22101

ชั้นมัธยมศึกษาปีที่ 2

How to Cook “Tom Yum Kung”

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ครูวัลลภ ใจหมั่น



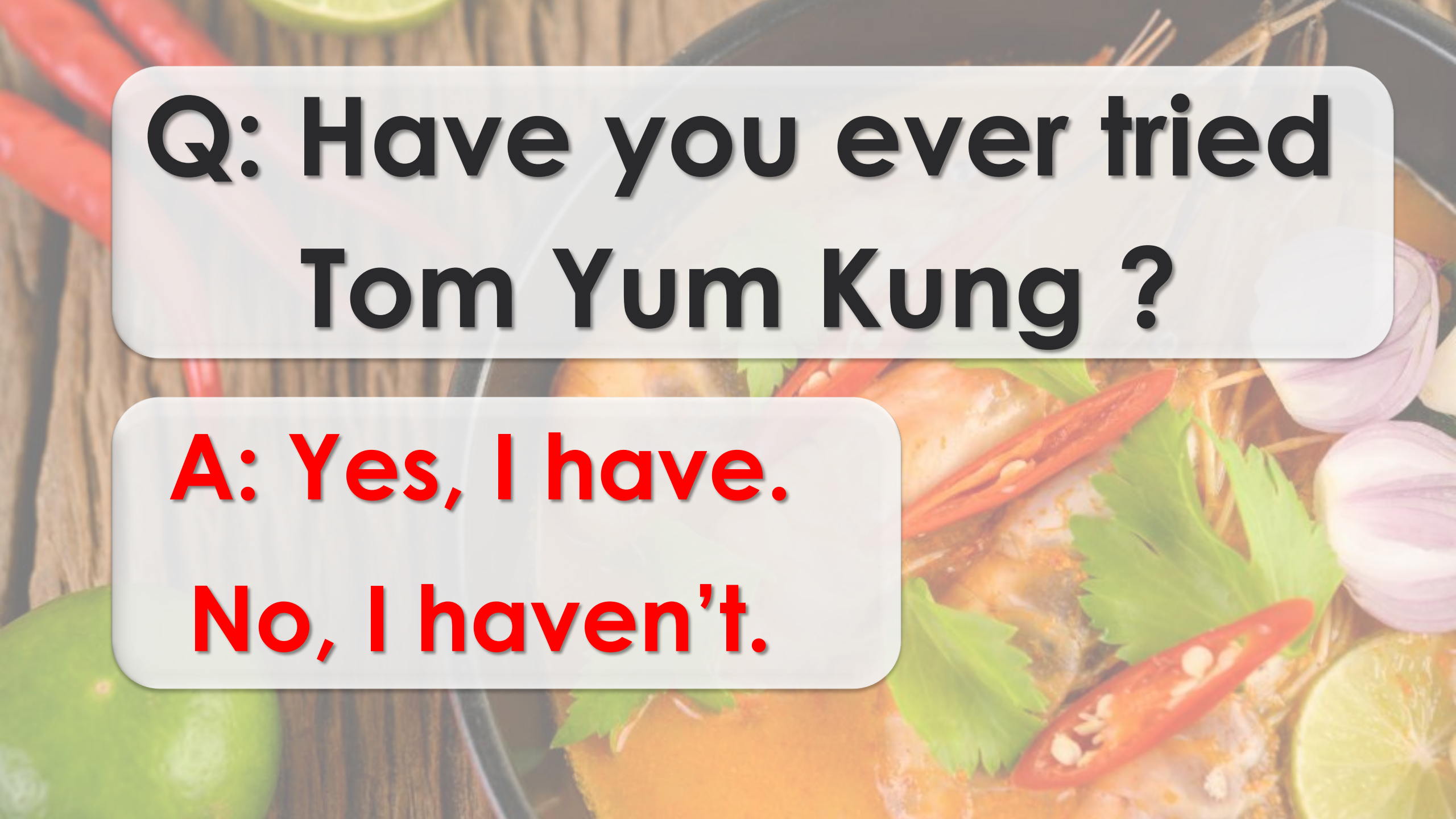
A close-up photograph of a bowl of Tom Yum Kung. The dish features large, succulent shrimp in a vibrant orange-red broth. The bowl is garnished with fresh green cilantro leaves, a sliced red chili pepper, and a lime wedge. In the background, several whole red chili peppers and a whole lime are visible on a rustic wooden surface. The text "How to Cook 'Tom Yum Kung'" is overlaid in a white rounded rectangle with a yellow border.

How to Cook “Tom Yum Kung”



จุดประสงค์การเรียนรู้

1. ออกเสียงคำศัพท์เกี่ยวกับอาหาร วัตถุดิบในการทำอาหาร ขั้นตอนและวิธีการทำอาหารได้
2. สามารถพูดนำเสนอขั้นตอนและวิธีการทำอาหารได้

A close-up photograph of a Tom Yum Kung dish. The dish is served in a dark bowl and features large, succulent shrimp in a clear, slightly orange-tinted broth. The shrimp are garnished with fresh green cilantro leaves, sliced red chili peppers, and a slice of lime. In the background, there are whole red chilies and a whole lime on a wooden surface.

**Q: Have you ever tried
Tom Yum Kung ?**

A: Yes, I have.

No, I haven't.

A bowl of Thai Tom Yum soup is shown, featuring large shrimp, sliced red chilies, green lime wedges, and fresh green herbs in a clear, orange-tinted broth. The bowl is set on a rustic wooden surface.

Q: How does it taste ?

A:It tastes.....



What are the ingredients ?



water



coriander



mushroom

prawns



kaffir lime leaves

sugar



chilies



chili paste



milk



fish sauce



limes



lemongrass

galangal





Word Bank



lemongrass (n.)



galangal (n.)



prawns (n.)



shrimps (n.)

How are they different?





kaffir lime leaves (n.)



red chilies (n.)



fish sauce (n.)



lime juice (n.)



coriander (n.)



pot (n.)



stove (n.)

How to Cook Tom Yum Kung



A close-up photograph of a Thai Tom Yum soup. The soup is served in a black bowl and features large, succulent shrimp, fresh lemongrass stalks, sliced red chili peppers, and lime wedges. The broth is a rich, orange-yellow color. The background is a rustic wooden surface.

Match up !

Instruction:

**Match the pictures
with the sentences.**

Match up !



**Put lemongrass, galangal, and kaffir lime leaves into the soup.
Heat water in the pot.**

Plate it up!

Add mushrooms into the soup.

Add six prawns when the water is boiling.

Season with fish sauce, lime juice, chili paste, sugar, and red chilies.

Ingredients





Heat water in the pot.



Put lemongrass, galangal, and kaffir lime leave into the soup.



Add six prawns when the water is boiling.



Add mushrooms into the soup.



Season with fish sauce, lime juice, chili paste, sugar, and red chilies.



Plate it up!

Sequence Words

First

Second

After that

Next

Then

Finally



ใบงานที่ 1

เรื่อง How to Cook 'Tom Yum Kung'

Instructions: **Put** the steps to make "Tom Yum Kung"
in the correct order from **1-6**.



..... Put lemongrass, galangal, and kaffir lime leave into the soup.

..... Heat water in the pot.

..... Plate it up!

..... Add oyster mushrooms into the soup.

..... Add six prawns when the water is boiling.

..... Season with fish sauce, lime juice, chilies paste, sugar, and red chilies.

Let's check!



-**1**..... Heat water in the pot.
-**2**..... Put lemongrass, galangal, and kaffir lime leave into the soup.
-**3**..... Add six prawns when the water is boiling.
-**4**..... Add oyster mushrooms into the soup.
-**5**..... Season with fish sauce, lime juice, chilies paste, sugar and red chilies.
-**6**..... Plate it up!

ใบงานที่ 1

เรื่อง How to Cook “Tom Yum Kung”

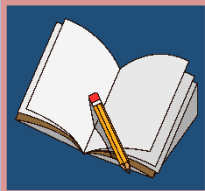
Instructions : Rewrite how to cook ‘Tom Yum Kung’ steps.

- First,
- Second ,
- After that,
- Next,
- Then,
- Finally,

Let's check!

- First, **heat water in the pot .**
- Second , **heat water in the pot , put lemongrass, galangal, and kaffir lime leaves into the soup.**
- After that, **add six prawns when the water is boiling.**
- Next, **add mushrooms into the soup.**
- Then, **season with fish sauce, lime juice, chili paste, sugar, and red chilies.**
- Finally, **plate it up.**





บทเรียนครั้งต่อไป

เรื่อง **How to Make a Sandwich**



สิ่งที่ต้องเตรียม

ใบงานที่ 3 เรื่อง **Making a Sandwich**



(สามารถดาวน์โหลดได้ที่ www.dltv.ac.th)

