

# รายวิชา ภาษาอังกฤษ

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ชั้นมัธยมศึกษาปีที่ 1

## เรื่อง Make a Dish!

ครูผู้สอน

ครูปิ่นปิ่นทร์

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ครูชนิษฐา

มาลัยผ่อง



# Make a Dish!



# Ingredients

water



coriander



mushroom

kaffir lime leaves

prawns



sugar



chilis



chili paste



milk



lemongrass

galangal

fish sauce



limes



# จุดประสงค์การเรียนรู้

1. ออกเสียงคำศัพท์เกี่ยวกับอาหารและขั้นตอนการประกอบอาหารได้
2. เขียนเรียบเรียงขั้นตอนในการประกอบอาหารได้ถูกต้อง
3. พุดนำเสนอขั้นตอนในการประกอบอาหารได้



1.

ออกเสียงคำศัพท์เกี่ยวกับอาหารและขั้นตอนการประกอบอาหารได้

# Word Bank





**spread**



**mix**



**grate**





boil



slice



**roll**



grill



**pour**



bake



**fry**

2.

เขียนเรียงเรียงขั้นตอนในการประกอบอาหารได้ถูกต้อง

# Match Up !





# How to Cook Tom Yum Kung



A close-up photograph of a bowl of Thai Tom Yum soup. The soup is a vibrant orange-red color and contains several large shrimp, fresh green basil leaves, sliced red chili peppers, and a slice of lime. The bowl is set on a rustic wooden surface. In the background, there are more whole red chili peppers and a lime wedge.

# 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.** .....

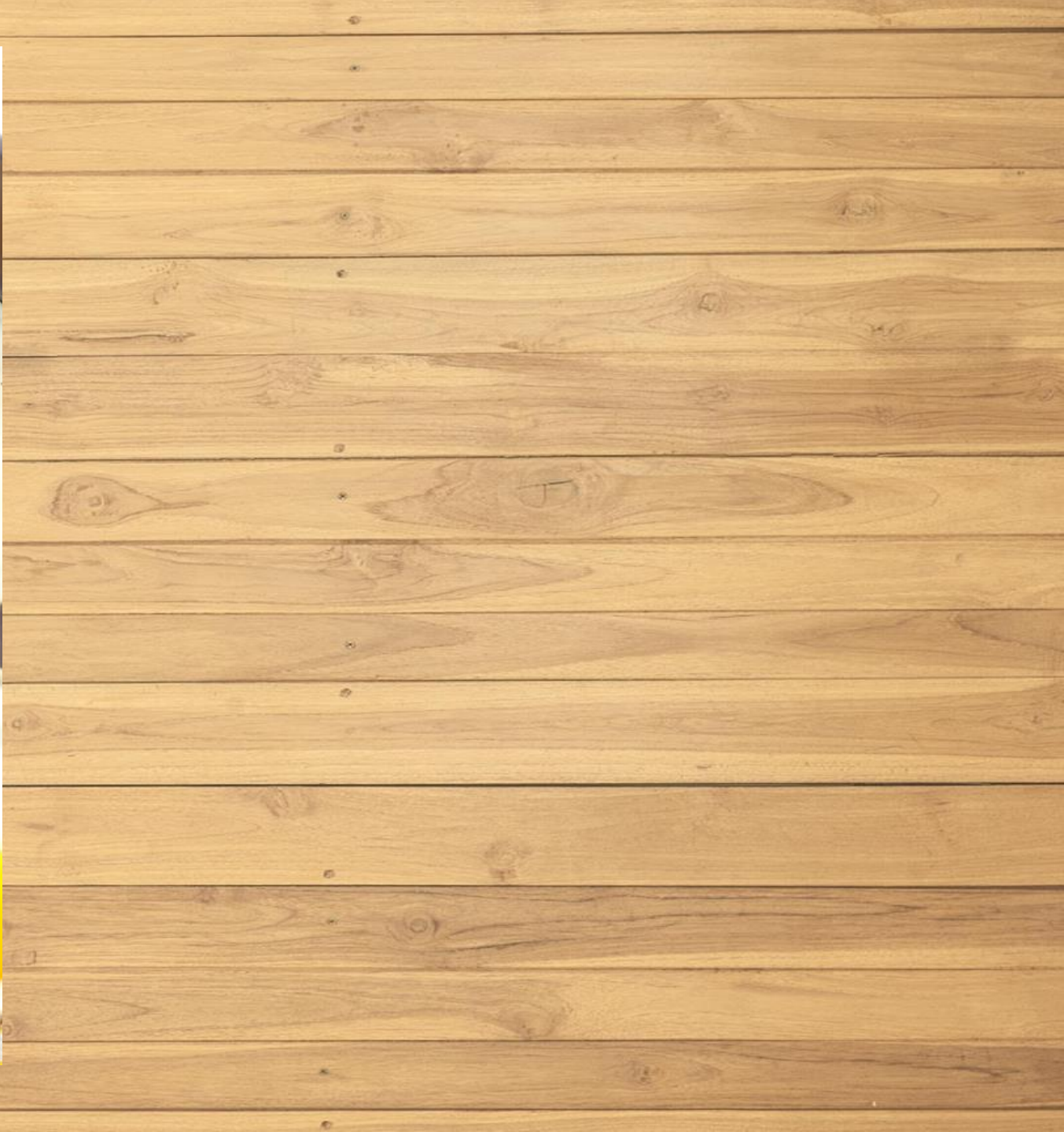
3.

พุดนำเสนอขั้นตอนในการประกอบอาหารได้

# Make a Dish!









# Fried Eggs



# Fried Eggs

## INGREDIENTS

- 1 Chicken Egg
- 1 Cup Thai Jasmine Rice
- 1/2 Cup Vegetable Oil
- 2 - 3 Thai Hot Chilies
- 1/4 cup Fish Sauce

## DIRECTIONS

First, \_\_\_\_\_  
\_\_\_\_\_  
Next, \_\_\_\_\_  
\_\_\_\_\_  
Then, \_\_\_\_\_  
\_\_\_\_\_  
After that, \_\_\_\_\_  
\_\_\_\_\_  
Finally, \_\_\_\_\_  
\_\_\_\_\_

Arrange the procedures below to the correct order

Cook until the edges and bottom are golden brown and crispy.

Add the egg and fry on one side for about a minute.

Heat 1/2 cup of oil in a deep frying pan.

Cook until the edges and bottom are golden brown and crispy.

Serve over hot steamed rice, with cucumber and chili fish sauce.

Avoid splashing hot oil over the egg so it stays bright yellow.





# Boiled Eggs

# Boiled Eggs

## Directions

Arrange the procedures below to the correct order

bring to a rolling boil

train and run under cold water

turn off the heat, cover, and let sit

peel or store for later.

add the eggs to a saucepan and cover with water.

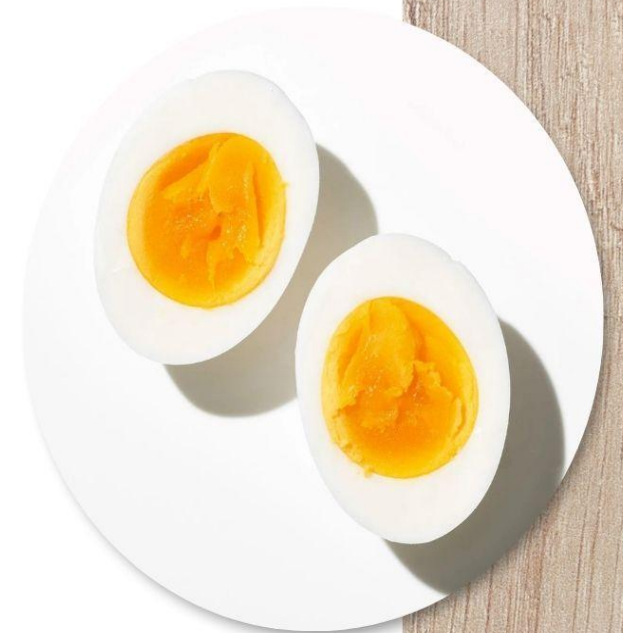
1. First, \_\_\_\_\_  
\_\_\_\_\_

2. Next, \_\_\_\_\_  
\_\_\_\_\_

3. Then, \_\_\_\_\_  
\_\_\_\_\_

4. After that, \_\_\_\_\_  
\_\_\_\_\_

5. Finally, \_\_\_\_\_  
\_\_\_\_\_







# Boiled Rice



# Boiled Rice



**Arrange the procedures below to the correct order**

Add the ginger and cook until the pork are cooked through, about 5 minutes.

Add the pork, garlic, soy sauce and salt and pepper.

Add 12 cups of water. Bring to a boil and cook until the rice is soft

Enjoy eating

Rinse and drain the rice with cold water and then transfer to a soup pot.

## Procedure:

First, \_\_\_\_\_

Next, \_\_\_\_\_

Then, \_\_\_\_\_

After that, \_\_\_\_\_

Finally, \_\_\_\_\_

## Ingredients:

- 1 1/2 cups Jasmine rice
- 2 chicken bouillon cubes
- 3/4 cup ground pork
- 2 cloves garlic
- 1/4 cup light soy sauce
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 3 inch piece of ginger





# Roasted Chicken



## Ingredients

- 1 whole chicken, giblets removed
- salt and black pepper
- 1 tablespoon onion powder
- ½ cup margarine
- 1 stalk celery

# Roasted Chicken

## Directions

1. First, \_\_\_\_\_  
\_\_\_\_\_

2. Next, \_\_\_\_\_  
\_\_\_\_\_

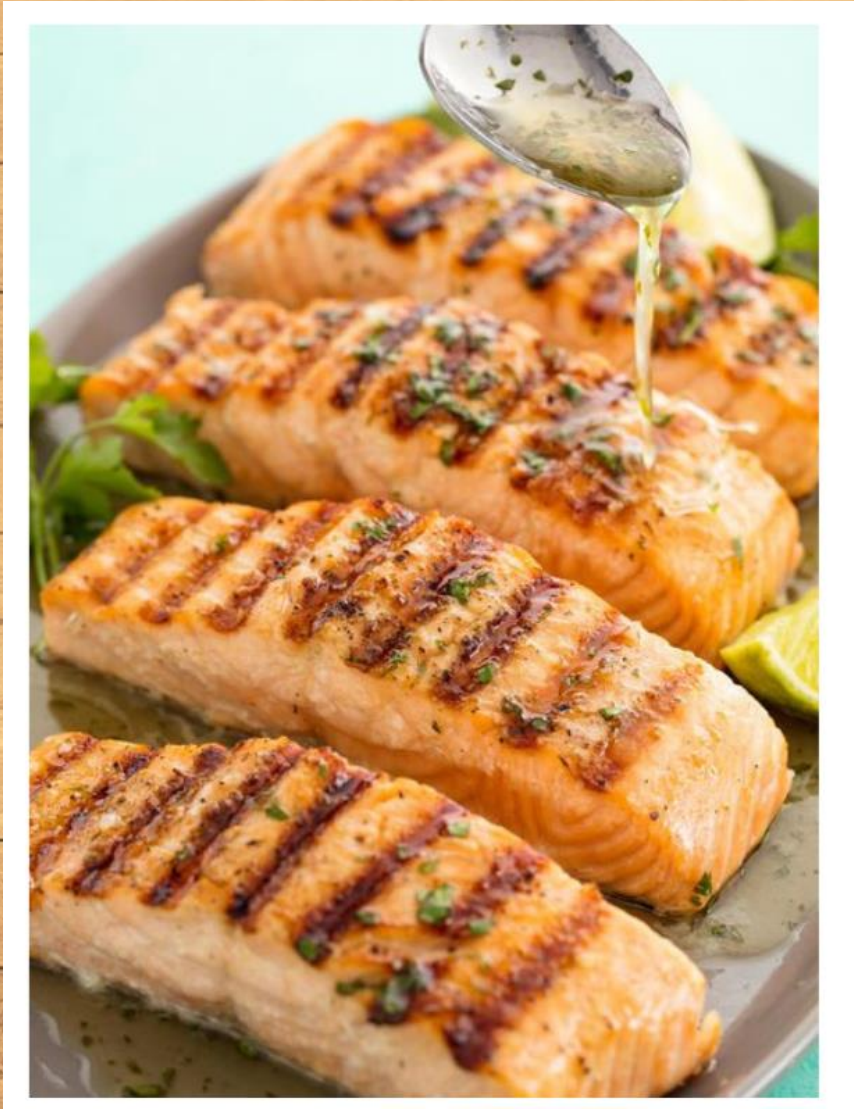
3. Then, \_\_\_\_\_  
\_\_\_\_\_

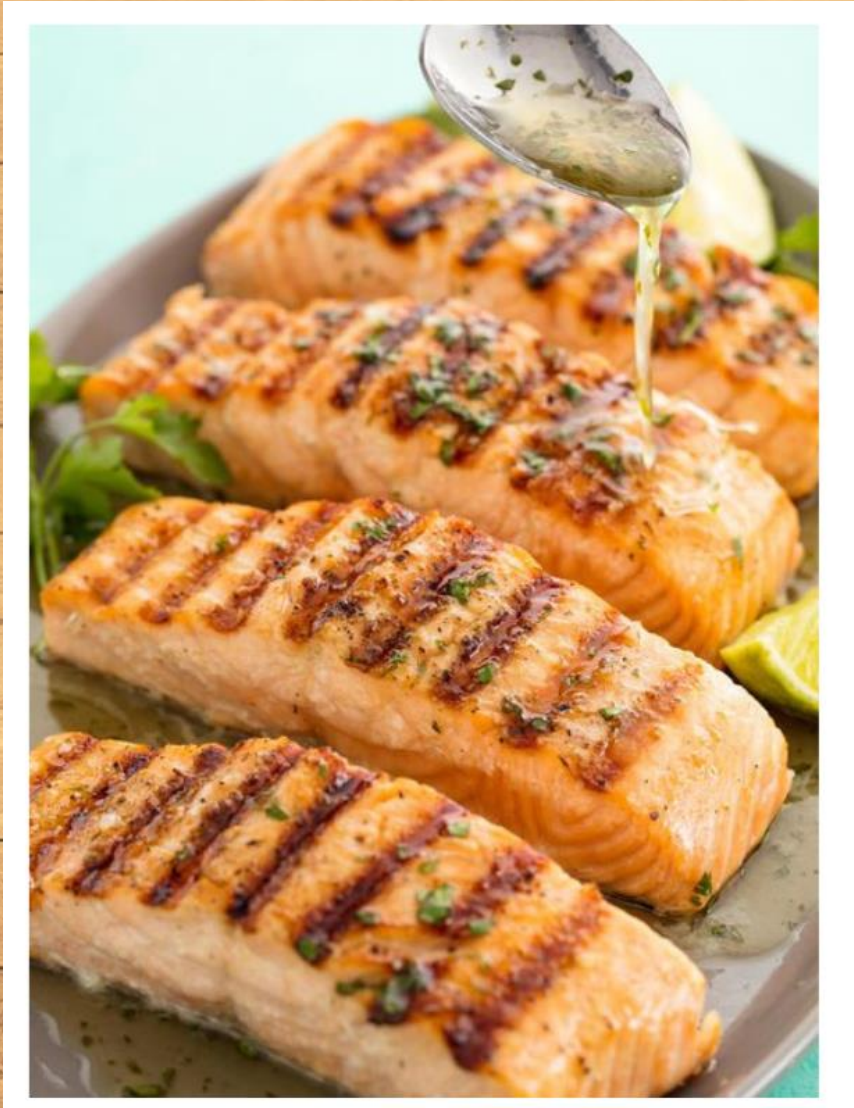
4. After that, \_\_\_\_\_  
\_\_\_\_\_

5. Finally, \_\_\_\_\_  
\_\_\_\_\_

Arrange the procedures below to the correct order

- bake chicken uncovered in the preheated oven until no longer pink at the bone
- remove from heat and baste with melted margarine and drippings.
- add salt and pepper inside and outside the chicken.
- place 3 tablespoons margarine in the chicken cavity.
- preheat oven to 175 degrees C.





# Grilled Fish

Arrange the procedures below to the correct order

grill until the fish feels firm and the salted skin is crusty and golden brown.

remove from grill and set on a platter.

serve grilled fish with the sauce on the side.

add 500g of coarse salt, 2 tbsp all-purpose flour, and 1 tbsp of water.

add the fish and start layering it with the salt.



## Ingredients

- 1 whole white-fleshed fish (such as snapper, sea bream or seabass, gutted but not scaled, weighing about 1-1.5kg)
- 500g of salt
- 2 tbsp of all-purpose flour
- 1 tbsp water
- 2-3 stalks lemongrass
- A handful of kaffir lime leaves

## Directions

First, \_\_\_\_\_

\_\_\_\_\_

Next, \_\_\_\_\_

\_\_\_\_\_

Then, \_\_\_\_\_

\_\_\_\_\_

After that, \_\_\_\_\_

\_\_\_\_\_

Finally, \_\_\_\_\_

# Grilled Fish

**Take Your Time!**



# Boiled Rice



# Boiled Rice



## Procedure:

First, rinse and drain the rice with cold water and then transfer to a soup pot.

Next, add 12 cups of water. Bring to a boil and cook until the rice is soft

Then, add the pork, garlic, soy sauce and salt and pepper.

After that, add the ginger and cook until the pork are cooked through, about 5 minutes.

Finally, enjoy eating

# Grilled Fish



# Grilled Fish



## Directions

First, add 500g of coarse salt, 2 tbsp all-purpose flour, and 1 tbsp of water.

Next, add the fish and start layering it with the salt.

Then, grill until the fish feels firm and the salted skin is crusty and golden brown.

After that, remove from grill and set on a platter.

Finally, serve grilled fish with the sauce on the side.



# Fried Eggs



# Fried Eggs

## DIRECTIONS

First, heat 1/2 cup of oil in a deep frying pan.

Next, add the egg and fry on one side for about a minute.

Then, avoid splashing hot oil over the egg so it stays bright yellow.

After that, cook until the edges and bottom are golden brown and crispy.

Finally, serve over hot steamed rice, with cucumber and chili fish sauce.



# Boiled Eggs

# Boiled Eggs



## Directions

1. First, add the eggs to a saucepan and cover with water.
2. Next, bring to a rolling boil
3. Then, turn off the heat, cover, and let sit
4. After that, drain and run under cold water
5. Finally, peel or store for later.





# Roasted Chicken



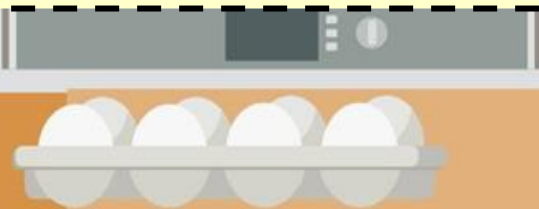
# Roasted Chicken

## Directions

1. First, preheat oven to 175 degrees C.
2. Next, add salt and pepper inside and outside the chicken.
3. Then, place 3 tablespoons margarine in the chicken cavity.
4. After that, bake chicken uncovered in the preheated oven until no longer pink at the bone.
5. Finally, remove from heat and baste with melted margarine and drippings.

# Wrap Up

1. ออกเสียงคำศัพท์เกี่ยวกับอาหารและขั้นตอนการประกอบอาหารได้
2. เขียนเรียบเรียงขั้นตอนในการประกอบอาหารได้ถูกต้อง
3. พุดนำเสนอขั้นตอนในการประกอบอาหารได้





# Wrap Up

## Part 3: Match the verbs with the definitions:

1. boil (.....)	(A) cook meat or vegetables in the oven
2. fry (.....)	(B) cook pies or cakes in the oven
3. bake (.....)	(C) cook in hot water
4. roast (.....)	(D) cook over steam from hot water
5. steam (.....)	(E) cook over a direct flame or under heat
6. grill (.....)	(F) cook in hot oil



# Wrap Up

## Part 3: Match the verbs with the definitions:

1. boil (.....)	(A) cook meat or vegetables in the oven
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# Wrap Up

## Part 3: Match the verbs with the definitions:

1. boil (.....) <b>C</b>	(A) cook meat or vegetables in the oven
2. fry (.....) <b>F</b>	(B) cook pies or cakes in the oven
3. bake (.....)	(C) cook in hot water
4. roast (.....)	(D) cook over steam from hot water
5. steam (.....)	(E) cook over a direct flame or under heat
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# Wrap Up

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# Wrap Up

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4. roast (.....) <b>A</b>	(D) cook over steam from hot water
5. steam (.....)	(E) cook over a direct flame or under heat
6. grill (.....)	(F) cook in hot oil





# Wrap Up

## Part 3: Match the verbs with the definitions:

1. boil ( <b>C</b> )	(A) cook meat or vegetables in the oven
2. fry ( <b>F</b> )	(B) cook pies or cakes in the oven
3. bake ( <b>B</b> )	(C) cook in hot water
4. roast ( <b>A</b> )	(D) cook over steam from hot water
5. steam ( <b>D</b> )	(E) cook over a direct flame or under heat
6. grill (.....)	(F) cook in hot oil



# Wrap Up

## Part 3: Match the verbs with the definitions:

1. boil ( <b>C</b> )	(A) cook meat or vegetables in the oven
2. fry ( <b>F</b> )	(B) cook pies or cakes in the oven
3. bake ( <b>B</b> )	(C) cook in hot water
4. roast ( <b>A</b> )	(D) cook over steam from hot water
5. steam ( <b>D</b> )	(E) cook over a direct flame or under heat
6. grill ( <b>E</b> )	(F) cook in hot oil

# บทเรียนครั้งต่อไป

## เรื่อง Food Stores

ดาวน์โหลดเอกสารได้ที่ [www.dltv.ac.th](http://www.dltv.ac.th)

รายวิชาภาษาอังกฤษ  
ชั้นมัธยมศึกษาปีที่ 1