

รายวิชา ภาษาอังกฤษ

รหัสวิชา อ23101

ชั้นมัธยมศึกษาปีที่ 3

ผู้สอน

ครูณงนุช จันทร์เสวก

เรื่อง

OTOP Products

OTOP Products



OTOP Products

Objectives

1. สามารถเขียนบรรยายสรรพคุณผลิตภัณฑ์ที่กำหนดให้ได้
2. สามารถอ่านขั้นตอนการใช้ผลิตภัณฑ์ Leaves of Stevia แล้ววาดภาพขั้นตอนการใช้ผลิตภัณฑ์ได้

Vocabulary Station



ขอขอบคุณภาพ Product

จาก <https://pixabay.com/th/th/photos/product/basket> (January 11, 2016)



Guess what is it



STEVIA HERBS





Guess what is it



DIABETES



โรคเบาหวาน



Guess what is it



WEIGHT LOSS



ลดน้ำหนัก



Guess what is it



PREVENT



ป้องกัน



Guess what is it

CAVITIES

ฟันผุ





Guess what is it



BLOOD PRESSURE



ความดันเลือด



Guess what is it



GLYCEMIC INDEX



ค่าดัชนีน้ำตาล

Answer

Exercise 35.1

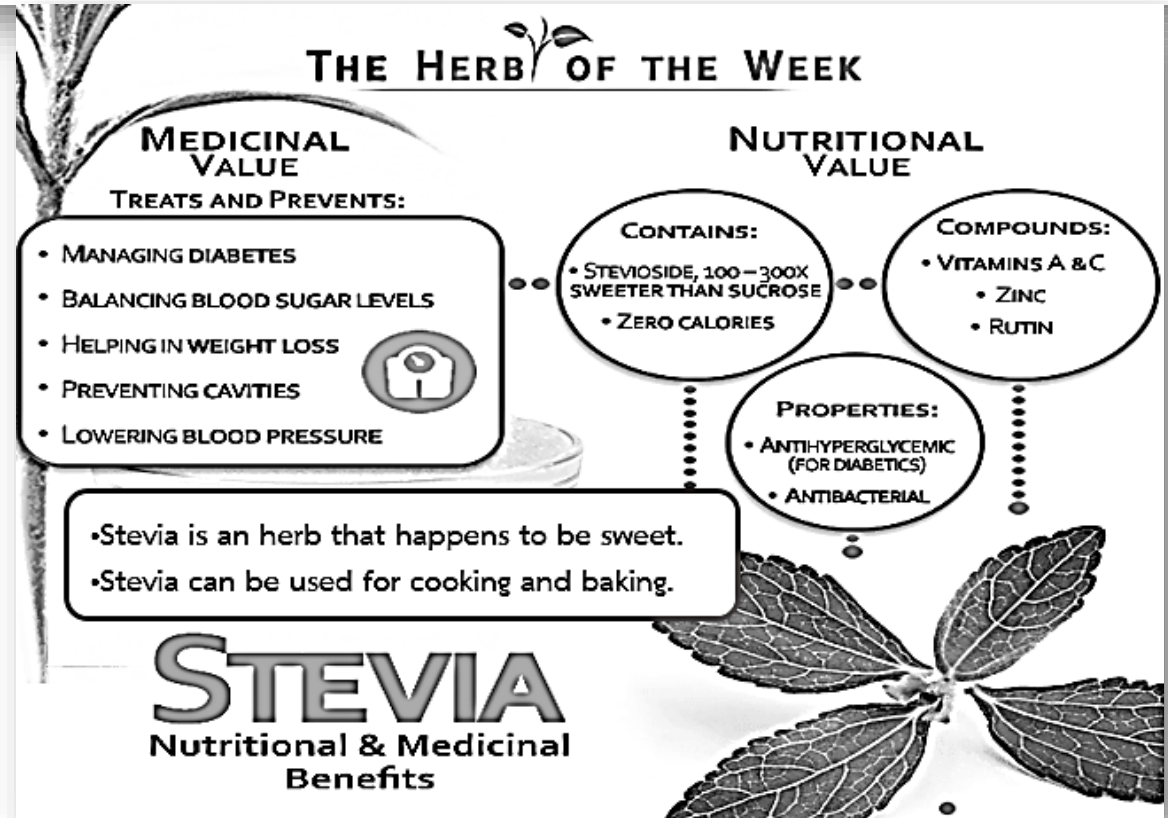
Read the information and answer the following questions “True” or “False”.

Exercise 35.1

Name: _____ class _____ No _____

Directions: Read the information and answer the following questions "True" or "False".

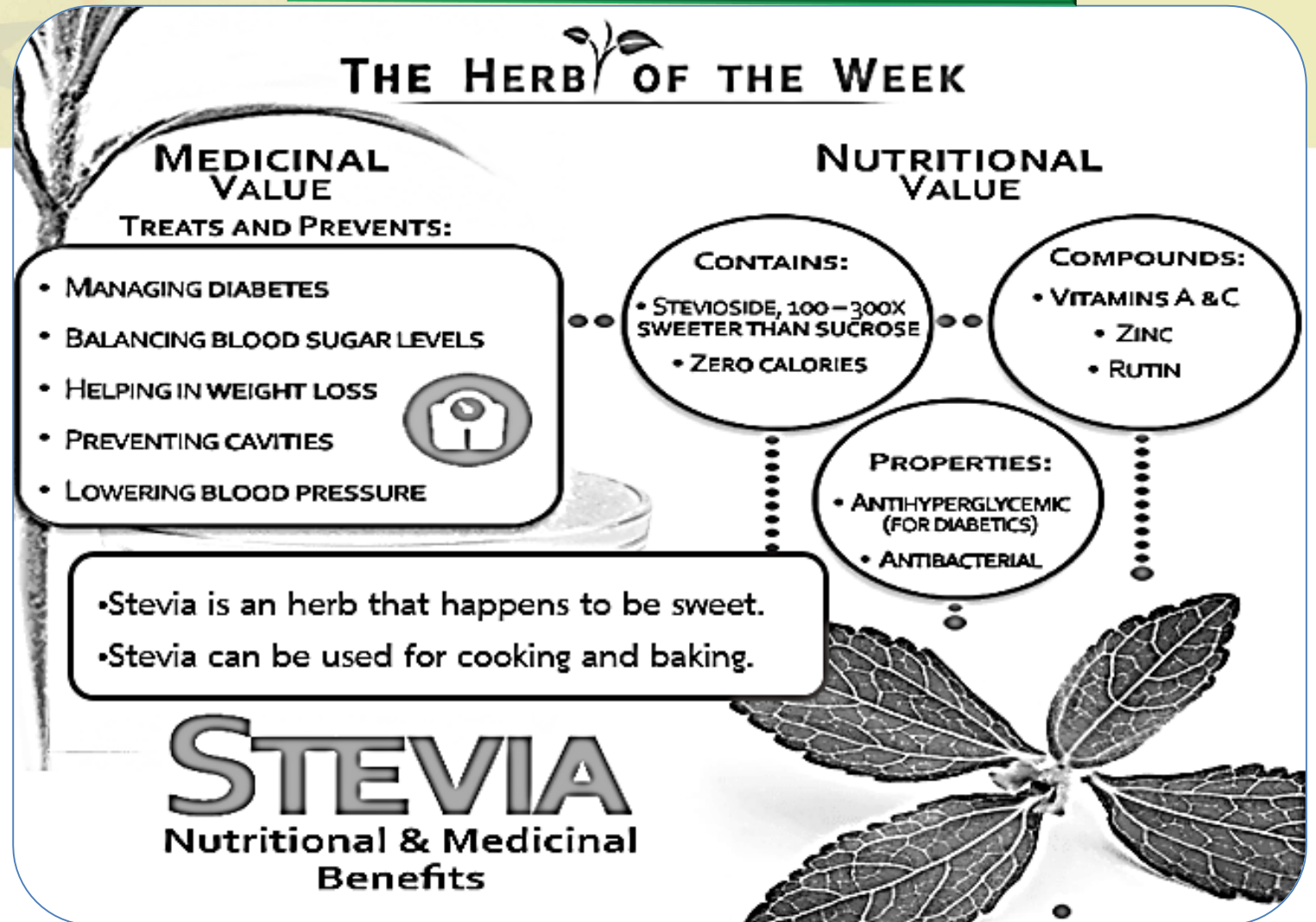
- _____ 1. If you want to gain weight, you should use this product.
- _____ 2. You can use this product in baking.
- _____ 3. This product has no impact on tooth decay.
- _____ 4. It is possible health benefits for sufferers of hypertension and diabetes.
- _____ 5. Stevia has zero calories, zero carbohydrate and no vitamins.



Exercise 35.1

False

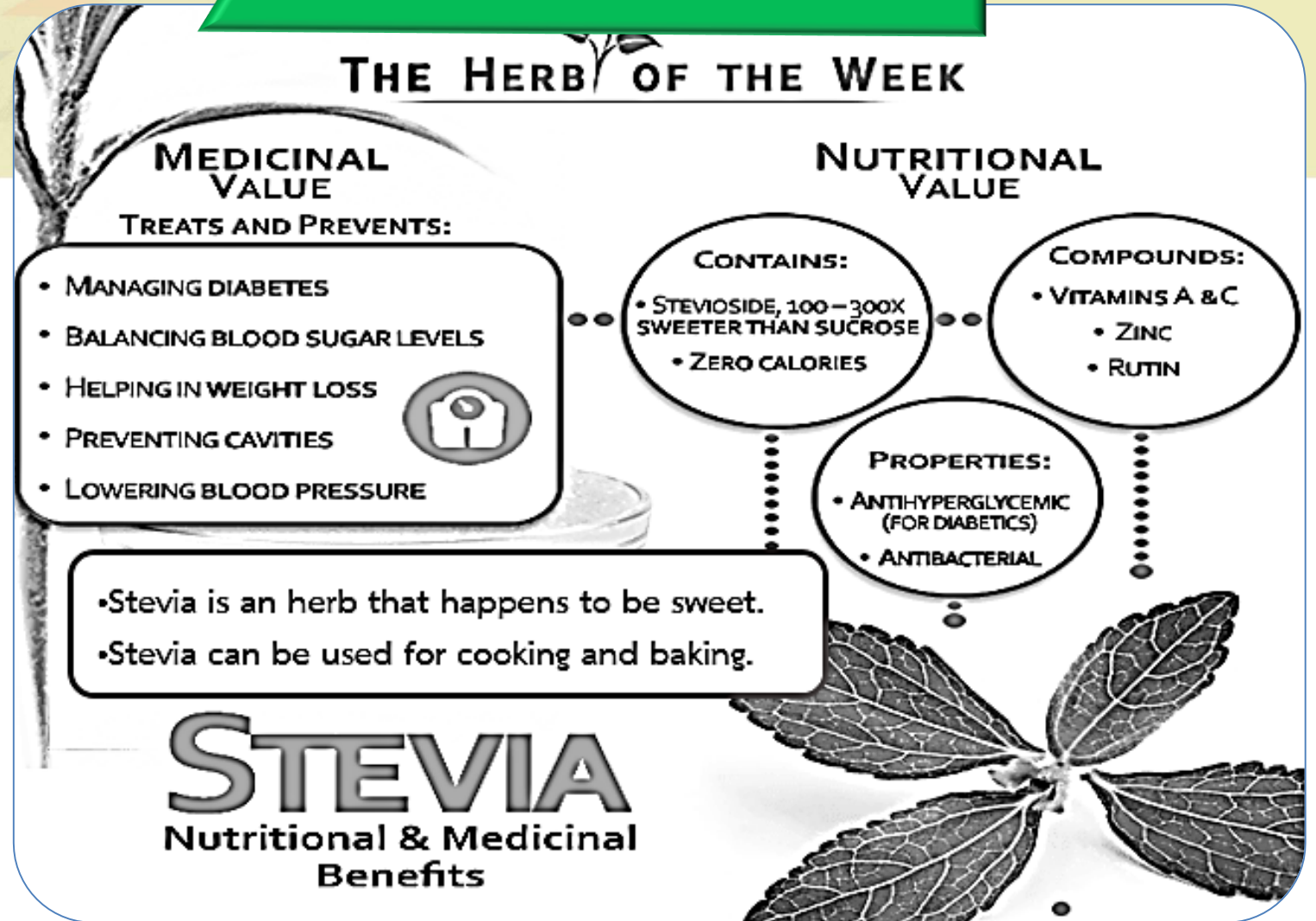
1. If you want to gain weight, you should use this product.



Exercise 35.1

True

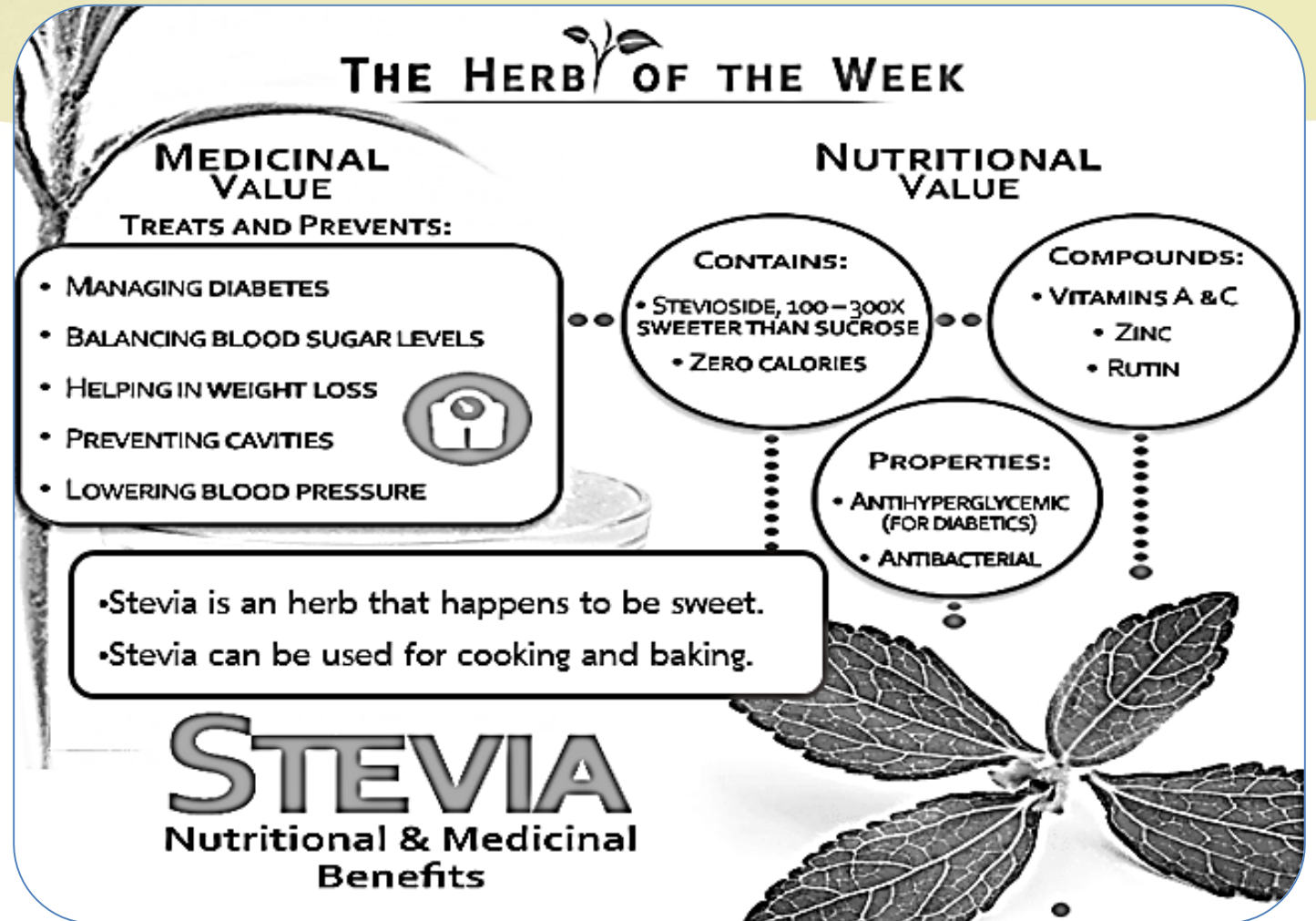
2. You can use this product in baking.



Exercise 35.1

True

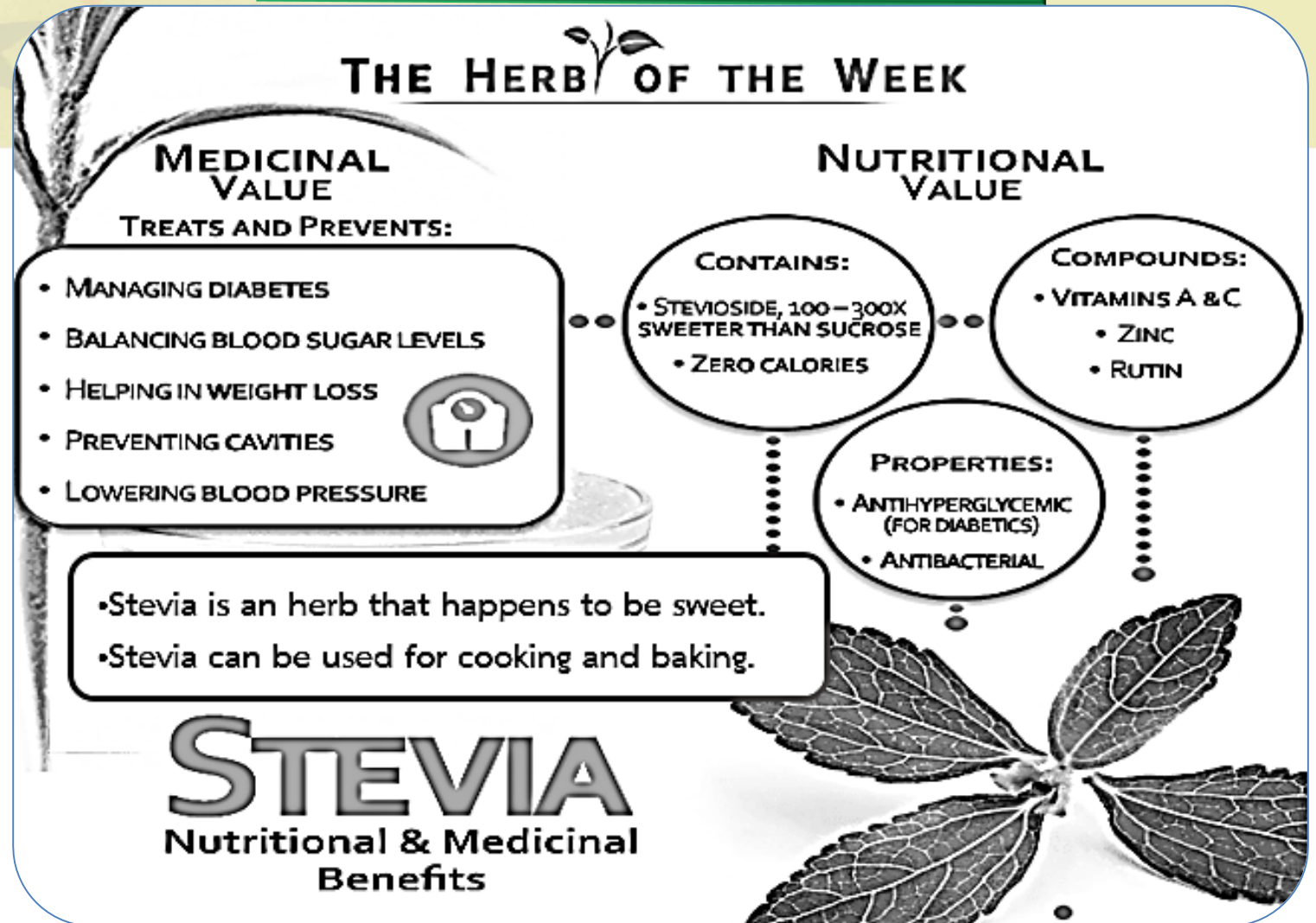
3. This product has no impact on tooth decay.



Exercise 35.1

False

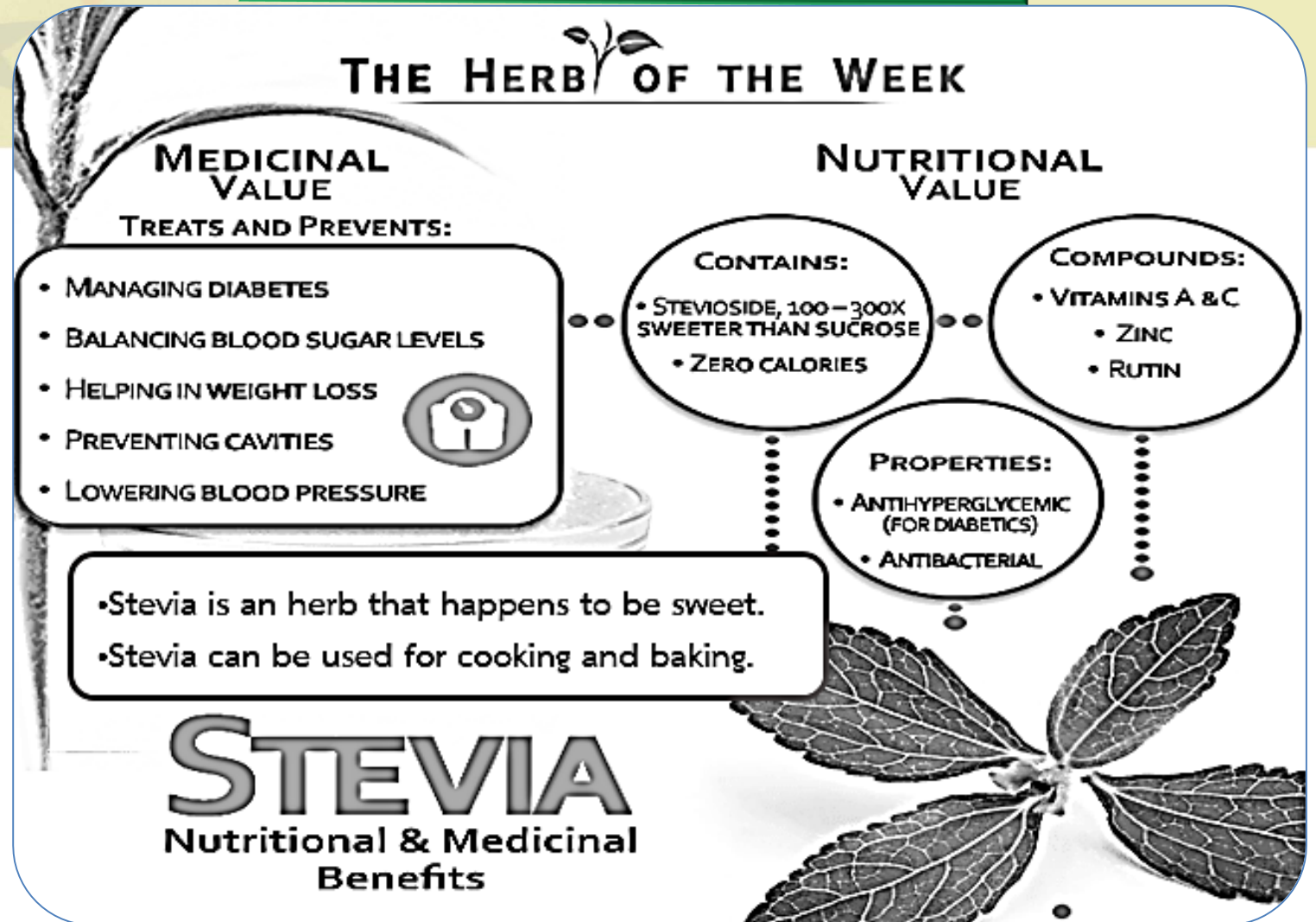
4. Stevia has zero calories, zero carbohydrate and no vitamins.



Exercise 35.1

False

5. It is possible health benefits for sufferers of hypertension and diabetes.



Answer

Exercise 35.2

Read the instructions and write **a number** of instructions in front of the picture.

Exercise 35.2

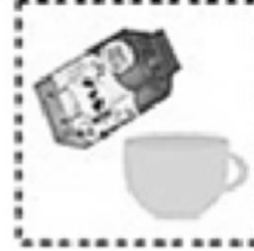
How to make a hot chocolate

1. First, gather all the ingredients needed.
2. Next, pour milk into a cup heat, it if you like.
3. Then, melt the chocolate.
4. Finally, pour the chocolate into a cup and stir.
Add whipped cream if you want.

A.



B.



C.



D.



Exercise 35.2

How to make a hot chocolate

1. First, gather all the ingredients needed.
2. Next, pour milk into a cup, heat it if you like.
3. Then, melt the chocolate.
4. Finally, pour the chocolate into a cup and stir.
Add whipped cream if you want.

A.



B.



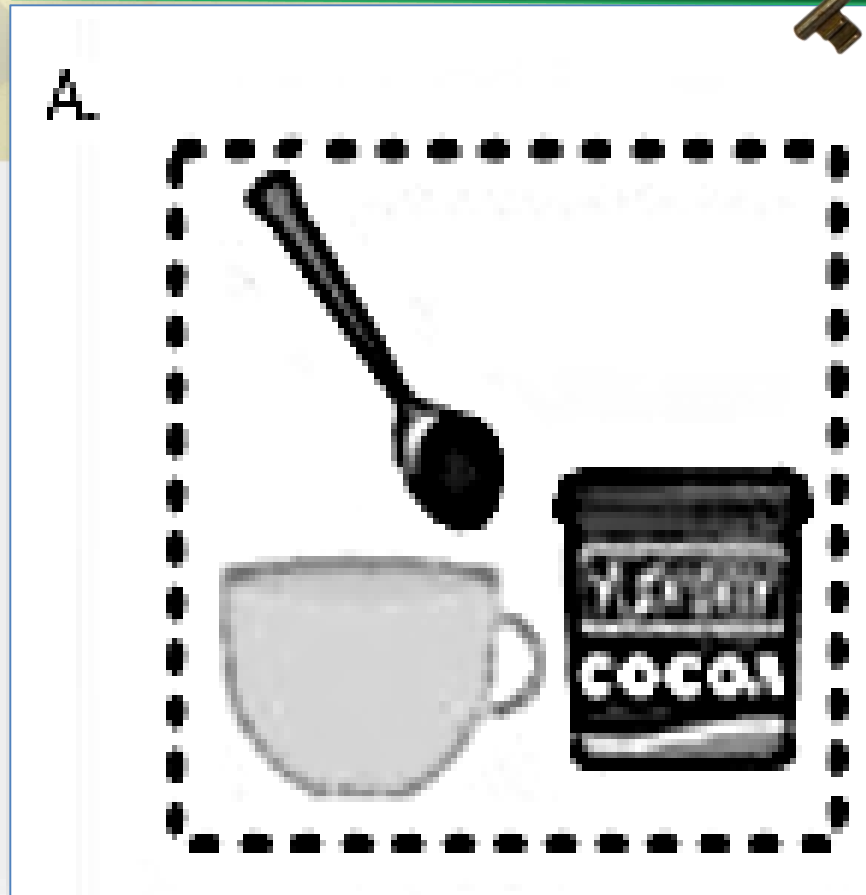
C.



D.



Exercise 35.2



1. First, gather all the ingredients needed.

Exercise 35.2



B.



2. Next, pour milk into a cup, heat it if you like.

Exercise 35.2



D.



3. Then, melt the chocolate.

Exercise 35.2



4. Finally, pour the chocolate into a cup and stir.
Add whipped cream if you want.

Draw pictures

Exercise 35.3

There are 2 recipes.

Choose one and draw pictures following the instructions.

ใบงานที่ 35.3 เรื่อง Herbal Tea Recipes with Stevia
หน่วยการเรียนรู้ที่ 5 แผนการจัดการเรียนรู้ที่ 35 เรื่อง OTOP Products
รายวิชา ภาษาอังกฤษ รหัสวิชา อ23101 ภาคเรียนที่ 1 ชั้นมัธยมศึกษาปีที่ 3

Directions: There are 2 recipes. Choose one and draw pictures following the instructions.

Herbal tea recipes with stevia

Ingredients:

- 1 teaspoon thyme leaves, torn
- 1 teaspoon fresh stevia leaves, torn
- 1 cup bottled water

Heat water in saucepan on highest setting until you reach the boiling point and it starts to boil gently. Turn down to a simmer and add thyme and stevia. Cover pan and let steep for about 10 minutes. Strain tea and serve.

Exercise 35.3

Herbal lemon ice tea with stevia

Ingredients:

- rind from 1 lemon
- 2 cups bottled water
- 3 teaspoons mint leaves, torn
- 1 teaspoon fresh stevia leaves, torn

Heat water in saucepan on highest setting until you reach the boiling point and it starts to boil gently. Turn down to a simmer and add lemon rind, mint leaves and stevia. Cover pan and let steep for about 10 minutes. Strain tea and let cool completely. Add ice cubes and serve.



Herbal tea recipes with stevia

1

Ingredients:

- 1 teaspoon thyme leaves, torn
- 1 teaspoon fresh stevia leaves, torn
- 1 cup bottled water

Exercise 35.3



Heat water in saucepan on highest setting until you reach the boiling point and it starts to boil gently. Turn down to a simmer and add thyme and stevia. Cover pan and let steep for about 10 minutes. Strain tea and serve.

Herbal lemon ice tea with stevia

2

Ingredients:

- rind from 1 lemon
- 2 cups bottled water
- 3 teaspoons mint leaves, torn
- 1 teaspoon fresh stevia leaves, torn

Exercise 35.3



Heat water in saucepan on highest setting until you reach the boiling point and it starts to boil gently. Turn down to a simmer and add lemon rind, mint leaves and stevia. Cover pan and let steep for about 10 minutes. Strain tea and let cool completely. Add ice cubes and serve.

A top-down view of a wooden table with various watercolor painting supplies. In the top left, there is a palette with several circular wells of color including green, purple, red, and yellow. To its right is another palette with rectangular pans of color including green, blue, red, black, and purple. A small piece of paper with a watercolor wash of orange and yellow is placed between the two palettes. In the bottom left, three brushes are visible: two with fine tips and one with a fan-shaped head. In the bottom right, three more brushes are visible, all with fine tips. A large, blank white sheet of paper is centered on the table, serving as the background for the text.

Draw a picture

ขอขอบคุณภาพ GregoryButler. Art

จาก <https://pixabay.com/th/th/photos/ศิลปะ-การวาดภาพ-ดอกไม้-สาว-คน-2571027/> (August 2 2017)

QUOTE OF THE DAY

**NO ADDED SUGAR
I'm naturally
SWEET.**

ขอขอบคุณภาพ Jan Haerer. Stevia.

จาก <https://pixabay.com/th/photos/stevia-flowers-against-rose-leaves-2796854/> (September 29, 2017)