

รายวิชา ภาษาอังกฤษ

รหัสวิชา อ23101

ชั้นมัธยมศึกษาปีที่ 3

ผู้สอน

ครูณงนุช จันทร์เสวก

เรื่อง

Food on Special Occasions

Food on Special Occasions

ขอขอบคุณภาพ Turkey.

จาก <https://pixabay.com/th/photos/celebration-christmas-cuisine-315079/> (April 5 2014)

Food on Special Occasions



Objectives

1. สามารถรู้คำศัพท์และบอกความหมายคำศัพท์เกี่ยวกับตำราอาหารสำหรับเทศกาลสำคัญได้
2. สามารถอ่านบทอ่านและเรียงลำดับวิธีการทำอาหารที่กำหนดให้ได้

Review 1

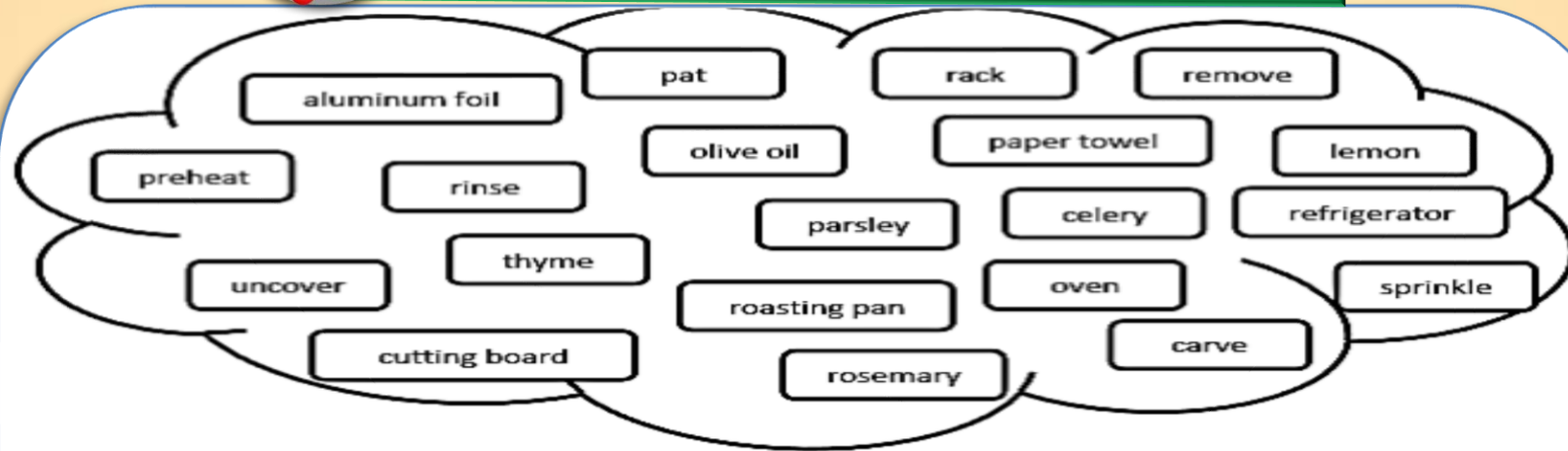


Exercise 51.1

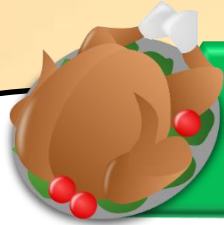
Write the words into
the correct category.



Exercise 51.1



Ingredients	Equipment	Cooking-verbs
1. _____	7. _____	14. _____
2. _____	8. _____	15. _____
3. _____	9. _____	16. _____
4. _____	10. _____	17. _____
5. _____	11. _____	18. _____
6. _____	12. _____	19. _____
	13. _____	20. _____



Exercise 51.1

aluminum foil

pat

rack

remove

preheat

rinse

olive oil

paper towel

lemon

uncover

thyme

parsley

celery

refrigerator

cutting board

roasting pan

oven

sprinkle

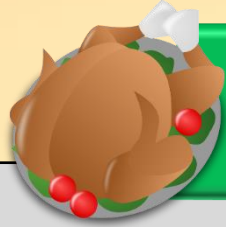
rosemary

carve



Exercise 51.1

Ingredients	Equipment	Cooking-verbs
1. _____	1. _____	1. _____
2. _____	2. _____	2. _____
3. _____	3. _____	3. _____
4. _____	4. _____	4. _____
5. _____	5. _____	5. _____
6. _____	6. _____	6. _____
	7. _____	7. _____



Exercise 51.1



Ingredients

- | | |
|--------------|-------------|
| 1. lemon | 4. parsley |
| 2. olive oil | 5. rosemary |
| 3. celery | 6. thyme |

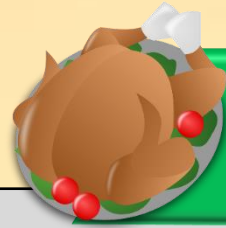


Exercise 51.1



Equipment

- | | |
|-------------------|-------------------|
| 7. refrigerator | 11. oven |
| 8. paper towel | 12. cutting board |
| 9. rack | 13. roasting pan |
| 10. aluminum foil | |



Exercise 51.1



Cooking-verbs

14. remove

18. sprinkle

15. rinse

19. uncover

16. pat

20. carve

17. preheat

Review 2



Exercise 51.2

Use the words in the box to complete the words or phrase given below.



Exercise 51.2

- a. A bunch of celery b. ingredients c. onion
- d. carrots e. salt f. melted butter
- g. a lemon h. turkey i. peeled j. fresh rosemary

1. Topic:
2. 1....., approx., 15lbs, (for 10-12 people)
3. Juice of
4. and pepper
5. Olive oil or
6. ½ yellow
7. and quartered
8. Tops and bottoms of
9. 1 to 2
10. 1 bunch of parsley and several sprigs of



Exercise 51.2

- a.** A bunch of celery **b.** ingredients **c.** onion
d. carrots **e.** salt **f.** melted butter
g. a lemon **h.** turkey **i.** peeled **j.** fresh rosemary

1.Topic: (b.) Ingredients



Exercise 51.2

- a.** A bunch of celery **b.** ingredients **c.** onion
d. carrots **e.** salt **f.** melted butter
g. a lemon **h.** turkey **i.** peeled **j.** fresh rosemary

2.(h.) turkey,

approx., 15lbs, (for 10-12 people)



Exercise 51.2

- a.** A bunch of celery **b.** ingredients **c.** onion
d. carrots **e.** salt **f.** melted butter
g. a lemon **h.** turkey **i.** peeled **j.** fresh rosemary

3. Juice of (g.) a lemon.....



Exercise 51.2

- a.** A bunch of celery **b.** ingredients **c.** onion
d. carrots **e.** salt **f.** melted butter
g. a lemon **h.** turkey **i.** peeled **j.** fresh rosemary

4.(e.)Salt and pepper



Exercise 51.2

- a.** A bunch of celery **b.** ingredients **c.** onion
d. carrots **e.** salt **f.** melted butter
g. a lemon **h.** turkey **i.** peeled **j.** fresh rosemary

5. Olive oil or
(f.) melted butter
.....



Exercise 51.2

- a.** A bunch of celery **b.** ingredients **c.** onion
d. carrots **e.** salt **f.** melted butter
g. a lemon **h.** turkey **i.** peeled **j.** fresh rosemary

6. $\frac{1}{2}$ yellow **(c.) onion**.....

7. **(i.) Peeled** and quartered



Exercise 51.2

- a.** A bunch of celery **b.** ingredients **c.** onion
d. carrots **e.** salt **f.** melted butter
g. a lemon **h.** turkey **i.** peeled **j.** fresh rosemary

8. Tops and bottoms of
(a.) A bunch of celery
.....



Exercise 51.2

- a.** A bunch of celery **b.** ingredients **c.** onion
d. carrots **e.** salt **f.** melted butter
g. a lemon **h.** turkey **i.** peeled **j.** fresh rosemary

9. 1 to 2(d.) carrots.....



Exercise 51.2

- a.** A bunch of celery **b.** ingredients **c.** onion
d. carrots **e.** salt **f.** melted butter
g. a lemon **h.** turkey **i.** peeled **j.** fresh rosemary

10. 1 bunch of parsley and
several sprigs of(j.) fresh rosemary

Mom' Roast Turkey Recipe



Exercise 51.3

Rearrange how to
cook turkey.



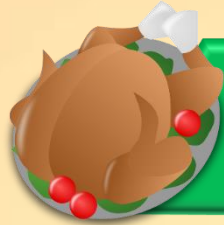
Exercise 51.3

Put the turkey in the oven at 400°F, uncovered. For the 15 lb turkey, start the cooking at 400°F for the first 20 minutes to brown it. Then reduce the heat to 325°F for the next 2 hours. Then reduce the heat further to 225°F until done, anywhere from a half hour to an hour or more.

Once you remove the turkey from the oven, transfer it to a cutting board, tent it with aluminum foil to keep it warm, and let it rest for 15-30 minutes, depending on the size of the turkey. Turn the turkey breast side up to carve it

If you are starting with a frozen turkey, remove the turkey from the refrigerator before cooking to allow it to come closer to room temperature. The turkey will cook more quickly and more evenly that way.

Usually turkeys come packaged with the neck and giblets (heart, gizzard, liver) in the main cavity or the neck opening, remove it from its package. Rinse the turkey inside and out with water. If you see stray turkey feathers, pluck them out. Use paper towels to pat the turkey dry.



Exercise 51.3

Preheat the oven to 400 degrees F.

Rub either softened butter or olive oil all over the outside of the turkey. Sprinkle salt generously on all sides of the outside of the turkey (do not add salt if you are using a brined turkey). Sprinkle pepper over the turkey as well.

Place the turkey BREAST DOWN on a rack over a sturdy roasting pan big enough to catch all the drippings.

Put half an onion cut into wedges, several sprigs of parsley, a couple of carrots, and some celery tops into the main cavity of the turkey. Cover the entrance to the main cavity with aluminum foil. To truss, make sure that the turkey's legs are tied together, held close to the body, and tie a string around the turkey body to hold the wings in close



Exercise 51.3

Step 1

Step 2

Step 3

Step 4

Step 5

Step 6

Step 7

Step 8

ขอขอบคุณภาพ Thansgiving.

จาก <https://pixabay.com/th/photos/thanksgiving-background-thanksgiving-2872853/> (October 21 2017)

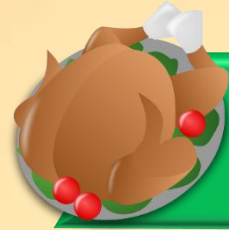


Exercise 51.3



Step 1

If you are starting with a frozen turkey, remove the turkey from the refrigerator before cooking to allow it to come closer to room temperature. The turkey will cook more quickly and more evenly that way.



Exercise 51.3



Step 2

Usually turkeys come packaged with the neck and giblets (heart, gizzard, liver) in the main cavity or the neck opening, remove it from its package. Rinse the turkey inside and out with water. If you see stray turkey feathers, pluck them out. Use paper towels to pat the turkey dry.



Exercise 51.3



Step 3

Preheat the oven to 400 degrees F.





Exercise 51.3



Step 4

Put half an onion cut into wedges, several sprigs of parsley, a couple of carrots, and some celery tops into the main cavity of the turkey. Cover the entrance to the main cavity with aluminum foil. To truss, make sure that the turkey's legs are tied together, held close to the body, and tie a string around the turkey body to hold the wings in close.



Exercise 51.3



Step 5

Rub either softened butter or olive oil all over the outside of the turkey. Sprinkle salt generously on all sides of the outside of the turkey (do not add salt if you are using a brined turkey). Sprinkle pepper over the turkey as well.



Exercise 51.3



Step 6

Place the turkey BREAST DOWN on a rack over a sturdy roasting pan big enough to catch all the drippings.





Exercise 51.3



Step 7

Put the turkey in the oven at 400° F, uncovered. For the 15 lb turkey, start the cooking at 400° F for the first 20 minutes to brown it. Then reduce the heat to 325° F for the next 2 hours. Then reduce the heat further to 225° F until done, anywhere from a half hour to an hour or more.



Exercise 51.3



Step ~~7~~

8

Once you remove the turkey from the oven, transfer it to a cutting board, tent it with aluminum foil to keep it warm, and let it rest for 15-30 minutes, depending on the size of the turkey. Turn the turkey breast side up to carve it.

Next time

Prepare:

Recipe your own
special occasions



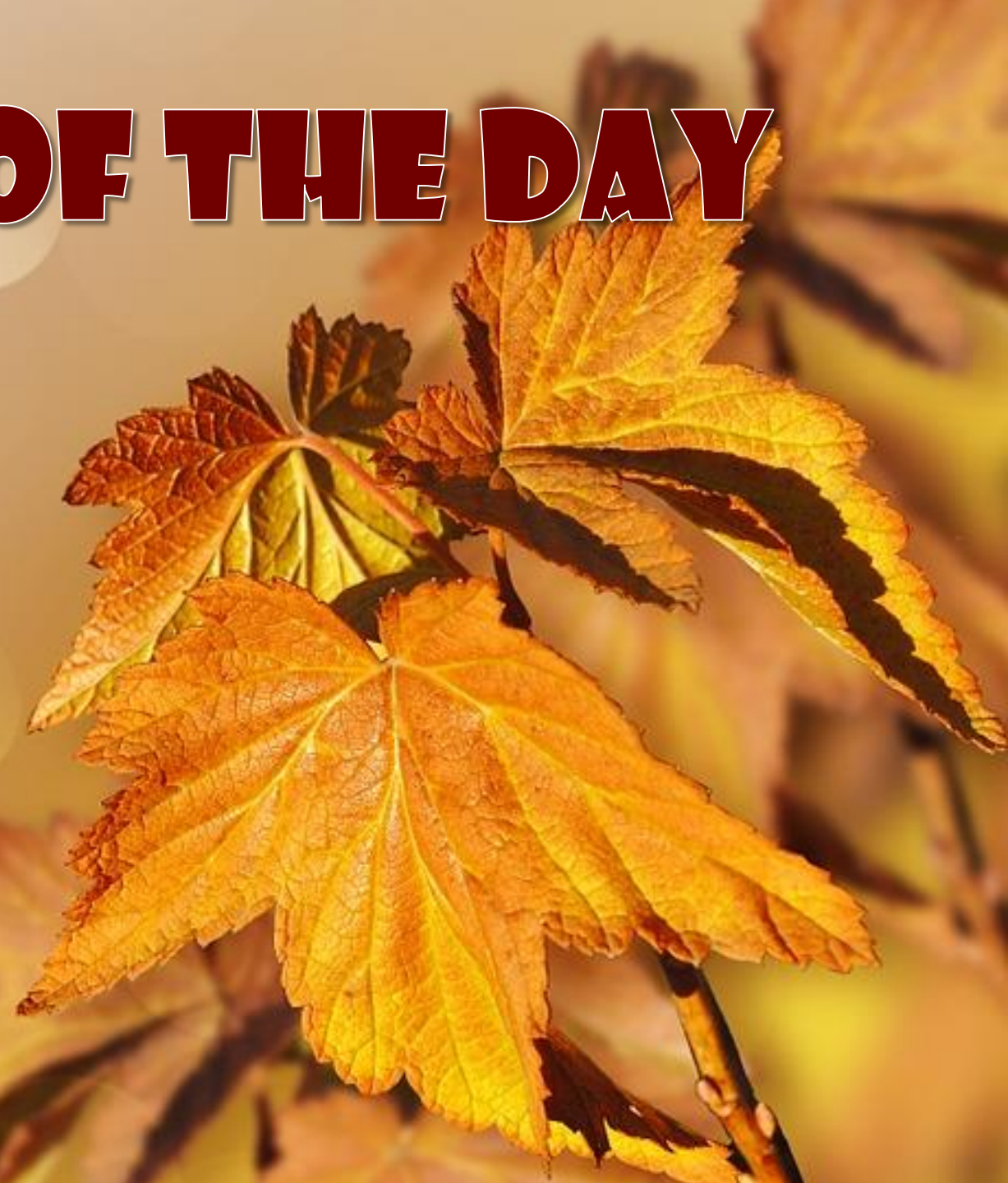
QUOTE OF THE DAY

**"No one
has become
poor by
giving."**

By Anne Frank

ขอขอบคุณภาพ Larisa Koshkina. Maple.

จาก <https://pixabay.com/th/photos/maple-tree-leaves-autumn-fall-19598/> (February 29, 2012)



CELERY



ขอขอบคุณภาพ Celery.

จาก <https://pixabay.com/th/photos/celery-green-greenery-market-1811/> (December 13 2010)



PARSLEY



ขอขอบคุณภาพ Parsley.

จาก <https://pixabay.com/th/photos/parsley-garnish-italian-leaf-164493/> (July 20 2013)

ROSEMARY



ขอขอบคุณภาพ Monika. Rosemary.

จาก <https://pixabay.com/th/photos/rosemary-herb-herbal-ingredient-1583261/> (August 11 2016)

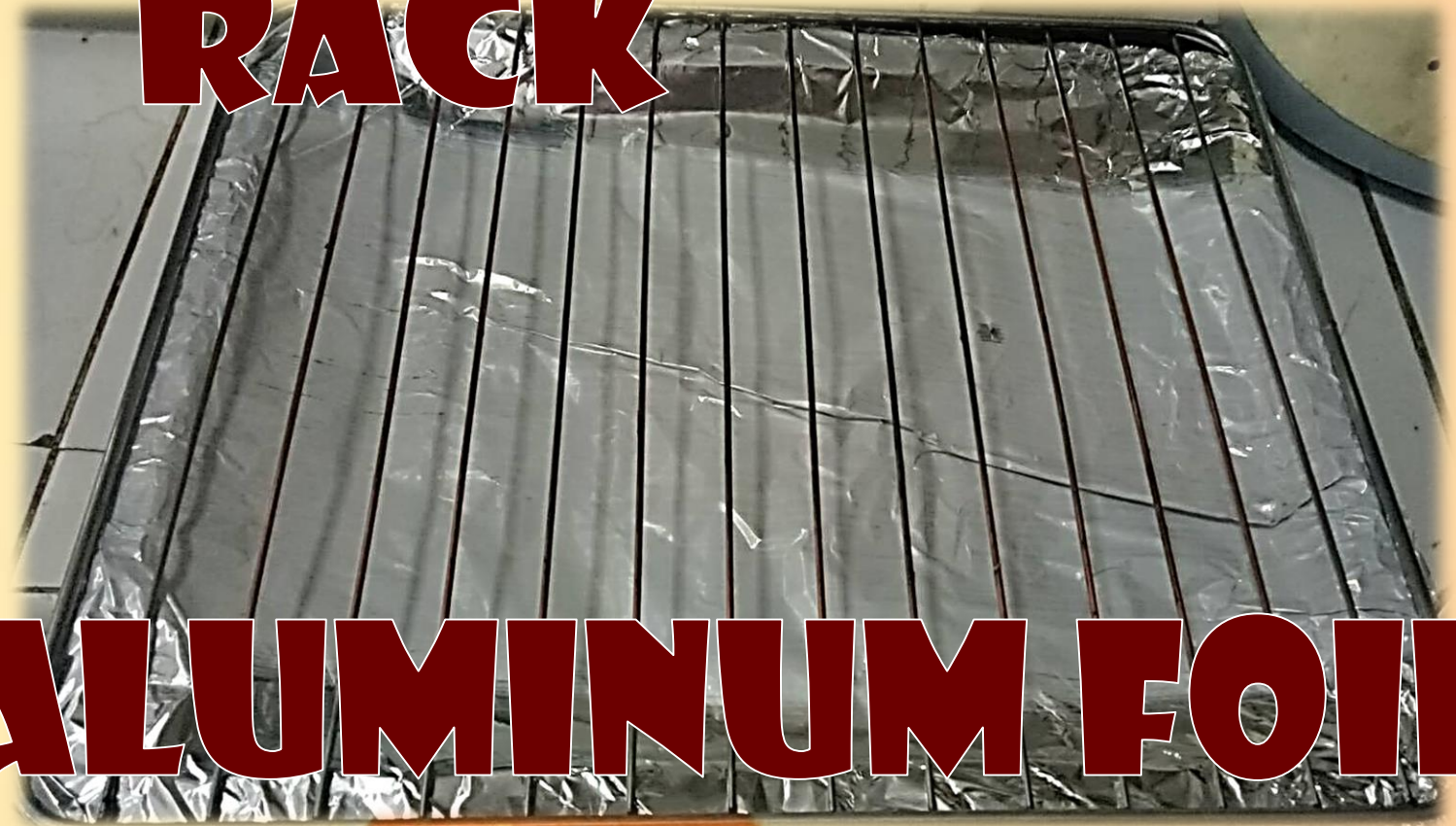
THYME



ขอขอบคุณภาพ Th G. Thyme.

จาก <https://pixabay.com/th/photos/thyme-herbs-culinary-herbs-cook-1781005/> (October 29 2016)

RACK



ALUMINUM FOIL



CUTTING BOARD



ขอขอบคุณภาพ Cutting Board.

จาก <https://pixabay.com/th/photos/cutting-board-knife-chopped-parsley-925544/> (September 5 2015)

CARVE



ขอขอบคุณภาพ Carve the turkey.

จาก <https://pixabay.com/th/https://www.okinawa.marines.mil/News/News-Article-Display/Article/1013276/camp-kinser-service-members-serve-thanksgiving-meal>