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Doces Encontros

http://www.docesencontros.blogspot.com/2007_09_01_archive.html

**WHAT
DO YOU
THINK
WHEN
YOU
SEE
THIS
PHOTO?**

Did you think about? Taste, hunger, nice food...

What do the colors of the image mean?

Can you describe a delicious dish for us?

What is the difference between what you see in an image and what you imagine only?

Now we'll see some texts.

Knowing different texts

Text 01

Search in the GOOGLE different Shopping Lists:

Texto 02



GUIA DE COMPRAS

SINAL VERDE PARA A ECONOMIA! "BOAS COMPRAS"

<p>MERCEARIA</p> <input type="checkbox"/> REFRIGERANTE LATA <input type="checkbox"/> REFRIGERANTE 2 LITROS <input type="checkbox"/> CERVEJA <input type="checkbox"/> ARROZ <input type="checkbox"/> FEIJÃO <input type="checkbox"/> AÇÚCAR CRISTAL <input type="checkbox"/> AÇÚCAR REFINADO <input type="checkbox"/> SAL <input type="checkbox"/> FARINHA DE TRIGO <input type="checkbox"/> FARINHA DE MANDIOCA <input type="checkbox"/> FAROFA <input type="checkbox"/> MILHO PIPOCA <input type="checkbox"/> BEBIDAS DESTILADAS <input type="checkbox"/> REFRESCO <input type="checkbox"/> SUCO <input type="checkbox"/> ÁGUA <input type="checkbox"/> SOPAS <input type="checkbox"/> TEMPEROS <input type="checkbox"/> ÓLEOS <input type="checkbox"/> MASSAS <input type="checkbox"/> QUEIJO RALADO <input type="checkbox"/> EXTRATO TOMATE <input type="checkbox"/> MOLHO TOMATE <input type="checkbox"/> CATCHUP <input type="checkbox"/> MAIONESE <input type="checkbox"/> SARDINHA <input type="checkbox"/> MILHO <input type="checkbox"/> ERVILHA <input type="checkbox"/> PALMITO <input type="checkbox"/> ACHOCOLATADO <input type="checkbox"/> LEITE EM PÓ <input type="checkbox"/> CEREAL <input type="checkbox"/> CHÁ <input type="checkbox"/> CAFÉ <input type="checkbox"/> FILTRO <input type="checkbox"/> GELÉIAS <input type="checkbox"/> MISTURA P/ BOLO <input type="checkbox"/> GELATINA <input type="checkbox"/> CREME DE LEITE <input type="checkbox"/> LEITE CONDENSADO <input type="checkbox"/> ORIENTAL <input type="checkbox"/> DIETÉTICOS	<input type="checkbox"/> SALGADINHOS <input type="checkbox"/> VASSOURAS <input type="checkbox"/> SACO P/ LIXO <input type="checkbox"/> PANO DE CHÃO <input type="checkbox"/> INSETICIDA <input type="checkbox"/> CERAS <input type="checkbox"/> PURIFICADORES <input type="checkbox"/> DESINFETANTE <input type="checkbox"/> LÃ DE AÇO <input type="checkbox"/> LIMPADORES <input type="checkbox"/> DETERGENTE LÍQUIDO <input type="checkbox"/> AMACIANTE <input type="checkbox"/> ÁGUA SANITÁRIA <input type="checkbox"/> DETERGENTE EM PÓ <input type="checkbox"/> PAPEL HIGIÊNICO <input type="checkbox"/> FRALDAS <input type="checkbox"/> DESODORANTES <input type="checkbox"/> SABONETES <input type="checkbox"/> CREME DENTAL <input type="checkbox"/> SHAMPOO <input type="checkbox"/> CONDICIONADOR <input type="checkbox"/> TINTURA <input type="checkbox"/> CHOCOLATE <input type="checkbox"/> BALAS <input type="checkbox"/> BISCOITO 500 GRs. <input type="checkbox"/> BISCOITO 200 GRs. <p style="text-align: center; color: green;">PERECÍVEIS</p> <input type="checkbox"/> LEITE LONGA VIDA <input type="checkbox"/> CONGELADOS <input type="checkbox"/> MARGARINA <input type="checkbox"/> REQUEIJÃO <input type="checkbox"/> QUEIJOS <input type="checkbox"/> EMBUTIDOS <input type="checkbox"/> MASSA FRESCA <input type="checkbox"/> IOGURTES <input type="checkbox"/> SALAME <input type="checkbox"/> FATIADOS <input type="checkbox"/> PIZZA PRONTA <input type="checkbox"/> AVES <input type="checkbox"/> BOVINOS <input type="checkbox"/> SUÍNOS <input type="checkbox"/> LINGUIÇAS <input type="checkbox"/> PEIXES	<input type="checkbox"/> PADARIA <input type="checkbox"/> CONFEITARIA <input type="checkbox"/> PÃO INDUSTRIALIZADO <input type="checkbox"/> OVOS <input type="checkbox"/> FRUTAS <input type="checkbox"/> LEGUMES <input type="checkbox"/> FOLHAGEM <p style="text-align: center; color: green;">BAZAR</p> <input type="checkbox"/> ARTIGOS P/ FESTA <input type="checkbox"/> GUARDANAPO PAPEL <input type="checkbox"/> TOALHA PAPEL <input type="checkbox"/> COPO DESCARTÁVEL <input type="checkbox"/> PRATO DESCARTÁVEL <input type="checkbox"/> PALITO DE DENTE <input type="checkbox"/> CAMPING <input type="checkbox"/> JARDINAGEM <input type="checkbox"/> BALDES <input type="checkbox"/> LIXEIRAS <input type="checkbox"/> UTENSÍLIOS PLÁSTICOS <input type="checkbox"/> ALUMÍNIOS <input type="checkbox"/> UTILIDADES DO LAR <input type="checkbox"/> FERRAMENTAS <input type="checkbox"/> LÂMPADA <input type="checkbox"/> FÓSFORO <input type="checkbox"/> VELA <input type="checkbox"/> AUTOMOTIVO <input type="checkbox"/> ESCOLAR <input type="checkbox"/> BRINQUEDOS <input type="checkbox"/> LOUÇAS <input type="checkbox"/> ANIMAIS <input type="checkbox"/> PESCA <input type="checkbox"/> MÚSICA <p style="text-align: center; color: green;">TÊXTIL</p> <input type="checkbox"/> CAMA/MESA/BANHO <input type="checkbox"/> CONFECÇÕES <input type="checkbox"/> CALÇADOS <p style="text-align: center; color: green;">ELETRO</p> <input type="checkbox"/> ELETRODOMÉSTICO <input type="checkbox"/> ELETROPORTÁTIL <input type="checkbox"/> CINE/FOTO/SOM <input type="checkbox"/> INFORMÁTICA <input type="checkbox"/> TELEFONIA <p style="text-align: center; color: green;">OBRIGADO PELA PREFERÊNCIA</p>
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**DE SEGUNDA A SÁBADO
ATÉ AS 23:00HS**



04. What do the texts (1 and 2) have in common?

05. Are the products described in text 01 the same as in the text 02?

06. What are the differences between the two texts?

Now, It is with you... Search in the indicated sites the nutritious value of the foods and organize a Shopping List that you consider adequate for a healthy alimentation.


Day by Day, we can buy many products by unit, kilogram or dozen.

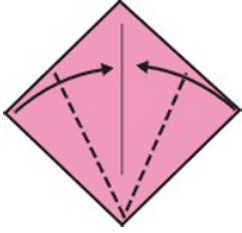
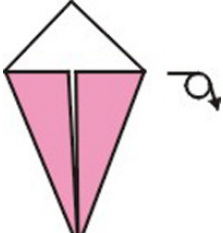
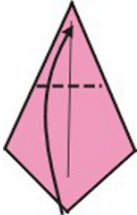
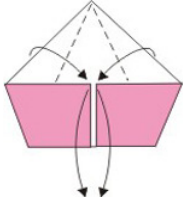
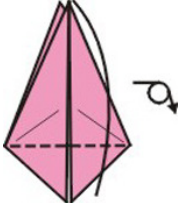

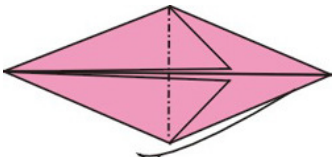
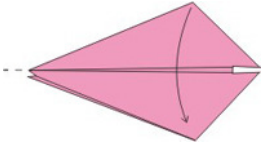
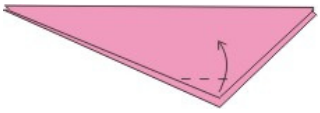
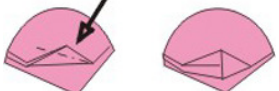
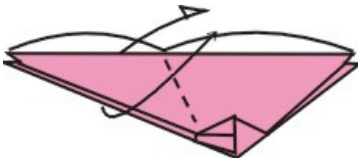

07. Relate the products from text 02 that are bought by:

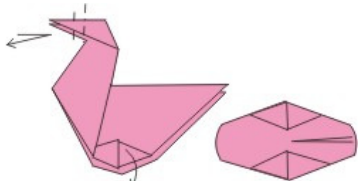
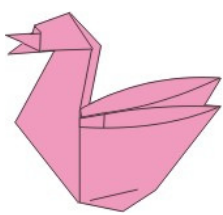
kilogram	dozen	unit

Texto 03

Little Duck



1. Start folding like the example.
 
2. Now, turn the paper.
 
3. Fold tip with tip.
 
4. Fold the laterals to the middle and pull the colored tips low.
 
5. This is the base of the duck. Now, fold one tip low and turn the paper.
 
6. Put in the horizontal line.
 
7. Fold a tip backward.
 
8. Now, fold to the middle and low.
 
9. Now, fold a small border to the top.
 
- 9a. See the detail. Open and flatten the border. Later repeat the same on the other side of the paper.
 
10. Make a fold to keep the two tips together.
 
11. Make one more fold for it in the two tips.
 

<p>12. Now, make a pleat on the inside to make the beak of the duck and put the borders in the horizontal line so that it keeps standing.</p> 	<p>13. The duck is ready.</p> 	<p>Tradução: Rose Mari Colognese</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>Por Carlos Gênova Fonte: www.moderna.com.br</p> </div>
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<h2 style="text-align: center; color: orange;">Texto 04</h2> <h3 style="text-align: center; color: red;">Hot Dog</h3>  <p style="text-align: center;">Ingredientes:</p> <ul style="list-style-type: none"> 6 pães tipo hot dog 6 salsichas alface picadinha batata palha molho de tomate pronto catchup maionese <p style="text-align: center;">Modo de Preparo:</p> <p>Afervente as salsichas. Aqueça o molho em uma panela, junte as salsichas. Deixe ferver por alguns minutos.</p> <p>Montando o hot dog: No pão coloque a salsicha, um pouco de molho, o alface, a batata palha, a maionese, o catchup.</p> <p>Este hot dog vale por uma refeição.</p> <p>Disponível em: http://luciacavalheiro.blogspot.com/2006/03/hot-dog.html - acesso em 18/09/2007</p>	<h2 style="text-align: center; color: orange;">Texto 05</h2> <div style="display: flex; justify-content: space-between;">  <div style="text-align: right;"> <h3>Meal Makeover TV</h3> <p><i>Looking for family-friendly recipe ideas or clever ways to get your picky eater to try a green vegetable? Check out our how-to video clips at www.MealMakeoverTV.com and get cooking!</i></p> <p>Click here to watch.</p> <p>Acesso em 24/11/2007.</p> </div> </div> <hr/> <h2 style="text-align: center; color: orange;">Texto 06</h2>  <p style="text-align: center;">Simple & delicious, vol. 10, nº 04, July/August 2007</p>
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Bring some recipes for next class.

Your teacher will discuss with you where you can find them.

Let's discuss about your preferences?

Read your recipe:

Why do you prefer this?

What is your favorite ingredient?

Choose one recipe in the class.



Analysing the gender "recipe"

Now, talk to a friend and answer:

07. What do texts 03 and 04 have in common?
08. What kind of text is number 06?
09. Who would read texts 05 and 06?
10. Where would we find this kind of texts?
11. Which text do you think is a recipe?
12. What do you think about it?
- 13) What might be the objective of this text?
- 14) Who would write recipes?
- 15) Who would read recipes?
- 16) Where would we find these texts?
- 17) What can we find in a recipe?

Analysing the structure of a recipe

TORTA DE MORANGO

	 <p>1h 00min 12 porções</p>
<p style="text-align: center;">INGREDIENTES</p> <p>Massa:</p> <ul style="list-style-type: none">02 colheres (sopa) de margarina02 colheres (sopa) de óleo01 ovo inteiro02 colheres rasas (sopa) de açúcar01 pitada de sal01 colher rasa (sopa) de fermento em póFarinha de trigo até a massa desgrudar da mão	<p>Creme</p> <ul style="list-style-type: none">01 lata de leite condensado01 lata de creme de leite03 gemas03 copos de leite01 colher (sopa) de maisena02 caixinhas de morango01 gelatina de morango
<p style="text-align: center;">Modo de Preparo:</p> <ol style="list-style-type: none">1. Em primeiro lugar faça a gelatina conforme o modo de preparo, e deixe-a na geladeira porque na hora do uso ela deve estar em ponto de clara de ovo pois se estiver líquida, a gelatina penetrará na massa.2. Depois faça o creme, junte todos os ingredientes e mexa até levantar fervura e você ver que ele está bem cremoso, cuidado para não deixar empelotar ou grudar no fundo da panela, mexa bastante sem parar.3. Na hora do uso ele deve estar já frio ou levemente morno.4. Agora faça a massa junte todos os ingredientes e quando ela estiver no ponto forre um pirex de médio a grande, os mais fundos são melhores.5. Fure a massa com um garfo e asse em fogo médio entre 10 a 15 min. Quando dourar está boa, cuidado para não deixar queimar pois a massa fica fina.	

6. Montagem da torta:

1. Coloque a massa assada no pirex, deixe esfriar um pouco.
2. Coloque o creme.
3. Os morangos cortados na transversal, coloque eles sobre todo o creme.
4. Agora coloque a gelatina já em ponto de clara, assim ela ficará na superfície.
5. Levar à geladeira por no mínimo 4 horas.

<http://tudogostoso.uol.com.br/receita/250-torta-de-morango-deliciosa-.html>

PATÊ DE QUEIJO COM AZEITONAS



Rendimento:

1 pessoa



Ingredientes:

400g de queijo fresco cremoso; 150 g de azeitonas; 1 dente de alho; sal; pimenta; temperos verdes picados.

Modo de Preparo:

Desmanche todo queijo com o garfo. Junte as azeitonas batidas com o alho. Junte os temperos. Amasse e dê forma com o garfo. Enfeite com galhos de salsa.

<http://www.acesa.com/projetos/Sabor/arquivo/dicas/2002/10/24-pate/>

Now that's with you: Search in the indicated site a step-by-step Apple pie recipe

See a video in the site: www.videojug.com/film/how_to_make_american_apple_pie

Now, answer:

- a) How many parts are there in recipes 01 and 02? What are the differences?
- b) Which are the basic parts of a recipe?
- c) Is there an order to write the item HOW TO MAKE IT?

Let's do it!

**WOULD YOU LIKE THIS
CAKE?**

**SEE THE RECIPE STEP-BY-
STEP IN THE SITE:**

**[HTTP://WWW.PASTRYWIZ.
COM/CAKES/COWCAKE.HTM](http://www.pasterywiz.com/cakes/cowcake.htm)**



Creating your recipe

<http://www.pasterywiz.com/dailyrecipes/recipes/601.htm>

**CREA
TE A
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1 - In groups, write a recipe for some dish you like or you would like to create.

2- Now, let's produce a **Virtual Recipe Book** that Will be in the School site.

First, let's select the recipes.

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[www.videojug.com/film/how to make american apple pie](http://www.videojug.com/film/how_to_make_american_apple_pie). Acesso em 24/11/2007.