# **Practical lesson №5.**

# **Part 1. Технология мяса и мясных продуктов (Meat and Meat Products)**

# VOCABULARY

***1. Запомните произношение и значение следующих слов (активная лексика):***

meat |mi:t| - мясо

flesh |flɛʃ| - мясо, мускульная ткань

beef |bi:f| - говядина

veal |vi:l| - телятина

essential acids |ɪ'sɛnʃ(ə)l 'æsɪdz | -незаменимые кислоты

cattle |'kat(ə)l| - крупный рогатый скот

swine |swʌɪn| - свинья

pork |pɔ:k| - свинина

lard |lɑ:d| - топленое свиное сало

hide |haɪd| - шкура

to cure  |kjʊə| - солить

ham |hæm| - ветчина. окорок

sausage |'sɒsɪdʒ| - колбаса

preservative |prɪ'zə:vətɪv| - консервант

to can|kæn| - консервировать

smoking |'sməʊkɪŋ| - копчение

impregnation |'ɪmpreɡneɪʃən] - пропитывание

PRE-READING TASKS

 **!Изучите таблицу суффиксов в грамматическом справочнике на странице 233-234.!**

***2. Обращая внимание на суффиксы, подберите к русским словам соответствующие английские:***

питание: 1) nutritious; 2) nutrition; 3) nutritionist

успешно: 1) success; 2) successful; 3) successfully

охлаждать: 1) refrigerate; 2) refrigerator; 3) refrigeration

сохранять: 1) preservation; 2) preservative; 3) preserve

переработчик: 1) processing; 2) processor; 3) process

устойчивый: 1) stable; 2) stability; 3) unstable

сбраживать: 1) ferment; 2) fermentation; 3) fermenter

сушка: 1) dry; 2) drying; 3) drier

копчение: 1) smok; 2) smoker; 3) smoking

TEXT 1.

3. ***Прочтите и переведите текст:***

 **Meat and meat products**

The flesh from the cattle over 6 months of age is beef and from younger cattle is veal. Beef is a nutritious food having approximately 25% protein and rich in essential acids, B vitamins, and minerals.

 The primary products of swine are pork, lard, hides, and innumerable by products. Pork is more successfully cured and stored than any other meats.

 Fresh red meats are refrigerated. Cured meats such as ham, bacon, and sausage contain chemical preservatives (salt, nitrate, nitrite) and stored under refrigeration. but are, in addition, heat processed and stored under refrigeration. Fresh and cured meats are also canned. With severe heat processing a shelf-stable product is produced. In certain products stability is achieved in part through other processes: fermentation, drying, smoking and impregnation with vinegar. The manufacture of meat products includes those processes which prepare the product for consumption and increase the stability rove the texture, colour and appearance of various meat items. Various processes are employed depending upon the desired result. Various enzymatic agents and other additives are often used.

# LEXICAL AND GRAMMAR EXERCISES

***4. Дайте ответы на следующие вопросы:***

1. What is beef?
2. What is veal?
3. What is beef rich in?
4. What are the primary products of swine?
5. What is stored and cured better, pork of beef?
6. How are cured meats stored?
7. What meats can be canned?
8. What processes are used for the manufacture of meat products?

***5. Заполните пропуски словами из данного ниже списка.***

1. ... is the flesh of cattle. 2. The flesh of young cattle is called ... . 3. Swine gives us ... and ... . 4. Pork is successfully ... and ... . 5. Chemical preservatives are contained in ..., ..., ... . 6. Fresh and ... meats can also ... . 7. ..., ..., ... are used to get stable products. 8. The manufacture of meat products improves ..., ..., ..., increases ... .

[1) cured, canned; 2) beef; 3) bacon, ham and sausages, 3) pork, lard; 4) fermentation, drying, smoking; 5) texture, flavour, appearance, stability; 7) veal; 8) cured, stored]

***6. Найдите в тексте эквиваленты следующих слов и словосочетаний:***

мясные продукты, субпродукты, питательный продукт, богат минералами и незаменимыми аминокислотами, свинина, ветчина, консервировать, брожение, сушка, копчение, потребление, желаемый результат.

# **Part 2. Технология молока и молочных продуктов (Milk and Dairy Products)**

VOCABULARY

***1. Запомните значение следующих слов и словосочетаний (активная лексика):***

dairy |'dɛ:ri| - молочные продукты

fluid milk |'flu:ɪd' mɪlk | - питьевое молоко

raw milk |rɔ: 'mɪlk | - сырое молоко

whole milk |həʊl 'mɪlk | - цельное молоко

skim milk |skɪm 'mɪlk | - обезжиренное молоко

condensed milk |kən'dɛnst 'mɪlk | - сгущеное молоко

evaporated milk |ɪ'væpəreɪtɪd 'mɪlk | - концентрированное молоко

dried milk |drʌɪd'mɪlk | - сухое молоко

cream|kri:m| - сливки

curd |kɜ:d| - творог

ice cream |aɪs kri:m | - мороженое

fermented dairy products |fə:mentɪd 'dɛ:ri 'prɒdʌkts | - кисломолочные продукты

clarifier ['klærɪfaɪər] - очиститель

clarification |'klarɪfɪ'keɪʃ(ə)n| - очистка

freeze |fri:z| - замораживать

PRE-READING TASKS

1. ***Найдите эквиваленты следующих слов и словосочетаний:***

сгущенное молоко, цельное молоко, питьевое молоко, обезжиренное молоко, сырое молоко, цельное молоко, концентрированное молоко, сухое молоко, кисломолочные продукты, мороженое, сливки, очистка, замораживать, творог, красящее вещество, чтобы избежать кристаллизации.

TEXT 1.

1. ***Прочтите и переведите текст***

**Dairy products**

Fluid milk for commercial distribution is usually pasteurized, that is subjected to a temperature of 61.7C for at least 39 min or 71.7C for 15 sec, and then cooled and bottled. The importance of safety and cleanliness is stressed in the dairy industry. Milk may also be condensed, evaporated, dried, powdered, or separated into skim milk and cream.

 Butter is churned from cream. Margarines are similar to butter, but made of hydrogenated fats, usually vegetable in origin, with added butter-type flavours and colouring.

 Ice-cream is a frozen product made from a combination of milk products (cream, butter, or milk – either whole or evaporated, condensed, skimmed, or dried) and two or more of the following ingredients: eggs, water and sugar with flavouring and coloring matter. In the manufacture of ice-cream, freezing is accompanied by agitation of the ingredients to avoid crystallization and to incorporate air for proper texture.

 Cheese is a product made from curd obtained from milk of cows or other animals, with or without added cream. Many fermented products are produced from milk. These fermentations require the use of bacteria that ferment lactose or milk sugar.

# LEXICAL AND GRAMMAR EXERCISES

***4. Определите, о каком продукте идет речь:***

1. A product made from curd with or without added cream.
2. A dairy product which is churned from cream.
3. A frozen product made from combination of milk products, eggs, water and sugar with flavouring and colouring matter.
4. A product similar to butter, but made of hydrogenated fats with added butter-type flavours and colouring.
5. Milk products fermented by bacteria.

(Сливочное масло, мороженое, сыр, кисломолочные продукты, маргарин).

***5. Выберите правильный ответ следующих предложений. Обратите внимание на функцию инфинитива.***

1. Milk is pasterized to kill bacteria.

а) Пастеризованное молоко не содержит бактерий.

б) Молоко пастеризуют для того, чтобы уничтожить бактерии.

1. To make butter cream is churned.

а) Для того, чтобы получить масло, взбивают сливки.

б) Процесс взбивания масла и сливок называется взбиванием.