
 <p><b>Erasmus+</b></p>	 <p><b>Understanding and Critical Media Literacy</b> ISTITUTO DI ISTRUZIONE SUPERIORE MANDELA - ITALY</p>
<p>Topic</p>	<p>The promotion of Italian food in the world and in medias</p>
<p>Aims</p>	<p>How Italian food is promoted, especially in the province of Reggio Emilia and in Emilia Romagna; reflect upon how food can establish a real way of communicating among people; considering their impact it can express within different cultures.</p>
<p>Age group</p>	<p>15-18</p>
<p>Level</p>	<p>Intermediate</p>
<p>Time</p>	<p>3 hours</p>
<p>Materials</p>	<p>Blackboard, projector, PC, handout about Italian recipes written in English and internet connection</p>
<p>Procedure</p>	<ol style="list-style-type: none"> <li>1. Brainstorming on the role of food has in our society (10 minutes);</li> <li>2. Start reading Italian recipes and finding out emotions related to food (1 hour);</li> <li>3. Watching some videos about Italian and English recipes, trying to understand the language of food and translating the most common words. (1 hour);</li> <li>4. Preparing a “memory game” with the words learnt about food and kitchen tools. (50 minutes).</li> <li>5. Playing the game together with the teacher!</li> </ol>
<p>Final reflection</p>	<p>The students developed a deeper understanding and awareness related to the world of food. They have also learned some technical words about food and how its importance is conveyed in social medias such as in videos. The final activity of creating a game about food found great approval among the students, who liked learning new words and also competing with each other. It also developed curiosity towards other cultures and how food is conceived abroad.</p>

## Spaghetti Bolognese recipe – a typical Italian food in our region

### *The Best Spaghetti Bolognese.*

1. Write the translation of the words. Then fill in the gaps to complete the recipe.

peel	chop
simmer	grated
fry	pour
saucepan	boil
add	sauce
stir	slice
drain	lid

#### Ingredients

500g Fresh Beef Mince.	2 tbsp Tomato Puree
400g Dried Spaghetti.	1 Beef Stock Cube.
4 Rashers of Smoked Streaky Bacon, finely diced.	Glass of red wine (optional)
2 Tins of Plum/Chopped Tomatoes.	<b>Herbs:</b>
6 Fresh Cherry Tomatoes.	2-3 Sprigs of Fresh Rosemary.
2 Medium Onions	Handful of Fresh Basil, plus extra for Garnish.
2 Sticks of Celery	1 tsp Dried Oregano.
2 carrots	1-2 Fresh Bay Leaves.
2 cloves of garlic	Olive oil.
1 Medium Chilli (optional)	Sea Salt and Black Pepper.
75g Parmesan cheese	Crusty bread, to serve.

Watch the video of the “Sticky toffee pudding” and translate in English the following words:

<https://www.youtube.com/watch?v=PN8pIQBUaeg>

#### INGREDIENTI

- datteri interi
- bicarbonato di sodio
- zucchero
- burro
- sale
- semi di vaniglia
- uova

## PROCEDURA

- snocciolare i datteri
- mettere i datteri in una pentola
- aggiungere acqua
- far bollire 1 minuto
- aggiungere gli altri ingredienti e mescolare
  
- preparare il toffee (zucchero di canna, burro, panna da montare e whiskey)
  
- ungere lo stampo (a cerniera)
- cuocere a 177°C per 45 minuti
- fare buchetti
- versare il toffee sopra la torta
- far raffreddare a temperatura ambiente

## Memory games – some cards made





**ONION RINGS**

**MUSHROOM  
RISOTTO**

**DIPS**

**HAMBURGER**

**FISH**

**SOUP**

**CHOCOLATE  
CAKE**

**CAESAR SALAD**