

# Pronunciation

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Week 7 – Food & Cooking

Hard C and Soft C Pronunciation

# Today's Date

# Hello!

Today is Friday,  
March **8th**,  
2024

## MARCH 2024

SUN	MON	TUE	WED	THU	FRI	SAT
25	26	27	28	29	1	2
3	4	5	6	7	<b>X</b>	8
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31	1	2	3	4	5	6

Holidays and Observances: 17: St. Patrick's Day, 31: Easter Sunday

Homemade  
SUNSHINE MADE EASY

# Today's Objectives

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- Pronounce vocabulary for food and cooking
- Pronounce the "C" sound
- Dialogues for food



***Cooks cook cupcakes quickly.***



1. This sweet vegetable is yellow.

c \_ \_ r \_ \_



2. Many people drink it in the morning.

\_ \_ \_ f f \_ \_ \_

3. You need two slices of bread for this.

s \_ \_ \_ d \_ \_ \_ c h

4. You can buy one at Burger King.

\_ \_ \_ \_ b \_ \_ r g \_ \_ r

5. This vegetable is long and orange.

\_ \_ \_ r r \_ \_ t

6. You can put it on French fries.

k \_ \_ \_ \_ \_ u p

7. Kids love to eat it. It's very sweet.

c a \_ \_ \_ y

8. This small yellow fruit tastes sour.

l \_ \_ m \_ \_ n

9. This drink tastes . . . well, it has no taste.

\_ \_ \_ \_ e r

10. It's round. My favorite kind is Hawaiian.

p \_ \_ z \_ \_ \_



# **Pronunciation:** **Hard C vs Soft C**

**C sounds like S?  
Or does it sound  
like K?**



Helping You  
Learn English



## The Letter C

What should you do when you see the letter **C** in a new word?

When the next letter is **i**, **e**, or **y**, then the C will sound like  

When the next letter is **anything else**, then the C will sound like  

CH ←

S

## Soft C

Ice



Rice



Pencil



Face



Mice



## Hard C

K

Cake



Cute



Car



Candy



Carrot



3:18



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Hard C or Soft C?

Broccoli

Letter after C is O

Hard C



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Hard C or Soft C?

Center

Letter after C is E

Soft C





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Hard C or Soft C?

Face

Letter after C is E

Soft C



Team 1

0

Team 2

0

1

2

3

4

5

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7

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11

12

13

14

15

16



# Break Time

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# CARROT CAKE

Look at the pictures of the ingredients and complete the following »You need« boxes below.

- a. 1 1/3 cups of flour
- b. 1/2 teaspoon of salt  
teaspoon
- c. 1 1/3 \_\_\_\_\_ of baking powder
- d. 1 teaspoon of baking soda
- e. 1 1/3 teaspoons of cinnamon

- f. 1/2 teaspoon of cloves
- g. 1/2 teaspoon of ginger
- h. 1 cup of sugar
- i. 1 cup of cooking oil
- j. Three eggs

- k. 2 cups of grated carrots
- l. 1 cup of chopped walnuts
- m. 2 ounces of cream cheese
- n. 1/2 cup of butter
- o. 1 1/3 cup of icing sugar

powdered sugar







**Read the recipe and match the instructions with the pictures**

- 1 HEAT the oven to 150 ° C
- 2 ADD the flour, salt, baking powder, baking soda, cinnamon, cloves and ginger to the sugar and cooking oil.
- 3 ADD the three eggs separately and STIR the mixture.
- 4 FOLD IN the carrots and walnuts.
- 5 POUR it into a cake tin and cook for one hour.
- 6 MIX the cream cheese, butter and icing sugar.
- 7 PUT the icing on the top and in the middle of the cake.





Team 1

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Write a recipe for  
*pancakes*



# Recipe for chicken soup!

## Ingredients:

- chicken thighs (3-4)
- cilantro (bunch)
- onion, chopped (1)
- garlic, minced (1 clove)
- fresh tomato (1, chopped)
- carrots (1, chopped)
- potatoes (2-3, small pieces)
- chayote (guisquil) – squash (1, chopped)
- salt (to taste)
- water (5-6 cups)
- lemon (half, juiced, to taste, at the end)

Step 1: Fry the chicken on both sides, until golden, add onion, tomato and garlic

Step 2: Add water and boil the chicken thighs with onion and garlic and tomato for 15 minutes

Step 3: Wash/clean the vegetables and chop them

Step 4: Add the veggies to the pot with chicken thighs

Step 5: Keep boiling until the veggies are soft, for about 5 minutes or so

Step 6: Add cilantro and salt to taste (and maybe some chicken powder for more flavor)

Step 7: Serve the soup

Step 8: Add lemon, to taste (optional)

Step 9: ENJOY!

# FOOD DIALOGUE

Do you like to \_\_\_\_\_?

Yes, I do. Cooking helps me feel relaxed after long hours working.

Is there any kind of \_\_\_\_\_ you don't like?

I don't really like fried \_\_\_\_\_, which is very high in fat.

# FOOD DIALOGUE

Do you eat out or cook at \_\_\_\_\_?

I usually cook at home, sometimes when I'm \_\_\_\_\_,  
I go out to eat.

How often do you cook?

Just when I have free time. My \_\_\_\_\_ is often  
responsible for preparing meals. She's the best cook  
ever.

# FOOD DIALOGUE

What's your \_\_\_\_\_ food?

I'm addicted to \_\_\_\_\_. I can eat it every day.

Is it Western or Asian cuisine?

It's Asian cuisine. Sushi is derived from \_\_\_\_\_.



## FOOD DIALOGUE

Is it easy to \_\_\_\_\_ your favorite food?

Yes, I guess. The recipe is \_\_\_\_\_ simple.

What \_\_\_\_\_ do you need to make that food?

I would need rice, \_\_\_\_\_, meat, seafood, and  
\_\_\_\_\_.

## FOOD DIALOGUE

What do you think about \_\_\_\_\_ food?

I don't really like fast food. It's not healthy at all.

Would you say that you have a healthy \_\_\_\_\_?

Yes, I would. I prefer eating \_\_\_\_\_, protein and less \_\_\_\_\_.

# What did we learn today?

[https://jamboard.google.com/d/15tgf9XXkDgR8E44KL0uui\\_a06u1hPO-lXggNWOK80Rw/viewer?f=0](https://jamboard.google.com/d/15tgf9XXkDgR8E44KL0uui_a06u1hPO-lXggNWOK80Rw/viewer?f=0)

# Hard C or Soft C – Carrot Cake Recipe

[https://jamboard.google.com/d/15tgf9XXkDgR8E44KL0uui\\_a06u1hPO-lXggNWOK80Rw/viewer?f=0](https://jamboard.google.com/d/15tgf9XXkDgR8E44KL0uui_a06u1hPO-lXggNWOK80Rw/viewer?f=0)