

Module 1 - Seventh grade (7th grade) - Lesson 2
Giving/understanding directions; cooking recipes



Hello, students!! How are you?

Nesta aula, vocês aprenderão a dar instruções em relação à direção/sentido, passando a compreendê-las também. Além disso, veremos alguns modelos de receitas em inglês. Esta aula será *delicious*. *Enjoy it!!*
Let's go, everyone!!

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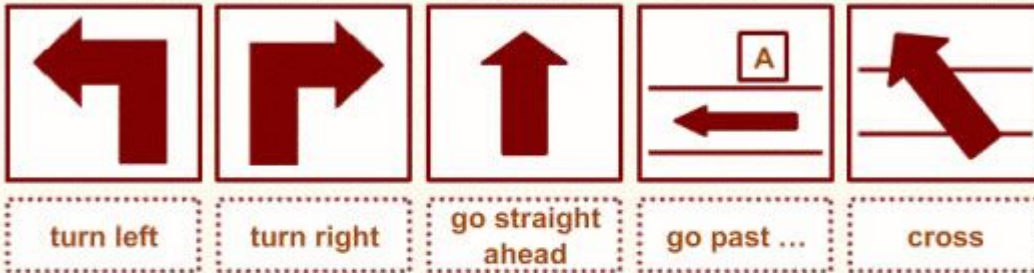
Part I: Giving/understanding directions

First of all, you need to know some basic vocabulary. The most important words and phrases are:

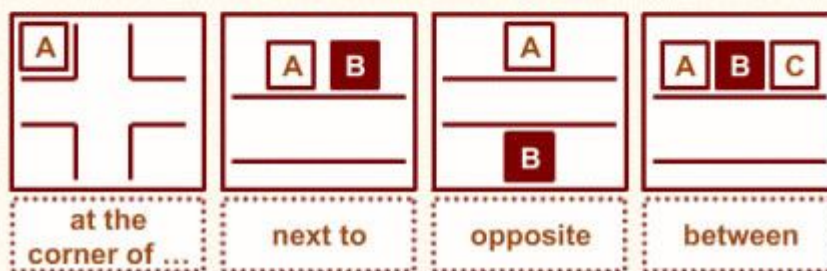
<i>Between</i>	in the middle of two things
<i>Next to</i>	to the side of something
<i>Behind</i>	at the back of something
<i>In front of</i>	opposite
<i>Near</i>	in a close position
<i>Far</i>	in a distant position
<i>On the corner</i>	the angle where two roads meet
<i>Left</i>	on the west side or direction
<i>Right</i>	on the east side or direction
<i>Straight (on/ahead)</i>	stay on this road (don't turn)

Giving Directions

VERBS



PREPOSITIONS OF PLACE



Giving directions

Here are some common phrases you can use:

Go past the cinema. (Pass the cinema.)

Go along this road.

Go straight on/ahead. (Stay on this road – don't turn.)

Go through the tunnel.

At the roundabout, **take the** first exit.

Turn left at the crossroads.

Take the second right.

It's on your left.

You'll see it **in front of you.**

It's on the other side of the road.

You're going the wrong way.

GIVING DIRECTIONS



go straight



turn right



turn left



U turn



go past ...



cross



across from



next to



on/at the corner



take the first right



at the roundabout,
take the the first exit



Part II: Cooking recipes

Do you like to cook? I do.

Let's learn a recipe in English?

Basic Vocabulary



Tablespoons (colher de sopa)
Teaspoon (colher de chá)



Glass



Cup



Boiling water



Sift

<https://azup.com.br>

Recipe

Muffin

Ingredients

2 cups flour
½ cup sugar
1 cup milk
2 tablespoon margarine
1 tablespoon baking powder
2 eggs
4 tablespoon chocolate



Add = adicione / bake = asse
Baking powder = fermento em pó
Frosting – cobertura
Stir = mexa

Directions

First bowl: Sift the flour

Mix the flour, the sugar, the baking powder and the chocolate.

Second bowl: mix the eggs and the milk and put the mixture in the first bowl

Add the margarine in room temperature. Mix gently.

Put the mixture in small-sized circle cake.

Bake for about 30minutes

Frosting

½ cup chocolate

1 cup sugar

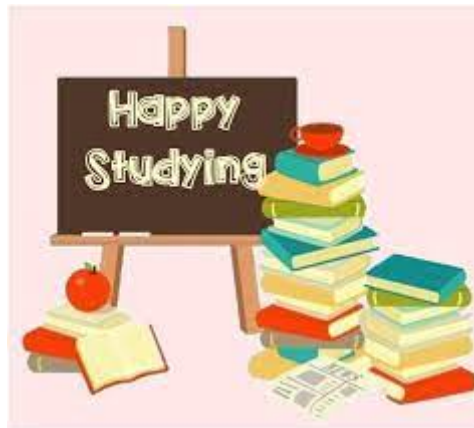
2 tablespoons margarine

3 tablespoons milk

Put all the ingredients in a saucepan, stir them and let them boil for two or three minutes. Then put the mixture over the cake.

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GOODBYE!



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