

МІНІСТЕРСТВО ОСВІТИ І НАУКИ УКРАЇНИ

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Кафедра «Іноземні мови»

**«ІНОЗЕМНА МОВА» (англійська)
НАВЧАЛЬНО-МЕТОДИЧНИЙ ПОСІБНИК ДО ПРАКТИЧНИХ
ЗАНЯТЬ
GET AHEAD IN FOOD TECHNOLOGY
для студентів ОКР «Бакалавр»
напряму підготовки «Харчові технології та інженерія»
денної форми навчання**



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Передмова

Навчально-методичний посібник розраховано на студентів немовних спеціальностей вищих навчальних закладів. У посібнику використано автентичний матеріал, що є базою професійно-спрямованого навчання англійської мови студентів напряму підготовки «Харчові технології та інженерія» за освітньо-кваліфікаційним рівнем «Бакалавр».

Посібник складається з 10 тем, кожна з яких містить:

- вправи на впровадження теми розділу;
- парну роботу або вирішення проблемного завдання;
- тексти фахової спрямованості;
- вправи на розширення термінологічного словника;
- завдання з набуття практичних професійних навичок;
- граматичні вправи;
- вправи з словотворення;
- творчі завдання (вебквести, підготовка повідомлення, доповіді або презентації).

Представлені в посібнику тексти мають фахову спрямованість, що сприяє підготовці студентів до сприйняття вузькоспеціальної літератури. Тематика текстів сучасна та актуальна.

Посібник містить достатню кількість різноманітних вправ та завдань націлених на попередження лексичних та граматичних труднощів, збагачення фахового словникового запасу.

Творчі завдання мають на меті підготовку студентів до публічного виступу з доповіддю (презентацією), вправного користування фаховою літературою.

Посібник містить граматичний довідник, який виконує допоміжну роль у відношенні до тих вправ, які розміщені у кожному тематичному розділі.

До навчально-методичного посібника включено англо-український глосарій, який допоможе зняти лексичні труднощі під час роботи з матеріалом тем розділів.

Вправи та завдання можна виконувати самостійно, та перевіряти себе за допомогою відповідей в кінці посібника.

За думкою автора ця методична розробка може вивести студента на рівень практичного професійно-орієнтованого володіння іноземною мовою (англійською).

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UNIT I. WAYS IN TO FOOD TECHNOLOGY

Switch on

1. Look at and identify the products.



2. Match each of the products of Ex.1 with one of the University courses of Food Technology. Be ready to justify your answers.

Products	University courses
1. Fruits and vegetables	a) Bakery
2. Cakes and bread	b) Horticulture
3. Grilled chicken	c) Agricultural science

4. Vegetable salad	d) Culinary arts
5. Sushi	e) Food and professional cookery
6. Orange juice	f) Nutrition

Pairwork

Work in pairs, **A** and **B**. Each of you has a list of three Modules from three of the Food Technology courses listed in Switch on. Decide which of the three courses you have. Find out the components of your partner's courses. Note all the components of your partner's courses.

Student A

1. Human nutrition; endocrine physiology; cell biology and metabolism biometrics.
2. Soil management; agronomy; plant disease management.
3. Kitchen techniques; gastronomy; food and beverage management.

Student B Go to p. 83

Webquest

Work in groups of four. Search the Web for further details of two courses with the same or similar titles to the courses included in Pairwork. Report your findings to others in your group.

Reading

1. The texts A-C describe different tasks and techniques of food technology. Work in groups of three. Read the texts and note the information.

1. What is food technology involved in?
2. Is safety important in food production technologies?
3. What are the main techniques in food technology?

What is food technology?

A. Food technology is a field that applies scientific methods to selecting, preserving, processing, packaging and distributing safe, flavored and nutritious food. Food technology is involved in research, manufacturing and industry.

Food Research

Food research is an application of food technology. This is the study, investigation and compilation of information about food and its basic components.

Food Manufacturing

Food technology develops methods used in the industrial production of food products based on raw materials from plant and animal sources.

Food Industry

Food processing, or the food industry, is the largest manufacturing industry of any country based on the value of food shipments. Food technology is largely responsible for the safety, convenience and nutritive value of food products.

B. Food technology is important in the production of food products that comply with industry and government regulations that ensure food safety. This field is active in developing as well as improving formulations, labeling and packaging.

Physical sciences, biology and engineering are all part of food technology. For example, microbiology is used to study food deterioration, and chemistry is important in preserving and processing different foods.

C. People studying food technology learn about raw materials, packaging standards, processing techniques, storage and food value. Food technology is the area of food science in which food scientists analyze and make improvements to food preparation, cooking methods, preservation and packaging. Food scientists make these improvements through advancements in scientific methods and research. Analysis, especially the analysis of the chemical composition of food, also plays an important role in developing new food technologies.

Packaging

Packaging is an important topic in the food industry. The food industry uses different types of packaging for different purposes. There are some packaging materials, including cellophane, plastic bags, foil and paper.

Cooking Processes

Food scientists are interested in how to cook foods of diverse types, shapes and sizes. They are also interested in the mathematical relationships between cooking times, temperatures and the foods cooked.

Preservation

Although packaging is an important part of food preservation, people have been preserving food for centuries without modern-day packaging devices like zipper-lock bags and foil. Instead, the most important aspect of food preservation is the ingredients used in food itself.

Food Analysis

Food technology is also about analyzing foods so that food scientists can determine what types of technology will best benefit specific foods.

2. Match the underlined words in the text A to these dictionary definitions.

- a) efficient as food;
- b) to treat food or to prevent its decomposition;
- c) formal or systematic examination or research;
- d) the basic material from which a product is made;
- e) the action of shipping goods;
- f) the action or process of producing something, especially a list or book, by assembling information collected from other sources;
- g) (of food or drink) having been given a particular taste by the addition of a flavoring;
- h) the systematic investigation into and study of materials and sources in order to establish facts and reach new conclusions;
- i) the importance, worth, or usefulness of something;
- j) to perform a series of mechanical or chemical operations on (something) in order to change or preserve it;
- k) the quality of being useful, easy, or suitable for someone.

3. Find the underlined words in the texts B, C. With a partner, try to work out their meaning.

Think about:

- the word class (noun, verb, adjective, adverb, etc.)
- the form: is the word formed from one you know?

Check your ideas with a dictionary.

4. Complete each sentence using the correct form of the word in capitals.

1. Composition of food plays an important role in _____ new food technologies.
DEVELOP
2. One of the most important aspects of food _____ is the ingredients used in food itself. PRESERVE
3. Food technology is responsible for the _____, convenience and nutritive value of food products. SAFE
4. Food technology includes _____ of biology, chemistry and engineering.
STUDY
5. Food technology engineers _____ scientific methods to selecting, processing, preserving, packaging and distributing safe, flavored and nutritious food. APPLY

Professional skills

A project studying the cooking process can determine how the thickness of chicken breast affects cooking time. Purchase chicken breasts of various thicknesses, insert cooking thermometers into their middles and then cook them. Measure how long it takes for each piece of chicken to reach 77 degrees °C. Relate the cooking time to the thickness of the chicken breast in your report.

Language spot

-ing form

- Study these *examples*:

He is interested in doing research.

Research Engineers find new and better ways of doing things.

She started working and earning money.

- We use the *-ing* form after prepositions and after certain verbs, for example:

avoid	keep (on)	suggest
enjoy	practice	
finish	stop	

➤ Go to Grammar reference p. 85

1. Fill the gaps. Use the correct form of the verbs in brackets.

1. Food technology is involved in research, _____ (manufacture) and industry.
2. Students studying food technology learn about scientific methods of _____ (preserve), _____ (package) and _____ (manufacture) of food products.
3. Food technology is active in _____ (develop) as well as _____ (improve) formulations, labeling and packaging.
4. Food processing is one of the largest _____ (manufacture) industries in Ukraine.
5. Knowledge of chemistry is very important in _____ (preserve) and _____ (process) food.

6. Food technology is about _____ (analyze) all types of food.

2. Use the correct form of the verbs to complete the gaps in these sentences about jobs in food technology.

1. Food packaging managers and technologists _____ and _____ new food packaging systems and equipment. (*research, develop*)

2. Product development specialists develop new food products and _____ on _____ products. (*improve, exist*)

3. Laboratory supervisors and technicians hold the important responsibility of _____ that the food products are of appropriate quality. (*assure*)

4. Quality assurance managers, supervisors and technicians _____ and _____ the quality of raw materials, equipment, finished goods, packaging, processing and storage procedures. (*monitor, ensure*)

5. The research scientists _____ and _____ programs that allow the industry to remain competitive. (*research, develop*)

6. Food packaging is constantly _____ in response to new materials and new technologies. (*evolve*)

7. The jobs of food technology lecturers and advisers _____ strong technical knowledge in food processing. (*require*)

Vocabulary

Word families

Fill in the missing words. All the words are used in this unit.

Verb	Adjective	Noun
process	-	
preserve	preserving	
pack	-	
cook	-	
-	industrial	
-	technological	
	analyzing	analyzing
study	-	
research	researching	
apply	-	

Make your point

Ordering a presentation

The first step in preparing any talk is to make notes of the things you want to say and to put these notes in the best order. Read some advices:

- ✓ Note down what your audience wants to know or needs to know about the subject.
- ✓ Sometimes it helps to make a set of questions you intend to answer for your audience. Each of your points should help to answer these questions.
- ✓ Arrange your points in a logical way that your audience can follow.
- ✓ Give examples to help your audience understand your points.

1. Decide, what is the best order to present these points in a student talk about studying at University.

- a) Faculty and courses
- b) Scientific work of students
- c) University history
- d) Educational staff
- e) Full name of educational establishment
- f) Internship
- g) Sport and leisure

2. Now make notes about your course for a one-minute talk. Practice your talk in a group of three. Ask other students at least one question after their talks.

Key words

Nouns

preserving
processing
investigation
compilation
raw materials
formulations
labeling
packaging
deterioration
foil

Verbs

determine
measure

Adjectives

nutritious