

**PRIPRAVE ZA POUK NA DALJAVO, 9. razred**  
**26. ura (teden 11. – 15. 1. 2021)**

**OPIS POSTOPKA**

Ali bi znal-a povedati, kako se naredi sadna ali zelenjavna solata, kaj pa kako speči kruh ali narediti maslo? Vse to se boš naučil-a danes in naslednjo uro.

1. Odpri **DZ na str. 67** in poglej nalogo 30.

Najprej bodi pozoren-a na besede v **rdečih kvadratih**, ki označujejo vrstni red pri opisovanju postopka.

Sedaj pa iz kvadrata **milking cows** izpeljemo poved -> Cows are **milked**.

Sledi: **separating the cream from the milk** -> The cream is **separated**...

Nadaljuj sam-a.

2. Sledi naloga 27 v DZ na strani 65.

Kellyjina mami daje Kelly navodila, kako pripraviti krompirjevo solato. Mami narekuje navodilo v povedih, ki so v tvornem načinu. Ti jih moraš spremeniti v trpni način.

Kako se to počne, si ponovno poglej postopek v pripravi 24. ure.

First, you <b>wash the potatoes</b> . ->	First, <b>the potatoes are washed</b> .
Then you <b>boil them</b> . ->	Then <b>they are boiled</b> .

Rešitve si preveri na dnu.

3. Za konec naredi še **nalogo 8\*** v učbeniku na str. 72.

(\* To nalogo lahko učenci z ISP in DSP izpustite).

Pred tabo je postopek izdelave kruha. Glagole v oklepajih postaviti v trpni način v sedanjiku (saj veš: is / are + glagol s končnico ED ali v 3. obliki).

Na koncu preveri svoje odgovore v rešitvah spodaj.

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## REŠITVE

DELOVNI ZVEZEK:

**30**

- 2 Second, the cream is separated from the milk.
- 3 Third, the cream is heated to kill germs.
- 4 Then the cream is placed into a revolving drum.
- 5 After that the cream is churned into butter.
- 6 Next the butter is salted.
- 7 Then the butter is coloured.
- 8 After that the butter is cut up into blocks.
- 9 Finally, the butter is packed.

**27**

... are boiled. After that, the boiled potatoes are peeled and sliced. The potatoes are left to cool. Then the onion is chopped. After that the onion is mixed with the cooled potatoes. Then some vinegar and oil are poured onto the potatoes. Some salt is added and everything is mixed together. The salad is put into the fridge. It is served cold. / (It should be served cold.)

UČBENIK:

### Exercise 8 (str. 72)

1. Growing wheat for bread is a year-long process, so the first part of the farmer's job starts in August when the fields **are ploughed** after the last harvest.
2. The wheat seed **is then sown** with a machine called a "corn drill". It **is attached** to the back of the tractor. With the help of this machine the farmer can plant many seeds at the same time.
3. When the wheat has grown enough it **is harvested**. The farmer uses a huge machine called a "combine harvester". The combine harvester chops the wheat off and it **is then sucked** through to a rotating drum which separates the chaff (the straw bits) from the wheat. The wheat **is placed** into a large tank in the combine harvester and the straw **is either blown back** onto the field to be ploughed back in or else it **is rolled up** into huge round straw bales which **are sold** for animal bedding or food.
4. Then the wheat **is cleaned, dried and stored** in silos.
5. The wheat **is then taken** to the mill where it **is ground** into flour.
6. The flour **is taken** to the bakery in tankers.
7. The flour and water **are weighed and mixed** by a computer-controlled mixer.
8. Yeast, salt and other ingredients **are added** automatically.
9. The mixture **is then taken** to a mixing machine. The mixing takes about 20 minutes.
10. The bread dough **is divided** into whatever weight **is needed** (e.g. portions for 800g or 1000g loaves) at a speed of 125 loaves per minute.
11. Then the bread dough **is put** onto bread boards to "rest" for 6-8 minutes.
12. The bread dough **is moulded** into various shapes (e.g. little round balls for bread buns).
13. The dough has to "rest" again and the baker places it into a warm, moist container called a "prover". It will stay in the prover for about 50 minutes.
14. Once the dough has risen, it then travels through the oven for about 20-25 minutes. 6,000 large or 8,000 small loaves **are baked** per hour. At this point, the smell in the bakery is delicious!
15. When it **is taken** out of the oven it **is placed** on racks to cool. When it is cool enough, some bread **is sliced, packed, loaded** onto lorries and **delivered** to the shops where it **is sold** to us!
16. That's it! That's how bread **is made!**