**27.03.2020 группа П-17 АНГЛИЙСКИЙ ЯЗЫК**

**1 Прочитайте приведенный ниже текст. Преобразуйте слова, напечатанные заглавными буквами в скобках так, чтобы они грамматически соответствовали содержанию текста. Заполните пропуски полученными словами.**

**FRUITS**

 Avocados, onceararetreat, …(1. TO BECOME) something of a commonplace, if that is the word to use for anything so good.Today … (2.MANGO) and guavas, lychees and pawpaws … (3. TO APPEAR) in supermarkets and small greengrocer’s shops alike and we have a lot of pleasure in trying them out. It is the development of new growing methods, swift chilled transport and up-to-date packing methods that … (4. TO MAKE) possible this revolution in our eating habits. Take citrus fruits. There … (5. TO BE) once lemons and grapefruit, oranges and tangerines. Now there is an enormous variety of orange and tangerine crosses, there … (6. TO BE) ugly fruits and pink grapefruit. There are all kinds of melon, there are fresh dates and figs. A fruit salad today … (7. TO PRESENT) a bewildering choice. We can have … (8. A/THE/-) mixture of the familiar and unusual in one salad, and we can use canned fruit as well. The fruit should not be chopped too small, it looks best arranged in layers preferably in a deep glass dish.

**2 Переведите рецептуру блюда в соответствии с основными требованиями оформления**

**Ground Beef and Chopped Cabbage**

**Ingredients:**

1 tablespoon olive oil

1 large onion, chopped

1 1/2 pounds ground beef

1 teaspoon garlic powder

1/2 teaspoon red pepper flakes

1/2 teaspoon Italian seasoning

salt and pepper to taste

1 small head cabbage, chopped

2 (14.5 ounce) cans diced tomatoes

1 (14.5 ounce) can tomato sauce

**Directions:**

1. Heat olive oil in a large heavy pot over medium heat. Cook and stir onion in hot oil until translucent, about 5 minutes.

2. Break ground beef into small chunks and add to the pot; cook and stir, continuing to break the beef into smaller pieces, until the beef is completely browned, 5 to 7 minutes.

3. Season beef mixture with garlic powder, red pepper flakes, Italian seasoning, and a dash of salt. Stir cabbage, diced tomatoes, and tomato sauce with the beef mixture; bring to a boil, reduce heat to low, and cook mixture at a simmer until cabbage is fork-tender, about 25 minutes. Seasonwithsaltandpepper.

**3 Используя приведённые ниже продукты, составьте описание блюда для меню.**

Сhicken, carrot, celery, onion, salt, pepper

**Повторить материал: Местоимения**

 **Стр 24-28- учебник И.П.Агабекян Английский язык для ССУЗОВ**

**Выполнить задания: 1.1,1.3,1.4**

**GOOD LUCK!!!**