TEATIME

A- ANTICIPATION ABOUT TEA:

1-Give information about tea:

- a) 2 famous countries where you can drink tea for several centuries:
- b) 2 colours of tea:
- c) 2 brands of tea:
- d) 2 ingredients for making a good cup of tea:
- e) 2 ingredients you can add in tea:

2- Answer the following questions:

- a) What time do British people usually have tea?
- b) How can you sell tea?
- c) What were the items eaten at teatime in Britain in the 1900's?
- d) Who drank tea in England in the 1900's? Justify your answer.

B- DESCRIPTION OF TEA SERVICE.



1-Find the English equivalents for:

Une tasse:	Un sucrier:
Un plateau:	Une serviette :
Une soucoupe:	Une théière:
Une cuillère à thé:	Un pot à lait :

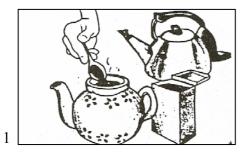
2-Describe what you can see on the tray on the photograph:

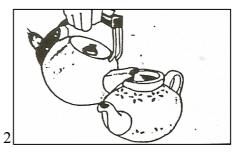
In the background:

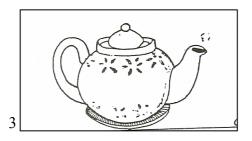
In the foreground:

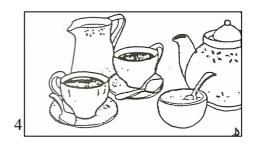
C- HOW TO MAKE A REAL GOOD CUP OF TEA.

1- Look at the photograph. Describe each picture and what is happening.









Picture 1:

Picture 2:

Picture 3:

Picture 4:

2- Read the 4 texts. Then put the right text under the right picture above.

- 1) Let the tea stand or "brew" for five minutes.
- 2) Make sure the water in the kettle is really boiling. Then pour the boiling water onto the tea in the teapot. Always take the teapot to the kettle, not the kettle to the teapot. Then the water is really boiling when you add it to the tea.
- 3) Now there is a problem. Most people in Britain drink tea with a little cold milk (never hot milk). The problem is: do you put the milk in the cup before or after the tea? People even write letters to The Times about this problem! There is really no difference between the two. The important thing is that the milk must be cold and fresh. Some people like a teaspoon or two of sugar as well.
- 4) Put some cold fresh water in a kettle or saucepan. Heat it. Just before it boils, pour a little water into the teapot and leave it for a few seconds. Then, throw the water away. The teapot should now be warm. Put 2-4 teaspoons of tea in the teapot. The rule is usually "one teaspoon for each person and one for the teapot"! But some people do not like their tea too strong. Do not use tea bags; they do not make very good tea.

THE	RIGHT	ORDER IS:	
	1/1/11/1	CHILDIAN ID.	

D- LET'S HAVE A TEA!

1-PAIRWORK /You are going to work in pairs.

It's teatime in Britain. The action takes place in a restaurant. One is a waiter and the other is a guest.

The guest is asking how to make a really good cup of tea:

Find 4 questions about how to make a cup of tea.

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The waiter/ the waitress is explaining how to make a really good cup of tea:

Find 4 answers about how to make a cup of tea.

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