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ENGLISH
for
technological faculties

LVIV 2021

М. Падура, Т. Череповська. Англійська мова для технологічних факультетів: навчальний посібник. Видання друге, доповнене і оновлене. Львів, 2021. 144 с.

Рецензент: канд. п. наук, завідувач кафедри української та іноземних мов імені Якима Яреми, доц. Подоляк М.В.

Затверджено на засіданні кафедри української та іноземних мов імені Якима Яреми: протокол № _____ від _____.

Навчальний посібник призначається для роботи із студентами перших курсів технологічних спеціальностей (харчові технології). Метою посібника є допомога майбутнім фахівцям у підготовці до опрацюівння англійської оригінальної літератури за обраною спеціальністю.

Посібник розрахований на аудиторні та самостійні заняття, має лекції з лексико-граматичними вправами, тексти для домашнього читання із завданнями для самоконтролю та англо-український довідник.

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Topic 1. OUR UNIVERSITY (PART 1: MODERN TIMES)

I live and study in the city of Lviv. It is a big city in Western Ukraine. There are many state higher schools here. Stepan Gzhytskyi National University of Veterinary Medicine and Biotechnologies Lviv is one of them.

There are two forms of studying at our University: full-time and extra-mural. There are about 30 chairs at the University. More than 300 lecturers and professors work here.

The University is run by the Rector and the faculties are headed by Deans. Our University trains veterinary doctors, technologists of production and processing of animal products, food technologists, ecologists, managers, marketing specialists, and many others. They are specialists whom our young state needs today and will need tomorrow. Some students will graduate with a degree of a bachelor, the others will go on to do a second degree

of a master. There are also postgraduates who do researches and prepare to get a PhD. They will teach students at higher educational institutions and continue their scientific work.

The University has five educational buildings with many lecture-halls, classrooms and laboratories. Four hostels, two libraries, four clinics, a sports complex and a sports camp are at the students' disposal. There are three museums at the University: the Museum of University's History, the Museum of Horseshoes, and the Anatomical Museum. Our students have three or four lectures or practical classes a day. They work much at lessons, in laboratories, and in the library. The students also work in different scientific circles and go in for sports.

TASK 1. Find the following words and word expressions in the text:
вищий навчальний заклад, державний, факультет, стаціонарна форма навчання, заочна форма, кафедра, очолювати, декан, ректор, керувати, навчати, навчальний корпус, лекційна зала, гуртожиток, у розпорядженні студентів, науковий гурток, займатися спортом.

TASK 2. Answer the questions:
1. What is the name of your higher school?
2. What faculty do you study at?
3. What forms of studies are there at the University?
3. How many chairs are there at the University?
4. Who runs the University?
5. Who heads the faculties?
6. What specialists will our students become?
7. What facilities are at the students' disposal?
8. What museums can you visit here?

TASK 3. Fill in auxiliary words *am, is, are, do, does, has got, don't, doesn't, haven't got*:
1. Where … you study?

2. I … a first-year student.
3. My friend … speak German.
4. The professor … … a new group of students.
5. The students … attend classes in the evening.
6. We … will-be specialists whom our young state needs.
7. Where … our University situated?
8. What … a Dean do?
9. I … … your text-book. You have given it to somebody else.

TASK 4. Write sentences in the Present Indefinite Tense:
1. Our higher school (to train) veterinary students and other specialists.
2. Deans (not/to head) the university.
3. A rector (not/to run) the faculty.
4. Our state (to need) well-educated specialists?
5. Your friend (to study) at the University too?
6. The students (to attend) practical classes in laboratories.
7. Our University (to be) one of sixteen state higher schools in Lviv.
8. There (to be) three museums at the University?
9. There (not/to be) any texts about economics in this book.

TASK 5. Listen to the text and re-tell it. What are the similiarities and differences between students' life in Great Britain and our country?

OXFORD COLLEGES

Oxford is an old university in England. This university has 32 colleges – 27 for men and 5 for women. There are 16 faculties, including the veterinary one. A large college has about 500 students, about one hundred students study at a small college.

During the first days at Oxford the student meets his tutor and begins to work. The tutor tells him about the lectures which he

must attend and gives the list of books that the student must read during the term.

At the beginning or end of each term the student must take examinations in a written form.

At Oxford the working hours of students are from 9 a.m. till 1 p.m. At 9 o'clock they see their tutors or go to the library or to the lectures. From 2 p.m. till 5 p.m. they go in for sports and do different exercises. From 5 p.m. till 7 p.m. they work in the library or in the laboratory. At 7 p.m. they have dinner. After dinner the students have club activities or attend different societies. At about 10 p.m. they begin to work again and work for about two hours.

TASK 6. Memorize the following abbreviations and word combinations concerning higher education:
BA – Bachelor of Arts – бакалавр у галузі гуманітаних дисциплін;
BSc – Bachelor of Science – бакалавр технічних дисциплін;
MA – Master of Arts – магістр гуманітарних дисциплін;
MSc – Master of Science – магістр технічних дисциплін;
PhD – Doctor of Philosophy – доктор філософії (у нас – кандидат наук);
To enter the university – вступати до університету;
To take examinations – складати іспити;
To pass examinations – скласти успішно іспити;
To fail examinations – не скласти іспити;
To do a degree – здобувати ступінь;
To have a degree – мати ступінь;
To continue to do a second degree – продовжити навчання на здобуття другого ступення;
To do research into/on – робити дослідження у певній галузі

TASK 7. Translate the following sentences:

1. Він здобуває ступінь бакалавра фізики.
2. Він має ступінь бакалавра англійської мови.

3. Ми збираємося складати іспити.
4. Мій викладач досліджує вплив екології на здоров'я тварин.
5. Ми збираємося продовжити навчання у магістратурі.
6. Було досить складно вступити до університету.
7. Мій батько – кандидат наук.
8. В університеті можна здобути ступені бакалавра або магістра з гуманітарних дисциплін.
9. Необхідно успішно скласти іспити.
10. Я не можу провалити іспити.

Topic 2. OUR UNIVERSITY (PART 2: HISTORY)

Our university has rich and glorious history that begins with the department of veterinary medicine founded in 1784 at the medical faculty of Lviv University. In 1881 the veterinary school was opened in the city of Lviv. In 1896 the school was renamed into Lviv Academy of Veterinary Medicine. Since 1939 it was the Veterinary Institute with one faculty only. The second faculty – Zootechnical or Zooengineering, now the Faculty of Biology and Technology – was set up in 1949. In 1991 the third faculty – the Sanitary and Technological Faculty, now the Faculty of Food Technologies and Biotechnology – was opened here. In June 1992 the higher school regained its former name – the Academy of Veterinary Medicine. In 2002 the Faculty of Economics and Management was created.

Professor Peter Seifman was the first director of Veterinary school, professor Joseph Spielman was the first rector of the Academy. In 1994 the Academy received the name of its former student, prominent scientist – Prof. Stepan Gzhytskyi (1900-1976). In 2007 the Academy was renamed into the University.

TASK 1. Answer the questions:

1. How old is our University?
2. What faculty is the oldest one?

3. How is the history of our higher school connected with the history of Ivan Franko National University?
4. When was the veterinary school founded?
5. How many faculties were there in the former Institute in 1939?
6. When was the second faculty established? What was its name?
7. When was the Sanitary and Technological Faculty created? What is its name today?
8. When did our higher school regain the name of the Academy?
9. When was the faculty of Economics and Management created?
10. Who was the first director of Veterinary school?
11. Who was Joseph Spielman?
12. Whose name did our University receive in 1994?
13. When did the Academy become a University?

TASK 2. Match the words on the left with synonyms or explanations on the right:

a department	eminent, famous, celebrated
to found	to change the name
glorious	previous
to rename	notable, remarkable
to regain	a scholar
former	to establish, to create, to open, to set up
prominent	to receive back
a scientist	a chair

TASK 3. Divide the following verbs into regular and irregular ones: *to be, to have, to begin, to found, to open, to rename, to set (up), to regain, to create, to receive*. Write three forms of the mentioned-above words: the Infinitive, the Past Indefinite, the Past Participle:

Regular verbs	Irregular verbs
to open-opened-opened	to be-was/were-been
…	…

TASK 4. Make up sentences with the words from Task 3.

TASK 5. What constructions prevail in the text: active or passive ones? Give examples.

TASK 6. Listen to the text and re-tell it:

BRISTISH UNIVERSITIES

Most UK universities fall into one of six categories:

1. Ancient universities - the seven universities founded before 1800, Oxford and Cambridge including;
2. Universities chartered in the 19th century (for example, London University);
3. Red Brick universities - large civic universities chartered at the beginning of the 20th century before World War II;
4. Plate Glass universities - universities chartered after 1966 (formerly described as the “new universities”);
5. The Open University - The UK's “open to all” distance learning university (established in 1968);
6. The New Universities - Post-1992 universities formed from Polytechnics or Colleges of Higher Education.

The central co-ordinating body for universities in the United Kingdom is Universities UK.

The academic year at British Universities has three terms. They are from October to the middle of December, from the middle of January to the end of March and from the middle of April

to July. There are ten weeks in each term. The students have examinations at the end of each term, that is at the end of the autumn, spring and summer terms. Final examinations are at the end of the course of studies.

Topic 3. FOOD IN OUR LIFE

TASK 1. Phonetic warm-up. Pronounce the following words correctly:

[i:]	[ɪ]	[eɪ]	[æ]
bean	fish	bacon	carrot
veal	dish	raisin	cabbage
beef	milk	cake	jam
tea	drink	potato	ham
pea	chicken	gravy	radish

TASK 2. Language work: write the mentioned above words into two columns:

a) meat products; b) vegetables.

TASK 3. Grammar points:

- classify the words mentioned above into Countable and Uncountable Nouns;
- revise the rules, how to form plurals of nouns and write the countable words in plural;
- say in English: пляшка молока, банка джему, кілограм м'яса, пакет чаю, шматок сиру, трохи соусу.

TASK 4. Read the following dialogue and role-play it:

- Good morning! I'd like some beef, please.
- We have nice beef. How much do you need?
- About a kilo. How much does it cost?
- £5, please.
- Then, I need a packet of tea and a carton of milk. Have you got any sour cream?

- Yes, we've got delicious sour cream. How many packets?
- Two, I think.
- Anything else?
- No, thank you! How much does it make?
- £10, please.
- Here you are.
- Thank you!
- You are welcome!

TASK 5. Imagine that you are at the market. Make up your own dialogue.

TASK 6. Read and practice the new words for the new topic ("Food in Our Life"):

to supply	постачати; давати
substance	речовина
tissue	тканина
cereals	злаки
herbs	трави
spice	приправа; спеція
beverage	напій
reason	причина, підстава
custom	звичай
to serve food	подавати їжу
branch	гілка; галузь
production	виробництво
to produce	виробляти
processing	обробка
packaging	пакування
mushroom	гриб
manor	маєток
peasant	селянин
livestock	домашня худоба
crop	врожай

corn	кукурудза
peanut	арахіс
pineapple	ананас

TASK 7. Listen to the text, then read and translate it:

FOOD IN OUR LIFE

Importance of food. Food is one of our most basic needs. First, food gives us energy for everything we do – working, playing, reading, and even thinking and breathing, walking and taking. Second, it supplies substances to build and repair tissues of the body. Third, it regulates body processes.

Sources of food. People eat food from *plants* and *animals*. Plant food includes cereals, fruits and vegetables, nuts, herbs, spices, and beverages. From animals we get meat, eggs, and dairy products.

Difference in diet in the world. Diet differs for a number of reasons: 1) geographic reasons; 2) economic regions; 3) religious regions (Hindus don't eat beef); 4) customs (England is known for different puddings, Italy – for pizza; Germany – for beer; India – for curry). Customs influence the way people serve food, the way they eat, and the times when people eat.

Food industry. The main branches of the industry include: 1) production; 2) processing; 3) packaging; 4) transportation; 5) marketing.

Food through the ages.

- **Prehistoric times.** The earliest people ate what they could find: wild fruits, mushrooms, and nuts. Then they learnt to hunt. About 8000 B.C. people started growing plants.
- **Ancients times.** In ancient Egypt, China, Greece, and Rome people cultivated many cereals.
- **The Middle Ages.** Food was produced on manors, large estates controlled by lords. The peasants who lived there raised livestock and grew crops.

- **Foods of the New World.** After the discovery of America, Europeans got chocolate, corn, peanuts, peppers, pineapples, potato, tomatoes.

TASK 8. Answer the questions:

1. What are the main functions of food?
2. What sources of food do you know?
3. What are the reasons for differences in diet in the world?
4. What branches of food industry can you name?
5. When did people start growing plants?

TASK 9. True/false activity:

1. Hindus don't eat pork.
2. Prehistoric people ate what they found.
3. Germany is famous for tea.
4. Potato comes from Africa.

TASK 10. Match the word and the definition:

Chocolate is	red round vegetables.
Tomatoes are	a national English dish
Dairy products are	large estates controlled by lords.
Pudding is	a round dish made of flour
Manors are	brown sweet substance.
Pizza is	products made of milk.

TASK 11. Make up sentences using given words:

1. regulates/food/processes/body
2. need/people/food/everything/for/do./they
3. come/America./from/corn/potatoes/and

TASK 12. Fill in missed letters:

Br..thing, subst.n.es, cho….te, pro….ing, dis..very, vegetab..s; d..ry.

TASK 13. Decode the names of products: dipudng, reeb, tnus, eaptuns, norc, rehb, realces.

TASK 14. Try to make up your own recipe. You may use the following verbs:

to bake	пекти
to boil	кип'ятити
to chop	перекручувати на м'ясорубці
to cut	різати
to fry	смажити
to grill	смажити на рашпері
to peel	чистити
to roast	запікати
to slice	нарізати скибками
to squeeze	видушувати сік

Topic 4. TYPES OF NUTRIENTS: FATS

Fat is one of three main classes of nutrients that provide energy to the body. The others are carbohydrates and proteins. Fats are found in animals and plants. They are composed of carbon, hydrogen, and oxygen.

An animal fat that is liquid at room temperature is called an oil. Fats and oils are insoluble in water, but they can be dissolved in alcohols, chloroform, ether, and gasoline. Beef tallow and some other fats are hard at room temperature. Such fats as butter, lard, and margarine, are soft at room temperature.

Fat has many important uses. It is a source of energy for animals and plants. Fat is stored under the surface of the skin of

many kinds of animals, including human beings. These fat deposits act as insulation against heat loss. Deposits of fat around the eyeballs and other organs of animals serve as cushions against injury.

Fat is an important energy source in the diet and is a more efficient fuel than carbohydrates or proteins. It can produce 9 calories of energy per gram. Fat is the body's most efficient form of stored fuel. The body can store fat that is almost dry, but large amounts of water are necessary to store carbohydrates and proteins. The body converts carbohydrates and proteins into fatty tissue for storage. When extra fuel is needed, the body draws on this stored fat.

Fats are composed of substances called fatty acids, and an alcohol called glycerol. Certain fatty acids, known as essential fatty acids, are necessary for the growth and maintenance of the body. The body cannot manufacture essential fatty acids, and so they must be included in the diet.

Notes

including human beings – а також людей
per gram – на один грам
for storage – для зберігання
and so – і тому

TASK 1. Say if the statements are right or wrong. Correct them if they are wrong:

1. Fat is one of the four main classes of nutrients that provide energy for the body.
2. Fats and oils are insoluble in alcohols, chloroform, ether, and gasoline.
3. Beef tallow and some other fats are soft at room temperature.
4. Fat is a source of energy for animals and plants.
5. Protein is the body's most efficient form of stored fuel.

6. Fatty acids are necessary for the growth and maintenance of the body.

TASK 2. Circle the correct item:

1. Fat is one of _____ main classes of nutrients that provide energy for the body.

a) three b) four c) five

2. Fats and oils are insoluble in _____

a) alcohols b) gasoline c) water

3. _____ and some other fats are hard at room temperature.

a) beef tallow b) margarine c) butter

4. Fat can produce_____ calories of energy per gram.

a) three b) six c) nine

5. Large amounts of water are necessary to store _____ and proteins.

a) fat b) carbohydrates c) plants

6. Certain fatty acids are necessary for the growth and maintenance of the _____.

a) body b) skin c) organs

TASK 3. Use the synonyms from the text instead of underlined words:

1. Fat is one of three major classes of nutrients.
2. Fat has many important benefits.
3. Fat is stored under the surface of the skin of many types of animals.
4. Deposits of fat serve as cushions against damage.
5. Fat is the body's most productive form of stored fuel.
6. Large amounts of water are required to store carbohydrates and proteins.
7. The body cannot produce essential fatty acids.

TASK 4. Match the two parts of the sentence:

Fats are found in	under the surface of the skin of many kinds of animals, including human beings.
Such fats as butter, lard and margarine	substances called fatty acids, and an alcohol called glycerol.
Fat is stored	carbohydrates and proteins into fatty tissue for storage.
The body converts	animals and plants.
Fats are composed of	are necessary for the growth and maintenance of the body.
Certain fatty acids	are soft at room temperature.

TASK 5. Fill in the blanks with the correct comparative and superlative forms:

Positive	Comparative	Superlative
Soft Large Important Many Efficient Dry		

TASK 6. Write the negative and interrogative forms of the following sentences:

1. Fat is one of three main classes of nutrients.
2. Fats and oils can be dissolved in alcohols.
3. Deposits of fat serve as cushions against injury.
4. Fat can produce nine calories of energy per gram.

5. The body converts carbohydrates and proteins into fatty tissue.

6. Certain fatty acids are necessary for the growth and maintenance of the body.

7. Essential fatty acids must be included in the diet.

TASK 7. Match the words and definitions:

a) proteins, fats, carbohydrates	1) three main classes of nutrients
b) alcohols, chloroform, ether and gazoline	2) composition of fats
c) beef tallow	3) an animal fat that is liquid at room temperature
d) fatty tissue	4) fats can be dissolved in these substances
e) an oil	5) fat, that is hard at room temperature
f) essential fatty acids	6) fat, that is soft at room temperature
g) carbon, hydrogen and oxygen, fatty acids, alcohol and glycerol	7) the body converts carbohydrates and proteins into…
h) lard	8) fatty acids, necessary for the growth of the body

TASK 8. Answer the questions:

1. Essential fatty acids are necessary for the growth of the body, aren't they?
2. Are fats and oils insoluble in water?
3. Where are fats found?
4. What class of nutrients is the most efficient fuel: fats, carbohydrates or proteins?

Topic 5. CARBOHYDRATES

Carbohydrates are a term applied to a group of substances which includes sugars, starches, cellulose and many other related substances. This group of compounds plays a vitally important part in the lives of plants and animals, both as structural elements and in the maintenance of functional activity. All the carbohydrates contain the same elements: carbon, hydrogen, and oxygen. The carbohydrates as a group are comparable in importance with proteins and fats.

Cane and beet sugars, glucose, fructose, starch, and cellulose are typical representatives. The group of carbohydrates is very numerous. The properties of its representatives differ enormously from one substance to another. The sugars, such as glucose or sucrose, are easily soluble, sweet-tasting and crystalline. The starches are colloidal and paste-forming. Cellulose is completely insoluble. Yet chemical analysis shows that they have a common basis. The starches and cellulose may be degraded by different methods to the same crystalline sugar, glucose. Among the undertakings dependant on carbohydrate materials are cotton industry, certain branches of explosives, brewing, and alcohol manufacture.

Essential Vocabulary

starch	крохмаль
cellulose	целюлоза
related substances	споріднені речовини
vitally important	життєво важливий
maintenance	підтримка
functional activity	функціональна активність
comparable	порівнюваний
cane sugar	тростинний цукор
beet sugar	буряковий цукор
glucose	глюкоза
fructose	фруктоза

representative	представник
to differ	відрізнятися
enormously	значним чином
sucrose	цукроза
sweet-tasting	солодкий на смак
crystalline	кристалічний
colloidal	колоїдний
paste-forming	що може утворювати клейстер
insoluble	нерозчинний
to degrade	тут: розкласти
undertaking	тут: галузь промисловості
dependant on	залежний від
cotton	бавовна
explosive	вибухівка
brewing	пивоваріння
manufacture	виробництво

TASK 1. Answer the following questions:

1. What is the term “carbohydrates” applied to?
2. What substances does this group include?
3. What role do the carbohydrates play in the lives of plants and animals?
4. Which are the typical representatives of carbohydrates?
5. Do the properties of carbohydrates differ from one substance to another?
6. What are the properties of sugars?
7. What does the chemical analysis of carbohydrates show?
8. Where are carbohydrate materials used?

TASK 2. Put the words in the correct order:

1. is / carbohydrate / sweet-tasting / Glucose / a / crystalline. / and
2. are / elements / essential / oxygen / of / all / hydrogen / the / and carbohydrates. / Carbon
3. colloidal / Starches / carbohydrates. / are

4. a / carbohydrates / the / common / All / have / basis.
5. nutrients. / and / are / proteins / types / carbohydrates / of / Fats

TASK 3. Translate the following sentences:

1. Фруктоза солодша за глюкозу.
2. Я ніколи не куштував тростинного цукру.
3. Крохмаль утворює клейстер.
4. Вуглеводи мають велике промислове значення.
5. Жири відрізняються від білків та вуглеводів.
6. Картопля та пшениця містять багато вуглеводів.

TASK 4. Grammar. Put the verbs in brackets into the Present Continuous Tense:

1. The professor (to explain) how to perform a chemical analysis.
2. The students (to listen) to him with great interest.
3. We (to taste) different kinds of sugars.
4. My friend (to present) his research paper on carbohydrates at this moment.
5. I am a student but in summer I (to work) at the cotton enterprise.
6. The researchers (to study) the properties of cellulose.
7. The lecturer (to prove) the importance of sugars in a diet.
8. The students (to try) to dissolve different carbohydrates.
9. At present our plant (to produce) cotton clothes.

TASK 5. Grammar: look at the table and learn 4 types of questions in English:

Types of questions (типи питань)	Definitions	Examples
General questions (загальні)	Питання, на які можна відповісти слова-	Are carbohydrates neces-

	ми yes або no.	sary for the growth?
Special questions (спеціальні)	Питання, що починаються питальними словами what (що), who (хто), where (де), how many (скільки)	What products contain carbohydrates?
Alternative questions (альтернативні)	Запитання вибору. Складаються з двох частин, з'єднаних сполучником or.	Are carbohydrates or fats more effective fuel?
Disjunctive questions (розділові)	Питання-"перепитування" (Чи не так?)	Carbohydrates are numerous, aren't they?

TASK 6. Study the following examples and define the type of the question:

1. He is seldom late, isn't he?
2. Where are you going?
3. Can you help me?
4. Do you work or study?
5. Why are you smiling?
6. Are you tired?
7. This is a nice city, isn't it?
8. Is she going home or to the institute?

TASK 7. Поставте питання до речень:

1. Carbohydrates and lipids are important constituents of protoplasm.
2. Muscle tissues are made up of proteins.
3. Proteins exist in all living matter.
4. The word "protein" is derived from the Greek word.
5. We must use a varied diet.

6. We can't live without proteins.
7. People get protein from vegetables, seeds and meat.
8. Protein contains sulfur, phosphorus and other elements.

Topic 6. PROTEINS

Protein is one of the three main classes of food that provide energy to the body. The others are carbohydrates and fats. Proteins exist in all living matter, in every cell. They are essential to plant and animal life. Proteins are present in all fluids of the body, except urine and bile. They are essential parts of protoplasm of the body cells. Proteins are the chief components of the active tissues. Muscle tissues are made up almost entirely of proteins and contain only small amounts of fats and carbohydrates. Plants build proteins from minerals in the air and the soil. Human beings and animals obtain protein from foods. Foods high in protein include cheese, eggs, fish, meat, and milk. These products provide the largest part of the nutrient. Man also gets protein from such vegetables as beans, peas, nuts, and grains.

The word "protein" is derived from the Greek word meaning "to take first place" as the protein group ranks first among the organic compounds. It is evident that both animal and plant lives are impossible without protein. The lack of it lowers the body's resistance to disease. As proteins differ in composition, we must use a varied diet to get the different kinds of protein necessary for the muscles, skin, hair, nails, blood, and tissues.

All proteins contain carbon, hydrogen, nitrogen, and oxygen. Some proteins also have iron, phosphorus, and sulphur. The proteins differ in composition from carbohydrates and fats in that they contain the element nitrogen. Proteins are large, complex molecules made up of smaller units called amino acids. The amino acids are linked together into long chains called polypeptides. A protein consists of one or more polypeptide chains.

Twenty common amino acids are combined into the thousands of different proteins required by the human body. Nine of

them, called essential amino acids, cannot be produced by the body. Therefore, they must be supplied by various foods. The remaining amino acids, called non-essential amino acids, can be made by the body in sufficient amounts.

The best source of proteins are cheese, eggs, fish, meat, and milk. The proteins in these foods are called complete proteins because they contain adequate amounts of all the essential amino acids. Cereal grains, legumes, nuts, and vegetables also supply proteins. These proteins are called incomplete proteins because they lack adequate amounts of one or more of the essential amino acids.

Insufficient protein in the diet may cause lack of energy, stunted growth, and lowered resistance to disease.

Notes

foods high in – продукти, котрі багаті на
some proteins – деякі білки
in sufficient amounts –у достатній кількості
they lack adequate – вони не мають достатньої
incomplete proteins – неповноцінні білки
insufficient protein – неповноцінний білок

TASK 1. Correct the sentences:

1. Human beings and animals obtain protein from water.
2. Foods high in protein include sweets and fruit.
3. Proteins are made up of bigger units called amino acids.
4. Nine common amino acids are combined into the thousands of different proteins.
5. Essential amino acids can be made by the body in sufficient amount.
6. Cereal grains, legumes, nuts, and vegetables don't supply proteins.

TASK 2. Fill in the missing word:

1. Proteins exist in every_____.

2. Human beings and animals _____ protein from foods.

3. A protein _____of one or more polypeptide chains.

4. Twenty common amino acids are combined into the thousands of different proteins required by the _____body.

5. Essential amino acids must be supplied by _____ foods.

6. The proteins in cheese, eggs, fish, meat, and milk are called_____ proteins.

7. Insufficient protein in the diet may cause _____of energy.

TASK 3. Choose the right variant of an answer:

1. Proteins are essential/unimportant to plant and animal life.

2. Foods low/high in protein include cheese, eggs, fish, meat, and milk.

3. Proteins are tiny/large, complex molecules.

4. Twenty common amino acids are combined into the thousands of different/similar proteins.

5. The remaining amino acids can be made by the body in sufficient/inadequate amounts.

6. These proteins are called complete/incomplete proteins because they lack adequate amounts of one or more of the essential amino acids.

TASK 4. Fill in the prepositions:

1. Protein is one ____the three main classes of food.

2. Proteins are essential___ plant and animal life.

3. Human beings and animals obtain protein ____foods.

4. Proteins are made____of smaller units called amino acids.

5. A protein consists____ one or more polypeptide chains.

6. The proteins_____these foods are called complete proteins.

7. Insufficient protein in the diet may cause lack____energy.

TASK 5. Add question tags to the following statements:

1. Proteins exist in every cell,_____?
2. Proteins are essential to plant and animal life,_____?
3. Some proteins contain iron, phosphorus, and sulphur,_____?
4. A protein consists of one or more polypeptide chains,_____?
5. Essential amino acids cannot be produced by the body,_____?
6. They must be supplied by various foods,_____?
7. Incomplete proteins lack adequate amounts of one or more of the essential amino acids,_____?

TASK 6. Translate into English:

1. Білки є необхідні для рослинного та тваринного життя.
2. Білки складаються із менших частин, які називаються амінокислотами.
3. Дев'ять із них не можуть бути вироблені організмом.
4. Вони містять достатню кількість амінокислот.
5. Недостатність білка в раціоні може привести до нестачі енергії.

TASK 7. Answer the questions:

1. Are proteins present in all fluids of the body?
2. Are they important constituents of the body cells?
3. What tissues are made up chiefly of proteins?
4. What is the origin of the word "protein"? Why is it called so?
5. In what products are proteins found?
6. What products is the main source of them?
7. Why is it important to use a varied diet?

8. In what way are proteins different from carbohydrates and fats?

TASK 8. Multiple choice. Fill in the blanks with the proper word:

1. Proteins exist in all …
   a) elements, b) living matter, c) fluids.
2. Proteins are chief components of the active …
   a) tissues, b) metals, c) bodies.

3. Man … a part of his protein from such vegetables as beans, nuts and cereals.
   a) derives, b) exists, c) contains.

4. Protein substances are…constituents of all living cells.
   a) characteristic, b) essential, c) different.

Topic 7. DOMESTIC ANIMALS

Animals are such agreeable friends –
they ask no questions, they pass no criticisms.
George Eliot (Mary Ann Cross)
(1819-1880)

TASK 1. How do you understand the given-above quotation? Do you agree with it? What else can you say about animals?

TASK 2. Are cows, goats, camels, llamas, reindeer wild or domestic animals? Explain the meaning of the word combinations "wild animals", "domestic animals".

TASK 3. Why is the word *reindeer* underlined? What is necessary to remember about its singular and plural forms? What other examples of irregular nouns denoting animals do you remember?

TASK 4. Phonetic warm-up. Look at the words. Fill in a phonetic symbol. Practice the following sounds and words:

[ ]	[ ]	[ ]	[ ]
rabbit	snail	pig	sheep
cat	whale	squirrel	seal
lamb	snake	fish	zebra
camel	predator	pigeon	peacock
rat	caterpillar	chicken	eagle

TASK 5. Vocabulary activity. Think of the names of: a) farm animals; b) pets; c) animals living in nature. Write down as many words as you can. You may also use the words from them previous exercises.

TASK 6. Read and practice the new words to the new topic ("Domestic Animals"):

throughout	скрізь
wild	дикий
domestic	домашній
domesticate	приручати
pet	домашній улюбленець
take care for	піклуватися про
prehistoric	доісторичний
tame	приручати
occupation	заняття
poultry	свійська птиця
hog	свиня
livestock	домашня худоба
mule	мул
mink	норка
chinchilla	шиншила
water buffalo	буйвол
plow	плуг
approach	наближатись
spoilt	зіпсований, нечемний
right	право
protect	захищати

movement	рух
deserve	заслуговувати
consideration	увага
defend	захищати

TASK 7. Listen to the text, then read and translate it:

DOMESTIC ANIMALS

Animals live throughout the world. There are many classifications of them. One of them consists in dividing animals into wild and domestic ones. Domestic animals are those who live in someone's home (**pets**, for example, a cat or a dog that you keep and take care for) and **farm animals** who live on farms. Wild animals are animals living in a natural state, not changed or controlled by people.

Animals have provided people with food and clothing since prehistoric times. At least 10 000 years ago, people began domesticating (taming) animals. Farming is the most important occupation in the world. People usually raise cattle, hogs, sheep, chickens, ducks, and geese. The farms can be divided into three main groups: 1) beef cattle, hog, and sheep farms, 2) dairy farms, and 3) poultry farms. Other specialized livestock farms raise horses, mules, goats, rabbits, minks, chinchillas, bees, or fish. Some domesticated animals help people work. Water buffaloes pull plows in Asian rice fields. Horses and camels carry people from one place to another.

As to cats, people first kept cats in their houses to catch rats and mice. They raised dogs to help them hunt and to warn them when danger approaches. Today, cats and dogs are kept largely as pets. The British adore pets – no English home is complete without its dog, the most spoilt member of the family. The dog, like the weather, is the topic for conversation.

Animals need to be protected. *Animals' rights movement* is a term that refers to organized efforts opposing the use of ani-

mals for research, food, and clothing. People who defend animal rights are called animal rights activists. They point out that animals deserve greater moral consideration than human beings generally give them.

TASK 8. Answer the questions:

6. What classification of animals do you know?
7. When did people begin domesticating animals?
8. What kinds of farms do you know?
9. Why did people begin taming cats and dogs?
10. What do animal rights activists do?
11. Do you agree that domestic animals are our friends? Do we have to protect them?

TASK 9. Multiple choice. Choose the best variant of an answer:

1. Animals who live in a natural state are called … animals:
   a) domestic; b) wild; c) pet; d) farm
2. The main product of dairy farms is:
   a) clothing; b) meat; c) milk; d) feathers.
3. Who pulls plows in Asian rice fields?
   a) a llama; b) a reindeer; c) a water buffalo; d) a bull.
4. Who is the most spoilt member of the British family?
   a) a child; b) a parent; c) a parrot; d) a dog.

TASK 10. Names of animals are often a part of different proverbs or idioms in Ukrainian language. For example, впертий як віслюк, незграбний як слон, хитрий як лисиця. Guess the meaning of English idioms, matching two halves of the table:

a black sheep	впертий
dog-eared (book, album)	ворог, що вдає з себе друга
to flog a dead horse	вжити рішучих заходів
to take the bull by the horns	той, хто не дотримується загальноприйнятих норм суспільства

a wolf in the sheep's clothing	даремно намагатись когось переконати
pig-headed	із загнутими сторінками (книжка, альбом)

Supplementary exercises:

TASK 11. Grammar point: a or an.
- What article would you use with the word "elephant": a or an?
- Recollect the rules, how to use indefinite articles before vowels and consonants with examples.

TASK 12. Answer the questions: what wild animals can be domesticated? Can penguins be made domestic? Read and listen to the "Penguin joke" and dramatize the dialogue:

A PENGUIN JOKE

One day a man and his wife were walking down the street when they came across a penguin.

'Oh!' explained the man. 'What a surprise! What shall we do with it?'

'I know,' said his wife. 'We'll ask a policeman.'

So they found a policeman and explained what had happened.

'Mmm,' said the policeman, 'I think the best thing is to take it to the zoo.'

'What a good idea!' said the woman. 'We'll go there straight away.'

The next morning the policeman was walking down the same street when he saw the couple again with the penguin. 'I thought I told you to take that penguin to the zoo,' the policeman said. 'Well, we did,' said the man. 'We took it to the zoo and we all had a really good time. So this afternoon we're taking it to the

cinema, and this evening we're going to have a meal in a fish restaurant.'

TASK 13. Grammar point: *definite* and *indefinite* articles. Why is the word *penguin* first used with an indefinite article *a* and then with a definite article *the*?

TASK 14. Grammar point: future forms. Underline the sentences that contain future forms of the verbs (structures *to be going to do something* and *will + verb*). What is the difference between the structures. Make up your own examples.

TASK 15. What animals are usually described as clever (brave, stupid)?

TASK 16. Read one of Aesop's fables and fill in the missing words.

A stupid … found a …'s skin in the forest one afternoon. He put it on and went to the barnyard to frighten the other animals. "Hee-haw, I'm a …," the stupid … said. "That's a very silly joke," the … answered. "Even though you look like a …, anyone can tell you're a … as soon as you open your mouth."

TASK 17. Write your own fable or funny story about domestic animals.

TASK 18. Find interesting facts about domestic animals and present them to the class.

Topic 8. FARM ANIMALS. CATTLE

TASK 1. What farm animal would you breed if you were a farmer? Why? Tell the class about your preferences.

TASK 2. What farm animal…

- chews the cud?
- has a compound stomach?
- produces wool?
- produces milk?
- produces eggs?
- produces feathers?
- is used for transportation and work?
- has a cleft upper lip?
- has a 40-week gestation period?
- has a 21-week gestation period?
- has dense fleece?
- has a keen sense of sight and hearing?
- has claws?
- has a beak?
- can swim?
- can perform in a circus?
- is concerned with sports?

CATTLE

Cattle are among the most important farm animals. We eat the meat of cattle, and we drink the milk of cattle; we use it to make butter, cheese, and ice cream. The hides of cattle provide leather for our shoes. Cattle also furnish materials for medicines, soap, and glue. In some countries, cattle do work. They pull plows, carts, and wagons.

All cattle have large bodies, long tails, and cloven hoofs. Some cattle have horns. Cattle chew a cud. Beef cattle are raised for their meat. Dairy cattle are raised for their milk. Dual-purpose cattle provide both meat and milk.

People on every continent raise cattle. Cattle live in cold lands such as Iceland, and in hot countries such as India. Hindus in India believe cattle are holy animals. They do not kill cattle or eat their meat.

People sometimes give cattle names. But they rarely learn to respond to their names as horses and dogs do.

A cow is a female and a bull is a male. Steers are castrated males. A young cow is called a heifer until she gives birth to a calf. A calf is a young heifer or bull. A group of cattle is known as a herd.

Notes

for our shoes – для нашого взуття
cloven hoofs – роздвоєні ратиці
chew a cud – жують жуйку
dual-purpose cattle – м‘ясо-молочна худоба
Hindus in India – індуси в Індії
holy animals – священні тварини

TASK 1: Is it True or False?

1) We eat the meat of cattle and we drink the milk of cattle.
2) We use the milk of cattle to make butter, cheese and ice-cream.
3) The hides of cattle provide leather for our clothes and shoes.
4) In some countries cattle do work.
5) All cattle have horns.
6) Beef cattle are raised for their milk and meat.
7) In China people believe that cattle are holy animals.
8) People always give cattle names.

TASK 2. Choose the best variant of an answer:

1) ….. are among the most important farm animals.
a) Pigs
b) Cattle
c) Horses
d) Sheep
2) In some … cattle do work.
a) cities
b) villages

c) countries

3) ….. in India believe cattle are holy animals.
   a) Muslims
   b) Indians
   c) Hindus

4) A cow is a … .
   a) female
   b) male
   c) child

5) Cattle chew …. .
   a) flowers
   b) cud
   c) grass

6) A group of cattle is known as a … .
   a) crowd
   b) steer
   c) herd

TASK 3. Answer the questions:

1. Why don't Hindus kill cattle?
2. What types of cattle do you know?
3. What do cattle look like?
5. When is a young cow called a heifer?
6. Where do cattle live?

Topic 9. A DAIRY COW

The cow belongs to the class of ruminants. Its value as a domestic animal consists in its ability to consume and digest large quantities of roughage and to convert it into milk and meat for human food.

The cow's stomach is compound. It has four distinct compartments: a rumen, a reticulum, an omasum, and an abomasum. The stomachs of mature cows vary in capacity depending on the size of the animal.

To produce a large supply of rich milk, cows must be not only well fed but also be of good milking qualities. The cows that are producing milk require a much larger quantity of water than is necessary for growing animals.

The period of gestation in cows is about 40 weeks.

The lactation period is the period of milking after each calf and it usually lasts for about ten months.

The first milk after calving is called colostrums, and it has a necessary laxative action on the calf's stomach.

Dairy cows are milked three times a day and watered twice a day. In summer the consumption of water by cattle is greater on account of the greater evaporation from the skin.

TASK 1. Answer the questions:

1. What class of animals does the cow belong to?
2. What farm animals chew the cud?
3. Why is a cow a valuable animal?
4. How many compartments are there in the cow's stomach?
5. How long does the period of gestation in cows last?
6. How long does the lactation period last?
7. In what season do the cattle consume more water?

TASK 2. True or False:

1. The cow belongs to ruminants.
2. The cow's stomach has three parts.
3. The cows that are producing milk require less water than is necessary.
4. The period of gestation is 20 weeks.
5. The period of lactation lasts for about seven months.
6. The first milk after calving is called colostrums.
7. Dairy cows are milked two times a day and watered three times a day.
8. In summer the consumption of water by cattle is lower.

TASK 3. Listen and tell what information is new for you:

INTERESTING FACTS ABOUT COWS

At first glance, cows might seem to be simple animals, but they're not! Cows are fascinating animals. For instance did you know that cows can smell something up to six miles away? Here's a list of interesting facts:

1. Cows are social animals, and they naturally form large herds. And like people, they will make friends and bond to some herd members, while avoiding others.

2. Cows are red-green colorblind. In a bullfight, its the waving of the cloth that attracts the bull not the red color.

3. A cow's heart beats between 60 and 70 beats per minute.

4. Cows can hear lower and higher frequencies better than humans.

5. The average cow chews at least 50 times per minute.

6. The typical cow stands up and sits down about 14 times a day.

7. An average cow has more than 40,000 jaw movements in a day.

8. Cows actually do not bite grass; instead they curl their tongue around it.

9. Cows have almost total 360-degree panoramic vision.

10. Cows have a single stomach, but four different digestive compartments.

11. Cows are pregnant for 9 months just like people.

12. Cows spend 8 hours per day eating, 8 hours chewing the cud, and 8 hours sleeping.

13. You can lead a cow upstairs, but not downstairs. Cows knees can't bend properly to walk downstairs.

14. Cows only have bottom teeth.

15. Dairy cows are economic job creating machines! One dairy cow creates four full-time jobs in the local community.

21. The spots of the Holstein breed are like fingerprints. No two cows have exactly the same pattern of black and white spots. They are all different.

Topic 10. MILK

Milk is the most nutritive of all foods and a favorite drink of people throughout the world. Milk has almost all the nutrients in large amounts and in such proportions that people need for growth and good health.

All female mammals produce milk to nourish their young. But when we think of milk, we generally think of the milk that comes from cows. Cows provide most of the milk used in Europe, the United States, Canada, and many other countries. In some parts of the world, however, other animals produce the main supply of milk. Goat milk is popular in parts of Europe, Latin America, Africa, and Asia. Camels provide milk in the desert lands of Arabia, Central Asia, and northern Africa. Some South Americans drink llama milk. In Arctic regions, people get milk from reindeer. Sheep provide much of the milk in Greece, Iran, and Turkey. Milk in Egypt, India, and Pakistan is supplied by a water buffalo.

Butter, cheese, ice cream, yogurt, and several other foods are made from milk. Milk – or one of its products – is also an in-

gredient in many foods, such as cakes, puddings, and sauces. Milk is also used in making industrial goods.

Notes

throughout the world – у цілому світі
female mammals – матки ссавців
their young – своїх малят
used in Europe – котре споживають у Європі
the main suuply of milk – головну частку молока
in many foods – у багатьох кулінарних виробах
industrial goods – промислові товари

TASK 1. Match the words and the Ukrainian equivalents:

1) a camel	a) годувати
2) favourite	b) потребувати
3) to nourish	c) думати
4) the young	d) ріст
5) a water buffalo	e) коза
6) to need	f) постачання
7) nutritive	g) пустинний
8) to provide	h) улюблений
9) a drink	i) кількість
10) an amount	j) молодняк
11) supply	k) буйвол
12) desert	l) забезпечувати
13) a growth	m) поживний
14) to think	n) напій
15) a goat	o) верблюд

TASK 2. Write a plural form of the following nouns:
a country –
a product –
a cake –
a mammal –

a pudding –
a sheep –
a proportion –
a water buffalo –
a sauce –
a reindeer –

TASK 3. Make up a past form of the following words:

to drink –
to need –
to use –
to come –
to produce –
6. to get –
7. to think –
8. to make –
9. to supply –
10. to nourish –

TASK 4. Fill in the the sentences using the following words: llama, popular, made, has, water buffalo, milk, get, favourite, provide, sheep.

1. People need … for growth and good health.
2. Milk is a … drink of people throughout the world.
3. … supply milk in Egypt, India, and Pakistan.
4. Yogurt, cheese, butter, ice cream are … from milk.
5. People … milk from reindeer in Arctic regions.
6. Cows … most of the milk used in Europe, the United States, Canada.
7. Some South Americans drink … milk.
8. In Greece, Iran, and Turkey … provide much of the milk.
9. Milk …almost all the nutrients in large amounts.
10. Goat milk is … in parts of Europe, Latin America, Africa and Asia.

TASK 5. Answer the questions:

1. What are domestic animals?
2. Is milk a favourite drink of people throughout the world?
3. Where is goat milk popular?
4. Do you like to drink milk? In what foods do we use milk?

5. What animals supply milk in Egypt, India, and Pakistan?
6. Is milk healthy?
7. How often do you drink milk?
8. What products are made from milk?
9. What animals provide milk in desert lands?

TASK 6. Translate the sentences:
1. Масло, сир, йогурт, морозиво та інші продукти зроблені з молока.
2. Молоко буйвола п'ють в Єгипті, Індії та Пакистані.
3. Молоко - важливий компонент у багатьох стравах, таких як тістечка, пудинги і соуси.
4. Всі самки ссавців виробляють молоко, щоб годувати своїх малят.
5. У регіонах Арктики люди отримують молоко від північного оленя.
6. Верблюди забезпечують молоко в пустинних землях Аравії, Середньої Азії і північної Африки.
7. Ми вважаємо, що використовується переважно молоко корів, але в деяких частинах світу інші тварини дають головну частку молока.
8. Деякі південноамериканці п'ють молоко лами.
9. Молоко також використовується у виготовленні промислових товарів.
10. Молоко містить майже всі поживні речовини у великій кількості, які потрібні людям для росту і здоров'я.

TASK 7. Listen and tell what information is new for you:
1. Cows produce 90 per cent of the world's milk needs.
2. According to the legend, the Milky Way was created by drops of milk from the breast of Hera, the wife of Zeus, as she breast-fed Hercules.
3. Nero's second wife, Poppaea, kept 500 asses to provide milk for her bath.

4. The current UK annual milk production stands at 13.7 billion litres.
5. Louis Pasteur developed pasteurisation for beer more than 20 years before he did it for milk.
6. In 1984, Swedish scientists reported improved milk yield from cows fitted with plastic discs with insecticide to keep their heads fly-free.
7. Buffalo milk has 25 per cent more protein than cow's milk.
8. The world's first commercial dromedary dairy opened in Riyadh, Saudi Arabia in 1986, selling camel milk at £1.20 a litre.
9. Cow's milk was first drunk by humans 10,000 years ago in what is now Afghanistan and Iran.

Topic 11. NUTRIENTS IN MILK

TASK 1. What animals produce milk? What milk is the most popular in our country? Does milk contain many nutrients?

TASK 2. Study the following words:

replacement	заміна
worn-out tissue	зношена тканина
perfect	досконалий
it lacks enough iron	воно має досить мало заліза
vital	життєво важливий
to carry out	виконувати
rich flavor	насичений смак
tiny globules	маленькі часточки
golden tint	золотистий відтінок
to maintain	підтримувати
to remain	залишатися
prevention	запобігання
via lymph ducts	через лімфатичні протоки
rickets	рахіт
to supplement	додавати

a dairy	молочарня
three times as much	у три рази більше

TASK 3. Read the text:

NUTRIENTS IN MILK

The body *requires* **six kinds of nutrients** for energy, growth, and the replacement of worn-out tissue. These nutrients are water, carbohydrates, fats, proteins, minerals, and vitamins. Milk has been called "the most nearly *perfect* food" but milk is not "the perfect food" because it lacks enough iron and does not *provide* all vitamins.

Water is the most *vital* nutrient. The body needs water *to carry out* all its life processes. Cow's milk is about 87 per cent water.

Carbohydrates are a major source of energy for the body. The carbohydrate content of milk is *mainly* lactose, or milk sugar. In addition to providing energy, lactose helps the body absorb the minerals calcium and phosphorus in milk. Our bones and teeth consist largely of these minerals. Lactose also gives milk its sweet taste.

Fats, like carbohydrates, provide energy. They also supply certain fatty acids that the body must have. Fat gives milk its rich flavor. Milk fat also contains fat-soluble vitamins A, D, E, and K and several other substances. One of these substances, carotene, gives milk its golden tint. Milk fat appears as tiny globules. A drop of milk *contains* about 100 million such globules.

Proteins help the body grow and maintain itself. They also supply energy. The proteins in milk are complete proteins – that is, they contain all the amino acids (protein parts) needed for building blood and tissue. Only egg proteins and the proteins in some meats have a higher food value than milk proteins have. Casein makes up about four-fifths of the protein content of milk. It *is found* only in milk.

Minerals, like proteins, help the body grow and remain healthy. Calcium and phosphorus are the most important minerals in milk. In fact, milk is the chief food source of calcium. Other minerals in milk include potassium, sodium, and sulphur and smaller amounts of aluminum, copper, iodine, manganese, and zinc.

Vitamins are essential for growth, maintaining body tissue, and the prevention of such *diseases* as beriberi and rickets. Milk provides more vitamins – and in larger amounts – than most other natural foods do. Milk is an excellent source of vitamins A and B2 (riboflavin), and a good source of vitamin B1 (thiamine). Vitamin A is present in milk as an emulsion and passes into the body via the lymph ducts. Other vitamins in milk include vitamins B6, B12, C, E, and K and niacin. Milk also has vitamin D, but *the quantity* is low. Vitamin D is important for babies and children chiefly because it prevents rickets. There is a simple and safe way of rickets prophylaxis: a baby's diet should be supplemented with vitamin D by the direct addition of vitamin D2 or D3 to milk. Therefore, most dairies add *extra* vitamin D to milk.

All milk – human and animal – contains the same nutrients. The amounts differ, however. Compared with cow's milk, for example, the milk from a water buffalo has 3 times as much fat and 1½ times as much protein. Human milk has less proteins and minerals than cow's milk.

Comprehension Check

TASK 1. Answer the questions:

1. What kinds of nutrients does the body need?
2. Is milk the most perfect food? Why?
3. What nutrient is the most vital?
4. What is lactose? What functions does it perform?
5. What fat-soluble vitamins do you know?
6. What proteins are called complete?
7. What are the most important minerals in milk?

8. What are vitamins essential for?
9. What vitamins is milk rich in?
10. What vitamin does it lack?
11. Why is vitamin D essential for babies?
12. Does human milk differ from animal milk?

TASK 2. Complete the following table:

Six kinds of nutrients	
The function of water	
The amount of water in cow milk	
The function of proteins in general	
The function of complete proteins in particular	
The function of carbohydrates	
The function of lactose	
The function of fats	
The function of minerals in general	
The function of phosphorus and calcium in particular	
The functions of vitamins in general	
The function of vitamin B1	
The function of vitamin D	
The mineral that milk lacks	
The vitamin that milk contains in low amounts	
Vitamins that milk is rich in	
Minerals that milk is abundant in	

TASK 3. Multiple choice:

1. … is the most vital nutrient.

a) protein; b) water; c) carbohydrate

2. Lactose is a …….

a) protein; b) fat; c) carbohydrate

3. Carotene is a ……..
a) vitamin; 2) mineral; 3) protein
4. Casein is … protein.
a) milk; b) meat
5. Vitamin D prevents … .
a) rabies; b) beriberi

Vocabulary Work

TASK 4. Look through the text and find the synonyms of the following words:

1. excellent;
2. to perform;
3. additional;
4. supply;
5. essential;
6. chiefly;
7. is present;
8. consists of;
9. illnesses;
10. the number;
11. needs.

TASK 5. Guess a word by the following definition:

1. The same as milk sugar: _ _ _ _ _ _ _
2. Typically milk protein: _ _ _ _ _ _
3. A fat-soluble vitamin that gives milk its golden tint: _ _ _ _ _ _ _ _ _.
4. The mineral that milk lacks: _ _ _ _.
5. The mineral in milk that is the most important for our bones: _ _ _ _ _ _ _.
6. A disease caused by the lack of vitamin D: _ _ _ _ _ _ _.
7. The same as vitamin B2: _ _ _ _ _ _ _ _ _ _.
8. The same as vitamin B1: _ _ _ _ _ _ _ _.

9. The disease caused by the lack of vitamin B1: _ _ _ _ _ _ _ _.

Grammar work

TASK 6. Fill in adjectives in a comparative or superlative degree:

1. Milk is not (perfect) product.
2. Water is (vital) nutrient.
3. Lactose-free milk is (sweet) than common milk.
4. Milk with high content of fat is (rich) in flavor than low-fat milk.
5. Proteins in some kinds of meat have a (high) food value than milk proteins have.
6. Calcium and phosphorus are (important) minerals in milk.
7. Milk provides (large) amounts of vitamins than other natural products.
8. Buffalo milk is (fat) than human milk.
9. Human milk has (few) proteins than cow's milk.

TASK 7. Fill in a suitable preposition:

the replacement … worn-out tissues; to carry … all the life processes; a major source … energy … the body; … addition … providing energy … the body; to consist … minerals; to make … about four-fifths … the protein content … milk; vitamin A is present … milk; to pass … the body … via lymph nodes; to be supplemented … vitamin D; compared … cow's milk.

TASK 8. Put the verbs in brackets in the Passive Voice:

1. Six kinds of nutrients (to require) for the growth and good health.
2. Not all the minerals and vitamins (to provided) with milk.
3. All life processes (to carry out) with water.
4. Calcium and phosphorus (to absorb) with the help of lactose.

5. A lot of nutrients (to supply) with milk.
6. Rickets (to prevent) by adding vitamin D to the diet.

Listening activities

TASK 9. Watch the video about milk and continue the sentences:

1. Milk is a highly nutritious _____.
2. It is designed to sustain the newborn _____ during its first months of life.
3. A huge _____ of food products are made from cow's milk, such as _____, _____, _____, and _____.
4. These products are referred to as _____ products.
5. Many milk products are fortified with _____.
6. Milk _____ can be divided into two categories: casein and whey proteins.
7. The _____ of fat in commercial milk varies depending on the type of milk.
8. Many people are intolerant to _____.
9. Milk is very high in vitamin B ___.
10. Calcium found in milk is easily _____.
11. Phosphorus plays an _____ role in many biological processes.
12. Milk products have been linked with reduced blood _____.

TASK 10. Work in pairs and make up dialogues about milk. Express your opinions according to the advantages and disadvantages of its use, about personal likes or dislikes. Apply the following structures: *In my opinion …, I am sure that …, I believe*

that …, I suppose that …, I agree with you …, Let me contradict you…, I am sorry but I can't say the same…

Topic 12. HOG

About a fourth of the meat eaten in Europe and the United States comes from hogs. These animals provide pork, which is eaten as pork chops, ham, bacon and sausage. The fat, skin, hair, glands and other parts of hogs are used to make a variety of products. These products include lard, leather, brushes, soap, fertilizer, glue, and medicines.

Farmers in almost every country raise hogs. Both young and adult hogs are also called pigs or swine. Young hogs are almost always called pigs. Hogs are among the most intelligent of the domesticated (tamed) animals. Some people consider them dirty, yet hogs keep themselves cleaner than most other farm animals do. However, during warm weather, hogs often roll about in mud to keep cool.

There are about 840 million hogs on farms throughout the world. China has the most hogs, about 40 per cent of the world total. Hogs rank with cattle and poultry as an important source of farm income.

There are many kinds of hogs raised around the world. Because hogs have short reproduction cycle, new breeds can be developed over a relatively short period of time. Often, such breeds of hogs reflect the climate and production methods of the region in which they are raised. In Europe, for example, each country has developed its own breeds of hogs. Common breeds of hogs include here the Large White and the Landrace. All such hogs are white and have droopy ears.

Farmers in the United States raise chiefly crossbred hogs. Crossbred hogs are produced by mating parents of different breeds. Crossbreeds, also called hybrids, are more active at birth, grow more rapidly and have high reproduction rates.

Notes

about a fourth – майже одна четверта
consider them dirty – вважають їх брудними
to keep cool – щоб охолодитися
of the world total – від усієї кількості у світі
by mating parents – паруванням батьків
reproductive rates – відтворювальні показники

TASK 1. Answer the questions:

1. What kinds of products are hogs used for?
2. How do people call young hogs?
3. How many hogs are there all over the world?
4. Do hogs have short or long reproduction cycle?
5. Name two common breeds of hogs.
6. What are Crossbred hogs?
7. What qualities do the Crossbred hogs have?

TASK 2. True or False?

1. Farmers in almost every country raise hogs. T / F
2. Hogs are among the most stupid domesticated animals. T / F
3. Hogs are considered to be dirty. T / F
4. Breeds of hogs reflect the climate of the region in which they are raised. T / F
5. Farmers in the United States raise chiefly Large White hogs. T / F

TASK 3. Fill in the missing words:

1._____
and other parts of hogs are used to make a variety of products.
2. Young hogs are almost always called _____ .
3. During _____ weather, hogs often roll about in mud to _____.
4. Hogs rank with cattle_____as an important source of farm income.

5. In Europe each country has developed _____ .
6. Common breeds of hogs include _____and_____.
7. Crossbred hogs are produced by _____ parents of different breeds.

TASK 4. Choose the right answers:
1. How are hogs also called?
a) swine
b) a boar
c) a pig
2. Hogs are …
a) wild animals
b) domesticated animals
c) pets
3. How many hogs are there throughout the world?
a) about 760 000 000
b) about 457 000 000
c) about 840 000 000
4. There …
a) are different breeds of hogs in every country.
b) is only one breed.
c) are 100 breeds throughout the world.
5. Crossbred hogs are …
a) produced by mating parents of different breeds.
b) produced by mating parents of the same breed.
c) not produced; they are an independent breed.

TASK 5. Match the words on the left with the examples/definitions on the right:

mud	a large pig that is kept for its meat
a hog	wet earth that has become soft and sticky
a crossbreed	pigs' meat
pork	a breed that results from crossing different breeds

TASK 6. Put the following words in the gaps: hogs, million, pigs, crossbred, pork, swine.
1. There are many kinds of … raised around the world.
2. Hogs provide …, which is eaten as chops, ham, bacon, and sausage.
3. Both young and adult hogs are also called … or … .
4. There are about 840 …. hogs on farms throughout the world.
5. Farmers in the USA raise chiefly…. hogs.

TASK 7. Fill in the gaps using The Present Simple Tense:
1. Hogs ….. (to be) one of the most intelligent domestic animals.
2. In Europe each country … (have) its own breed of hogs.
3. Hogs … (have) a little reproduction cycle.
4. Farmers in the USA … (raise) chiefly crossbred hogs.
5. Crossbreeds, also called hybrids, … (to be) more active at birth, … (to grow) more rapidly and … (to have) high reproduction rates.

TASK 8. Fill in "was or "were":
1. Last summer I … on my grandfather's farm.
2. My parents ….. afraid of hogs.
3. I … in a danger because one hog was trying to attack me.
4. My grandfather calmed it down, and I … happy.

TASK 9. Write sentences in the Present Continuous Tense:
1. I/ across / the road /walk/now.
2. Jane and Jack /a hog/ look / for.
3. They/to/find/try/it.
4. My grandfather/them/laugh/at.
5. I/read/a/now/about/book/hogs.

TASK 10. Write sentences in the Passive Voice:
1. Pork (to eat) in many countries.
2. Hogs (to raise) all over the world.
3. Different parts of hogs (to use) to make a variety of products.

4. Hogs (to domesticate) many years ago.
5. Hogs (to consider) dirty.
6. Different breeds of hogs can (to develop) over a relatively short period of time.
7. Crossbred hogs (to produce) by mating parents of different breeds.

TASK 11. Fill in a suitable preposition:
1. Pork comes … hogs.
2. Crossbred hogs are produced … mating parents … different breeds.
3. Because hogs have a short reproduction cycle, new breeds can be developed … a relatively short period … time.
4. There are about 840 million hogs … farms … the world.
5. Pork is eaten … pork chops, ham, bacon, and sausage.
6. Hogs often roll … … mud to keep cool.
7. Such breeds … hogs reflect the climate and production methods … the region … which they are raised.

TASK 12. Translate the sentences:
1. Такі породи ростуть швидше та швидко розмножуються.
2. Свині мають короткий репродуктивний цикл.
3. Кожна країна створює власні породи свиней.
4. Свині вважаються розумними тваринами.
5. Зі свинини виготовляють шинку, ковбасу, бекон та інші продукти.
6. Клей, щітки, добрива та інші продукти також роблять із свиней.

TASK 13. Prepare a project about raising hogs in Ukraine. Is it an important branch of animal husbandry in our country?

TASK 14. Listen to the facts about hogs. What can you add?

INTERESTING FACTS ABOUT HOGS

- Pigs are intelligent animals.
- Like humans, pigs are omnivorous, meaning they eat both plants and other animals.
- A pig's snout is an important tool for finding food in the ground and sensing the world around them.
- Pigs have an excellent sense of smell.
- Some people like to keep pigs as pets.
- Wild pigs (boars) are often hunted in the wild.
- In some areas of the world, wild boars are the main source of food for tigers.
- Feral pigs that have been introduced into new areas can be a threat to the local ecosystem.
- Pigs can pass on a variety of diseases to humans.
- In comparison with their body size, pigs have small lungs.

Topic 13. MEAT

Meat is animal flesh that is eaten as food. Meat consists largely of muscles, but fat and other animal tissues are also considered meat. The most commonly eaten meat in Europe, in the United States and Canada come from animals that are raised for food. These animals and the meat that come from them are cattle (beef and veal), hogs (fork), sheep (lamb and mutton), and poultry (chicken, duck, and turkey). Game, which is meat from wild animals, is also frequently eaten. In addition, fish is included among meat-producing animals.

Humans are omnivorous. They eat both vegetables and meat. Meat is a food of high nutritive value because it provides energy and essential nutrients for men.

About 14 billion kilograms of red meat is eaten in the United States each year. That averages 54 kilograms of red meat per year for each person. About 34 kilograms is beef; 20 kilograms is

pork; 0.9 kilogram is veal; and 0.45 kilogram is lamb and mutton. Canadians eat an average of 47 kilograms of red meat per person each year. Only the people of Argentina, New Zealand, and Uruguay eat more red meat than North Americans.

Notes

animal flesh – тіло тварини
commonly eaten meat – м'ясо, яке часто їдять
lamb – тут: м'ясо молодого баранчика
game – дичина (м'ясо)
in addition – крім того
per year per each person – на рік на одну особу
eat an average of – їдять у середньому

TASK 1. Answer the questions:

1. What is meat?
2. Are fat and other animal tissues considered meat?
3. What animals are raised for food?
4. Is fish included among meat-producing animals?
5. Why is meat a food of high nutritive value?
6. How many kilograms of meat are eaten in the United States each year?
7. Do Canadians eat 54 kilograms of red meat per person each year?

TASK 2. Fill in the blanks with the following words: meat, person, flesh, provides, food, wild.

1. Meat is animal _____ that is eaten as food.
2. The most commonly eaten_____ in Europe, in the United States and Canada come from animals that are raised for _____.
3. Game, which is meat from_____ animals, is also frequently eaten.
4. Meat_____ energy and essential nutrients for men.

5. Canadians eat an average of 47 kilograms of red meat per_____ each year.

TASK 3. Fill in the sentences, using the following prepositions: for, in, of (2), from.

1. Meat consists largely _____ muscles.
2. The most commonly eaten meat in Europe, in the United Stated and Canada come _____ animals that are raised for food.
3. Meat provides energy and essential nutrient___ men.
4. About 14 billion kilograms of red meat is eaten_____ the United States each year.
5. Only the people____ Argentina, New Zealand and Uruguay eat more red meat than North Americans.

TASK 4. Match the nouns from the left column with the adjectives from the right column:

Adjectives	Nouns
Nutritive	Animals
Wild	Meat
Essential	Value
Red	Nutrients

TASK 5. Put the words in the correct order to make sentences:

1. Food/is/meat/as/eaten.
2. Frequently/game/is/eaten/also.
3. Among/animals/fish/is/meat-producing/included.
4. Food/a/value/high/meat/of/nutritive/is.
5.Canadians/red/of/an/kilograms/meat/47/average/of/eat.

TASK 6. Put the verbs in brackets in the Present Simple:

1. Meat _____(to be) animal flesh.
2. Humans_____(to be) omnivorous.
3. They_____(to eat) both vegetables and meat.

4. Meat_____(to provide) energy and essential nutrients for men.

5. Canadians_____(to eat) an average of 47 kilograms of red meat per person each year.

Topic 14. KINDS OF MEAT. MEAT DISHES

One should eat in order to live
And not live in order to eat

TASK 1. Read the list of words, choose the adjectives that characterize meat in the best way, and prove your answers: cheap, nutritious, healthy, harmful, expensive, poor, substantial, light.

TASK 2. How do you understand our epigraph? Can it be applied to the topic of our classes and in what way?

TASK 3. Revise the topic "Meat" and answer the questions:

- What is meat?
- What does meat consist of?
- What animals provide people with meat?
- What is poultry?
- What is game?
- Is meat a product of high nutritive value?
- What does meat provide people with?
- How many kilograms of red meat are eaten in the United State each year?
- How much meat is eaten in Canada?
- Who eats most of meat?

TASK 4. Pronunciation work. Practice the following verbs:

[ ]	[ ]	[ ]	[ ]
d**i**ll	v**ea**l	b**a**con	l**a**mb
herr**i**ng	wh**ea**t	m**ai**ze	bl**a**ckberry
fish	p**ea**s	pl**ai**ce	r**a**bbit
ch**i**cken	b**ea**ns	st**ea**k	**a**pple
m**i**nt	cr**ea**m	gr**a**pe	h**a**m

TASK 5. Vocabulary work. Group the words above under the following headings and add your own examples:

Cereals	**Dairy products**	**Fish**	**Fruit**	**Herbs**	**Meat**	**Vegetables**

TASK 6. Read and practice the words to the text "Kinds of Meat":

veal	телятина
flesh	м'ясо, плоть
calf	теля, телятина
tender	ніжний
fat	жир
beef	яловичина
mild	м'який
flavour	аромат; запах
full-grown	дорослий
lamb	ягня
mutton	баранина
pork	свинина
taste	смак
cure	заготовляти, запасати; консервувати, солити, сушити
ham	шинка, окіст
variety	різноманітність; різновид
various	різноманітний
gland	залоза
brain	мозок

kidney	нирка
heart	серце
liver	печінка
tongue	язик
chitterlings	тельбухи
large intestine	великий кишечник
sweetbread	солодке м'ясо (волова та підшлункова залози)
pancreas gland	підшлункова залоза
thymus gland	зобна (вилочна, загрудинна) залоза
tripe	рубець; тельбухи
lining	внутрішня частина
available	доступний
fresh	свіжий
frozen	заморожений
canned	консервований
raw	сирий
spoil	псуватись
refrigerate	зберігати в холодильнику
thaw	розморожувати
seal	герметично закривати
heat	нагрівати
destroy	знищувати
bacterium, -a	бактерія (ї)
treat	обробляти
sodium nitrate	сода

TASK 7. Read and translate the text:

KINDS OF MEAT

There are several different types of red meat.

Veal is the flesh of calves less than 14 weeks old. It is light pink and contains little fat. Veal is more tender than beef and

has a milder flavour. Meat from calves over 14 weeks is called calf. Beef is the flesh of full-grown cattle (animals from 1 to 2 years old). Beef is bright red and has white fat.

Lamb is the flesh of sheep less than 1 year old. It is red and has white fat. Lamb has a milder taste than mutton. Mutton is the flesh of sheep over 1 year old. It has a deep red to purple colour. Mutton has a stronger flavour than lamb.

Pork is the flesh of hogs. Most pork comes from animals from 4 to 7 months old. Pork has a light pink colour, with white fat. It has a mild taste. Many cured meats, such ham and bacon, are made from pork.

Variety meat is the general name for various organs and glands of meat animals. Common variety meats include the brains, hearts, kidneys, livers, and tongues of animals. Some other variety meats are chitterlings (hog large intestines), sweetbreads (pancreas and thymus glands) and tripe (linings of the first and second cattle stomachs). Meat is available in fresh, *frozen*, *canned*, and *cured* forms. Fresh meat is raw meat. Fresh meat spoils quickly and must be refrigerated until it is cooked. People can keep fresh meat from spoiling by freezing it. Frozen meat should be cooked as soon as it thaws and should not be refrozen.

Canned meat has been sealed in a metal can and then heated. The heat cooks the meat and destroys bacteria. Cured meat, such as ham, bacon, and sausage, has been treated with salt and sodium nitrate to control bacterial growth.

TASK 9. Look through the text once more and fill in the table:

Animals	**Age**	**Meat**	**Colour**	**Flavour**	**Amount of Fat**
calf					
calf					
cattle					
lamb					
sheep					
hog					

TASK 10. Speaking. Answer the following questions:

1. What types of red meat do you know?
2. What animals provide us with red meat?
3. What is veal?
4. What colour is beef?
5. What flavour has pork?
6. What meat is called mutton?
7. Does lamb contain much fat?
8. What is variety meat?
9. What organs and glands can be eaten?
10. What forms is meat available in?

TASK 11. Grammar:

- Look at the following sentence: Meat is available in fresh, *frozen*, *canned*, and *cured* forms. What part of speech are the words *cured, frozen, canned*?
- Read and memorize the following rules:

The participle is a non-finite form of the verbs which has verbal, adjectival and adverbial properties. There are two participles in English: Present Participle (or Participle I) and Past Participle (or Participle II). Present Participle is formed by adding the ending –ing to the infinitive without particle to. Past Participle is formed by adding the ending –ed to regular verbs. Past Participle of the other verbs can be consulted in the list of irregular verbs. These verbs must be learnt by heart.

- Look at the verbs we have just named and say:
  - When do we double consonants while adding -ed?
  - What do we add to verbs ending with -e?

One-syllable verbs

Rules №	**Infinitives**	**Past Participle**	**Explanation**
1.	to ca**n**	canned	final single consonant after one

			vowel doubles
2.	to s**ea**l, to tr**ea**t, to h**ea**t	sealed, treated, heated	final single consonant after two vowels doesn't double
3.	boas**t**	boasted	final consonant after one more consonant doesn't double
4.	to ste**w**	stewed	**y, w, x** are never doubled (ex.: stayed, boxed)
5.	to cr**y**	cr**ied**	**y** after a consonant
6.	to cur**e**	cured	final single **e** after consonant is dropped

Two-syllable verbs with one consonant after one vowel

№	Infinitives	Past Participle	Explanation
7.	to listen, answer, visit	listened, answered, visited	stress on the **first** syllable: just add –ed
8.	to trave**l**	trave**ll**ed	**Exception**: final **l.**
9.	to prefer, to regret	preferred, regretted	stress on the **second** syllable: double final consonant
10.	to obe**y**, to allo**w**, to rela**x**	obeyed, allowed, relaxed,	**Exception**: **y, w, x** are never doubled

- Look at the list of verbs denoting **the ways of cooking** meat and some actions concerned with it:

to fry	смажити на пательні	to defrost	розморожувати
to boil	варити	to dice	нарізати кубиками
to braise	тушкувати (попередньо підрум'янити)	to bone	відокремлювати від кісток
to stew	тушкувати (готувати у маленькій кількості води)	to slice	нарізати тонко (на відбивні)
to steam	готувати на парі	to carve	вирізати шматки м'яса
to roast	пекти в духовці або на вугіллі)	to chop	рубати (сокирою); відбивати
to foil	запікати у фользі	to trim	обрізати м'ясо (відрізати жир)
to grill	готувати на грилі	to mince	перекручувати на м'ясорубці, подрібнювати

- Make up Participle II from the verbs we have just mentioned.
- Look at list of verbs denoting **the ways of eating meat**. Form Past Participle of the them: to bite, to eat, to nibble, to chew, to gobble, to crunch, to lick, to swallow, to drink, to sip, to munch.

TASK 12. Practice pronouncing Past Participle of the verbs from the table. Pronounce [t] after voiceless consonants, [d] after voiced consonants and vowels, and [id] after t, d.

TASK 13. Listening and monologue speech. Listen about two British meat dishes and fill in the table. Read the texts and check

your answers. Tell your group mates about one of the dishes using information from the table.

The name of the dish	Part of Britain	Kind(s) of meat	Other ingredients	The way of cooking

I. Haggis

Haggis is a delicious dish that you can only find in Scotland. Many people don't even want to try it when they hear what ingredients it has in it! It contains sheep's heart, lungs and liver, which you mix with oatmeal, then put into a sheep's stomach and boil for about three hours! The Scots traditionally eat it on special occasions and it is an important part of Scottish culture. The Scottish poet Robert Burns even wrote a poem about it called *Address to the Haggis.*

II. Irish Stew

Irish stew is the most famous Irish dish. Wherever you are in Ireland, you are sure to find a restaurant that serves its own Irish stew recipe. Irish stew always has meat, potatoes and vegetables in it and usually includes carrots and leeks. The meat is typically lamb, but you could use beef or rabbit instead. The ingredients cook together slowly in a large pot. Irish stew is a delicious meal.

TASK 14. Listening and dialogical speech. Listen to the dialogue and say:

- What famous British meat dish is mentioned?

- What kind of meat does it require?
- What other ingredients does it need?

Ben: Now, have we got everything we need?
Sam: Well, let's see. There are some onions and potatoes, but there aren't any mushrooms and, of course, there isn't any minced beef.
Ben: Are there any carrots?
Sam: A few. But we don't need many, so that's OK.
Ben: How much milk is there?
Sam: Only a little. And there isn't any butter, and we haven't got much cheese.
Ben: Well, we don't need much cheese. Is there anything else?
Sam: No, not for Shepherd's Pie. We've got some salt and pepper, and there's a lot of flour. Would you like me to help with the shopping?
Ben: Yes, please.

TASK 15. Dialogue. Read the dialogue in pairs and underline the expressions of quantity. Explain the use of *some, any, much, many, a lot of, a few, a little, few, little.*
Memorize the use of the mentioned-above expressions and make up a similar dialogue about some meat dish.

Quantity expression	**Type of Sentences**	**Type of Nouns**
some	affirmative (ствердне)	Countable Uncountable
any	negative, interrogative (заперечне, питальне)	Countable Uncountable
much	negative, interrogative	Uncountable
many	negative, interrogative	Countable

a lot of	affirmative	Countable, uncountable
a few (декілька)	all the types	Countable
a little (трохи, дещо)	all the types	Uncountable
few (мало)	all the types	Countable
little (мало)	all the types	Uncountable

TASK 16. Quiz (Part 1). Multiple choice. Choose the appropriate variant.

1. Pork chops are one of my favourite …
a) bowls b) courses c) dishes d) plates
2. In England they eat apple sauce with …
a) pork b) lamb c) mutton d) beef
3. I am very fond of eating … onions with cold beef.
a) frozen b) raw c) pickled d) salted
4. The meat is rather tough (жорстке) so you have to chew it for a long time.
a) bite b) chew c) eat d) swallow
5. Mr. Hot sprinkled some … over his steak.
a) salt b) sugar c) honey d) pepper
6. The steak looked tender, but it was as tough as …
a) a belt b) old boots c) a saddle d) rubber
7. The meat must be cooked in the oven for … hours.
a) one b) two c) three d) four
8. I don't like my steak cooked too long. I like it ….
a) burnt b) raw c) underdone d) well done
9. My mother buys steak from …
a) the butcher b) the baker c) the greengrocer d) the pharmacist
10. The … recommends the roast beef.
a) the teacher b) the policeman c) the actor d) the chef
11. A traditional English … consists of at least two eggs and several rashers of bacon.

a) dinner b) lunch c) supper d) breakfast
12. A four course … of an appetizer, soup, meat and dessert is enough for me.
a) meal b) snack c) food d) bite
13) Snake meat tastes similar to ...
a) chicken b) pork c) lamb d) beef
14) Game pie is the specialty of this ...
a) school b) hospital c) post-office d) restaurant

TASK 17. Quiz (Part 2). Match English idioms and their Ukrainian equivalents:

one man's meat is another man's poison	давати комусь велику насолоду; хлібом не годуй
to stew in one's own juice	відплатити тією самою монетою
to serve somebody with the same sauce	знищити, перетворити в котлету
to save one's bacon	багато шуму та мало діла
to make mincemeat of	харчі і питво
to ride sandwich	змістовна книжка
every cook praises his own broth	надто пізно
meat and drink	овочі, зелень
easy meat	кожний кулик своє болото хвалить
after meat mustard	що коневі на користь, то миші на смерть
green meat	їхати втиснутим між двома пасажирами
to be meat and drink to somebody	легка здобич
a book full of meat	врятувати власну шкуру
great boast, small roast	варитися у власному сокові

TASK 18. Listen to the song and fill in the missed words.

We've go lots of food to eat
There are _____
That is _____
We've got lots of food to eat
It's dinner time

We can make a tasty dish
This is _____
Those are _____
We can make a tasty dish
It's dinner time

You can have some food with me
Those are _____
That is _____
You can have some food with me
It's dinner time.

Topic 15. VITAMINS IN MEAT

TASK 1. Speaking. What do you know about vitamins?

- What are vitamins?
- Are they present in the body in only very small amounts?
- What classes of vitamins do you know?
- What fat-soluble vitamins do you know?
- What vegetable sources of vitamin A do you know?
- Where do we get vitamin D from?
- Why is it important to include vitamin D in the diet?
- What disease is caused by the lack of vitamin D?

TASK 2. Read the following information: "The History of Vitamins", underline the numerals and practise them:

It was discovered by the Englishman William Fletcher in 1905 that if a vitamin is absent in the diet, a specific deficiency disease may develop. In 1906, an English biochemist Sir Frederick G. Hopkins also discovered that certain food factors were important to health. The term vitamin originated from "vitamine", a word first used in 1911 by the Polish scientist C. Funk to designate a group of compounds considered vital for life. Elmer V. McCollum and M. Davis discovered vitamin A during 1912-1914. In 1922, Edward Mellanby discovered Vitamin D while researching a disease called rickets. Vitamin B2 was discovered by D.T. Smith in 1926.

TASK 3. Pronunciation Work: Notice how we can say a date in two ways paying attention to the pronunciation of the sound [Ɵ].

8/1/74 the eighth of January, nineteen seventy-four
January the eighth, nineteen seventy-four

- In pairs practise saying the following dates.

4 June	25 August	31 July	1 March	3 February
21/1/1988	2/12/1976	5/4/1980	11/6/1965	18/10/1989

- Listen to the pronunciation of the dates and practise them.

TASK 4. Vocabulary work. Read the new words to the topic "Vitamins in Meat" and practise their pronunciation:

essential	необхідний
fatty tissue	жирова тканина
store	зберігати
glycogen	глікоген
edible	їстівний
mostly	переважно
detect	виявляти

detectable	помітний
particular	особливий
differ	відрізнятися
considerably	значно
raw	сирий
lean meat	нежирне м’ясо
liver	печінка
content	вміст
principle	головний
striking fact	вражаючий факт
thiamine	тіамін
abundant	що міститься у великих кількостях
riboflavin	рибофлавін
yeast	дріжджі
circulatory	кровоносний
releasing	вивільнення
disorder	розлад
gums	ясна
vision	Зір

TASK 5. Listen to the text “Vitamins in Meat”, read and translate it:

VITAMINS IN MEAT

In muscles and organs of the animals the high metabolic processes take place. This means that they must contain great amounts of important nutrients such as essential amino acids, vitamins, minerals and fatty acids. They also store some carbohydrates, mostly glycogen, as energy source.

Food components, which are in amounts higher than a few micrograms or milligrams per 100g of food, are called macronutrients. In meat, they make up more than 98 per cent of the edible portion, water included.

Some meat components are needed only in low amounts (in milligrams or micrograms) per person per day. They are vitamins. Many kinds of vitamins can be detected in all meats but the amount of a particular vitamin differs considerably depending on type of meat and whether the meat is cooked or raw. The fat-soluble vitamins A and D are nearly absent in lean meat (LM) of animals, but liver is particularly rich in vitamin A. Ascorbic acid (vitamin C) is detectable in lean meat in relatively small amounts in comparison with fruits and vegetables. Organs, especially liver, have a high ascorbic acid content.

B-vitamins are the principle vitamins in all animal tissues except the bones. The difference in content of B-vitamins between different muscles and organ meats is low. Again, liver is especially high in each B-vitamin. But the most striking fact is that pork contains three to ten times more vitamin B1 (thiamin) than other meat food. This high concentration of vitamin B1 is reached only by some plant concentrates, such as soy flour or dry yeast. Thiamine helps maintain the circulatory and nervous systems and aids the body in storing and releasing energy. Riboflavin (B2) is needed for normal growth and heath. It is abundant in liver. B6 helps prevent nervous disorders and skin diseases and vitamin B12 helps maintain red blood cells. The body needs these vitamins for normal vision and healthy gums and tissues.

TASK 6. Answer the questions to the text:

1. Where do the high metabolic processes take place?
2. What must muscles and organs contain?
3. What nutrients are energy sources?
4. What nutrients do we call macronutrients?
5. What vitamins are nearly absent in lean meat?
6. What organ is particularly rich in vitamins A, B and C?
7. Is ascorbic acid detectable in lean meat?
8. Is ascorbic acid present in liver?
9. What group of vitamins is principle in animal tissues?

10. Is there any difference in content of B-vitamins between different muscles and organs?
11. What vitamin does pork contain?
12. What is thiamine needed for?
13. What is riboflavin needed for?
14. What are vitamins B6 and B12 needed for?

TASK 7. Fill in the grid and make up sentences:
Ex. Vitamin A is abundant in liver. The content of vitamin A is low in lean meat.

Vitamin	Kind of meat or an organ where the vitamin is present	Additional information: high / low concentrates; effects
A		
B1		
B2		
B6		
B12		
C		
D		

What product is the richest source of vitamins?

TASK 8. Look at the table about the vitamin content in different products and make up sentences taking into consideration the word order:

Vitamin	The Product	Effect on the Health
A	carrots, fruits, green leaves, milk	important for vision, teeth
B1	rice, wheat germ, pork, liver, peas, legumes	important for growth
B2	milk, egg white, liver, green leaves,	required in metabolic processes; neces-

	grain, legumes, liver, dark green vegetables	sary for growth, skin, nails.
B6	pork, meat, cereals, legumes, green vegetables	prevents nervous disorders and skin diseases; helps lower the risk of heart attacks
B12	food of animal origin only(!): liver, kidney, fish, eggs, milk and milk products	maintains red blood cells; helps lower the risk of heart attacks
C	citrus fruits, broccoli, strawberries, melon, green pepper, tomatoes, dark green vegetables, potatoes	formation of hemoglobin
	fish oils, fish liver, eggs	prevents rickets

Guess what is the last vitamin. Why is it so important for children?

Topic 16. CHICKEN

Chickens are domestic or farm birds. They live throughout the world. The live span of a chicken is about 10 to 15 years. The male is larger and more brightly colored than the female. This is common feature in birds. The males show off their colorful feathers to attract the females. The chickens also have a number of special growths on their bodies that most other birds do not have. These growths include the red comb on top of the head and the red wattles that hang beneath the beak. The male

has a larger comb compared to the female. The male is called a rooster. The female is called a hen while the young are called chicks. The female is usually ready to lay her first eggs when she is around six months old.

Chickens – like other birds – have feathers and wings. The feathers help them to keep warm in cold weather. Wings enable chickens to fly. However, they can fly only a few meters at a time.

Raising chickens for meat and eggs is a major industry in many countries. Chicken meat and eggs are a good source of protein. Protein is a chemical compound that is necessary for a healthy diet. Chicken meat is also low in fat. However, chicken eggs contain a large amount of cholesterol. Many physicians believe that cholesterol in a person`s diet may contribute to heart disease.

Some people raise chickens as a hobby. They breed them for body size and color patterns. The birds are exhibited at fairs and livestock shows. People sometimes use feathers from the chicken's neck and back to make flies (special hooks) for fishing. In addition, scientists may use chickens for research in medicine and other fields. Chicken eggs are used to make many vaccines, which protect human beings and animals from diseases.

Chickens eat worms, insects, seeds, grains, snails, slugs, fruits, vegetables and many other foods. The gizzard which is a part of the stomach contains tiny stones to help grind up the food.

Animals like the hawks, bobcats, snakes, skunks, owls, raccoons, foxes and opposums prey on chickens.

Chickens are grouped according to class, breed and variety. Most classes are named for the area where the chickens were first developed. There are approximatelty 175 varieties of chickens. They are grouped into 12 classes and approximately 60 breeds based on geographical areas: Asiatic, American, Continental, English, Mediterranean. The most famous breeds are: Bantams (a miniature chicken breed), Plymouth Rock

(originated in the United States), Marans (a small breed preferred for its eggs rather than meat), Leghorns (the most popular commercial breed), Rhode Island Red Chicken.

Notes

to keep warm – грітися
special growths – окремі нарости
is low in fat – має мало жиру
in other fields – в інших галузях
according to – відповідно до
are named for – називаються за

TASK 1. Answer the questions:
1. What is a chicken raised for?
2. What do feathers do for chickens?
3. Which compound does chicken meat contain?
4. What may cholesterol contribute to?
5. Say a few words about chicken breeding.
6. According to what aspects are chickens grouped?
7. What are classes of chicken named for?
8. Are chickens domestic or wild birds?
9. How long do they live?
10. What breeds of chickens do you know?
11. What colour are Leghorns?
12. Why are males more colourful than females?
13. How is a male called? What about a female?

TASK 2. True or False?
1. A chicken is raised for its skin. F / T
2. Wings enable chickens to fly. F / T
3. Chicken meat and eggs have no protein at all. F / T
4. Chicken eggs are used to make perfume and cosmetics. F / T

TASK 3. Fill in the missing words:

1. Chickens have _____ and wings.
2. They can fly only a few meters _____ .
3. _____ is a chemical compound that is necessary for a healthy _____.
4. Cholesterol may _____ to heart _____ .
5. Scientists may use chickens for _____ in medicine and other fields.
6. Chicken eggs are used to make many _____, which protect human beings and animals from diseases.
7. The live _____ of a chicken is about 10 _____ 15 years.
8. Marans are small breeds preferred _____ their eggs _____ than meat.
9. This is common feature _____ birds.
10. Many animals prey _____ chickens.
11. The gizzard contains tiny stones to help grind _____ the food.
12. Chickens are grouped into 12 _____ .
13. The names of breeds are based _____ geographical areas.

TASK 4. Choose the right answer:

1. Chicken is raised for …

a) skin
b) meat and eggs
c) fat

2. Special growths on chickens` bodies are …

a) horns and fur
b) wattles and a comb
c) needles

3. People sometimes use feathers from the chicken's neck and back to make …

a) furniture
b) pens
c) flies
4. Most classes are named for … .
a) the time when they were developed
b) the area where they were developed
c) the city where they were developed

TASK 5. Match the words on the left with the examples/definitions on the right*:*

a beak	a common farm bird that is kept for its meat and eggs
a chicken	a red piece of flesh that grows on the top of a male chicken's head
a comb	a hard pointed mouth of a bird
a breed	a chemical substance found in your blood
cholesterol	a type of animals that is kept as a pet or on a farm

TASK 6. Put the words in the gaps: wings, hobby, a chicken, protein, meat
1 ... is a bird that is raised for its meat and eggs.
2 …. enable chicken to fly.
3. Chicken …is low in fat.
4. … is a chemical compound that is necessary for a healthy diet.
5. Some people raise chickens as a … .

Task 7. Fill in the table:

Life span of a chicken	
The male	
The female	
The young	

Food	
Enemies	
The number of breeds	
The number of classes	
The number of varieties	

TASK 8. Write sentences in the Past Simple:
1. Yesterday my mother … (to prepare) chicken for dinner.
2. I … (not / to want) to eat it.
3. But mother … (to say) that chicken meat and eggs (to be) a good source of protein.
4. After some complaining I eventually … (to eat) more than I usually do.

TASK 9. The Present Simple Tense:
1. A chicken … (to be) a bird that is raised for its meat and eggs.
2. Chiken eggs… (to contain) a large amount of cholesterol.
3. Some people … (to raise) chickens as a hobby.
4. Chicken meat and eggs … (to be) a good source of protein.
5. Feathers … (to help) them to keep warm in cold weather.

TASK 10. Write the plural of the following nouns:

a bird, an egg, a disease, a human, a body, a breed, an enemy, a man, a beak, a stomach, an age, a consumer, a leaf, a deer, a sheep, a male, a neck, a wattle, a fox, a class.

TASK 11. Translate into English:
1. Курка – це домашній птах.
2. Самець більший та яскравіший, ніж самка.
3. Самка готова нести яйця у віці приблизно 6 місяців.
4. Кури їдять насіння, зернята, фрукти, овочі, комахи та інше.
5. Змії, сови, лисиці полюють на курей.

6. Півень має гребінець та борідку.

TASK 12. Listen to the new facts about chickens and comment on them:

AMAZING FACTS ABOUT A CHICKEN

1. The highest number of eggs produced by one hen in a year is 371.

2. Bred for meat, a pullet becomes a hen at one year old, kept for eggs it is a hen at 16-20 weeks.

3. Mexico has the highest egg consumption of any country at 420 eggs per year.

5. The Hen and Chicken Islands lie to the east of Auckland off the coast of northern New Zealand. They were named by James Cook after the star cluster the Pleiades which was also known as the Hen and Chickens.

6. The world's oldest known chicken was a hen that died of heart failure at the age of 16.

Topic 17. NUTRITIONAL VALUE OF CHICKEN EGGS

Eggs are laid by female animals of many different species, including birds, reptiles, amphibians, mammals, and fish, and have been eaten by humans for thousands of years. Bird and reptile eggs consist of a protective eggshell, albumen (egg white), and vitellus (egg yolk), contained within various thin membranes. The most popular choice for egg consumption are chicken eggs. Other popular choices for egg consumption are duck, quail, roe, and caviar.

Egg yolks and whole eggs store significant amounts of protein and choline, and are widely used in cookery. Due to their protein content, the United States Department of Agriculture categorizes eggs as Meats within the Food Guide Pyramid. Despite the nutritional value of eggs, there are some potential health issues arising from egg quality, storage, and individual allergies.

Chickens and other egg-laying creatures are widely kept throughout the world, and mass production of chicken eggs is a global industry. In 2009, for eample, an estimated 62.1 million metric tons of eggs were produced worldwide from a total laying flock of approximately 6.4 billion hens. There are issues of regional variation in demand and expectation, as well as current debates concerning methods of mass production. The European Union recently banned battery husbandry of chickens.

TASK 1. Answer the questions:
1. What species of animals lay eggs?
2. Have eggs been eaten by humans for thousands of years?
3. What does an egg consist of?
4. What kinds of eggs are most commonly eaten?
5. What is an egg valued for?
6. Can eggs be classified as meat?
7. Can eggs cause allegy?
8. What is an approximate number of eggs produced in 2009?

TASK 2. Form degrees of adjectives:
necessary, healthy, good, fine, bad, warm, rich, poor, fast, easy, cold, various, difficult, hot, dry, interesting, popular, significant.

TASK 3. Put the words in the correct order:
1. most, The, choice, egg, consumption, are, for, chicken, popular, eggs.
2. yolks, Egg, whole, eggs, used, in, widely, and, cookery, are.
3. are, Chickens, widely, kept, the, world, throughout.
4. mass, of, are, There, concerning, debates, methods, production.
5. and, arising, health, are, There, potential, allergies, some, issues, from, quality, storage, individual, egg.

TASK 4. Is it true or false?
1. Amphibians and mammals do not lay eggs.
2. Eggs have been eaten by humans for thousands of years.
3.The most popular choice for egg consumption are duck eggs.
4. Eggs contain a lot of fats and carbohydrates.
5. The Americans do not classfy eggs as meat.
6. There are no risks concerning eggs consumption.
7. Mass production of chicken eggs is a global industry.

TASK 5. Translate the sentences:
1. Качині яйця також поживні та смачні.
2. Курей тримають в усьому світі.
3. Найбільщ популярні яйця – курячі.
4. Існують суперечки стосовно методів виробництва яєць та утримання домашньої птиці.
5. Куряче яйце – важливе джерело білку.
6. Важливо правильно зберігати яйця.
7. Яйця їдять тисячі років.

TASK 6. Listen and tell what information is new for you:

Top 10 facts about eggs

1. Worldwide, around 1.2 trillion eggs are produced for eating every year. The average person on Earth consumes 173 eggs a year.

2. Forty per cent of the world's eggs are consumed in China.

3. The Guinness World Record for omelette making is held by Howard Helmer, who made 427 omelettes in 30 minutes.

4. The average hen lays between 250 and 270 eggs a year but some lay more than 300.

5. According to research published in 2008, male dinosaurs were sometimes responsible for sitting on eggs until they hatched.

6. "Nobody can eat 50 eggs," (George Kennedy in the 1967 film Cool Hand Luke).

7. The world record for eating hard-boiled eggs is 65 in 6min 40sec, by Sonya Thomas in 2003. She would have eaten more but they ran out of eggs.

8. This year's World Hard-Boiled Egg Eating Championship is due to be held at Radcliff, Kentucky, on Saturday, with a prize fund of $3,000.

9. The brown or white colour of an eggshell is purely dependent on the breed of the hen.

10. "A hen is only an egg's way of making another egg," (Life And Habit by Samuel Butler 1835-1902).

Topic 18. BEE

Bee produce honey, which people use as food; and wax, which is used in such products as candles, and cosmetics. There are about 20,000 species of bees. Only the kinds known

as honey bees make honey and wax in large amounts to be used by people.

Flowers provide food for bees. The bees collect little grains of pollen and a sweet liquid called nectar from the blossoms they visit. They make honey from the nectar, and use both honey and pollen as food. During their flights, bees spread pollen from one flower to another, thus pollinating the plants they visit. This enables the plants to reproduce.

Like most insects, bees have three pairs of legs and four wings. They also have a special stomach, called a honey stomach, in which they carry nectar. All female bees have a sting, which they use for self-defense.

A typical honey bee colony is made up of one queen, tens of thousands of workers, and a few hundred drones. The queen is the female honey bee that lays eggs. The workers are the unmated female offspring of the queen. The drones are the male.

Notes

known as honey bees – відомі як медоносні бджоли
to be used by people – щоб їх використовували люди
they visit – котрі вони відвідують
from one … to another – від одної до іншої
thus pollinating – і таким чином запилюють
like most insects – подібно, як більшість комах
for self-defense – для самозахисту

TASK 1. Answer the questions:
1. What does a bee produce?
2. How do people use bee products?
3. How many species of bees are there?
4. What do bees collect?
5. How do bees enable plants to reproduce?

6. How many wings and legs have bees got?
7. What special organ have they got?
8. Do males or females have a sting?
9.What is a typical honey colony like?

TASK 2. Continue the sentenes:
1. The queen is …
2. The drone is …
3. The workers are …
4. All female bees have a sting, which … .
5. Bees carry nectar in … .
6. Bees have three ... .
7. Bees spread … .

TASK 3. Fill in a suitable verb in the correct form: to use, to produce, to be, to collect, to visit, to pollinate, to make up, to spread, to carry, to lay.
1. Bees ... honey.
2. The colony is ... ... of one queen, tens of thousands of workers, and a few hundred drones.
3. Wax … … in cosmetics.
4. Flowers … … by bees.
5. Bees … pollen from one flower to another.
6. Nectar … … by bees.
7. Bees … the plants they … .
8. The queen … the female honey bee that … eggs.

TASK 4. Translate the sentences:
1. Квіти забезпечують бджіл їжею.
2. Бджоли мають особливий шлуночок, у якому вони переносять нектар.
3. Люди їдять мед, а віск використовують для виробництва свічок та косметики.

4. Бджоли збирають пилок та та солодку рідину – нектар.
5. Існує приблизно 20 000 видів бджіл.

Task 5. Is it true or false?
1. All the bees produce wax and honey in great amounts.
2. There are few species of bees.
3. Bees make honey from the nectar, and use both honey and pollen as food.
4. Bees do not pollinate flowers.
5. Bees have two pairs of legs and six wings.
6. Bees have a sting, which they use for self-defense.
7. The workers are the unmated male offspring of the queen.

TASK 6. Listen and tell what information is new for you:

Interesting facts about bees

1. The honey bee has been around for millions of years.

2. Honey bees, scientifically also known as Apis mellifera, which mean „honey-carrying bee", are environmentally friendly and are vital as pollinators.

3. It is the only insect that produces food eaten by man.

4. Honey is the only food that includes all the substances necessary to sustain life, including enzymes, vitamins, minerals, and water; and it's the only food that contains „pinocembrin", an antioxidant associated with improved brain functioning.

5. Honey bees have 170 odorant receptors, compared with only 62 in fruit flies and 79 in mosquitoes. Their exceptional olfactory abilities include kin recognition signals, social communication within the hive, and odor recognition for finding food. Their sense of smell is so precise that it could differentiate hundreds of different floral varieties and tell whether a flower carried pollen or nectar from metres away.

6. A honey bee can fly for up to six miles, and as fast as 15 miles per hour.

7. The average worker bee produces about 1/12th teaspoon of honey in her lifetime.

8. A hive of bees will fly 90,000 miles, the equivalent of three orbits around the earth to collect 1 kg of honey.

9. A honey bee visits 50 to 100 flowers during a collection trip.

10. A colony of bees consists of 20,000-60,000 honeybees and one queen. Worker honey bees are female, live for about 6 weeks and do all the work.

11. The queen bee can live up to 5 years and it's role is to fill the hive with eggs. She is the busiest in the summer months, she lays up to 2500 eggs per day. The queen bee has control over whether she lays male or female eggs. If she uses sperm to fertilize the egg, the larva that hatches is female. If the egg is left unfertilized, the larva that hatches is male.

12. Larger than the worker bees, the male honey bees (also called drones), have no stinger and do no work at all. All they do is mating. In fact, before winter or when food becomes scarce, female honeybees usually force surviving males out of the nest.

13. Each honey bee colony has a unique odour for members' identification.

14. Only worker bees sting, and they die once they sting. Queens have a stinger, but they don't leave the hive to help defend it. It is estimated that 1100 honey bee stings are required to be fatal.

15. Honey bees communicate with one another by dancing.

16. During winter, honey bees feed on the honey they collected during the warmer months. They form a tight cluster in their hive to keep the queen and themselves warm.

Topic 19. FISH

All fish have two main features in common. First, they are vertebrates (have a backbone) that live in water. Secondly, they breathe mainly by means of gills.

Fish differ so in shape, colour, and size that it is hard to believe they all belong to the same group of animals. For example, some fish look like rocks, and other like worms.

The smallest fish is the Trimmaton nanus, a goby, which is about 1 centimeter long. The largest fish is the whale shark, which may grow more than 12 meters long and weigh over 14 metric tons. It feeds on plankton and is completely harmless to most other fish and to human beings. The most dangerous fish weigh only a few pounds or kilograms.

Fish live almost anywhere there is water. They are found in the cold waters of the Arctic and in the warm waters of tropical jungles. They live in mountain streams and in underground rivers.

Fish have great importance to human beings. They provide food for millions of people. In addition, fish are important in the balance of nature. They eat plants and animals and, in turn, become food for plants and animals.

Notes

in common – спільно
by means of gills – за допомогою зябер
differ in shape – відрізняються формою
weigh 14 metric tons – важать 14 тонн
it feeds on plankton – вона живиться планктоном
a few pounds – декілька фунтів
anywhere there is – всюди, де є

TASK 1. Read the text and answer the questions:

1. What do all fish have in common?
2. What is the smallest fish?
3. What is the largest fish?
4. Where do all fish live?
5. Are fish important to human beings? Why?

TASK 2. Spelling:

1. All fish are v _ _ _ _ _ _ _ _ _ _ and have a b _ _ _ _ _ _ _ _
2. W _ _ _ _ _ _ _ _ _ _ may grow more than 12 meters long.
3. Fish differ in s _ _ _ _.
4. Whale shark feeds on p _ _ _ _ _ _ _.
5. Fish breathe by means of g _ _ _ _.
6. Fish can be h _ _ _ _ _ _ _ or d _ _ _ _ _ _ _ _.

TASK 3. Translate the sentences:

1. Рибу можна знайти в холодних водах Арктики, в теплих водах тропічних джунглів та в підземних річ ках.
2. Риба забезпечує їжею мільйони людей.
3. Риби також підтримують природній баланс у світі.

TASK 4. Put the words into the right order:

1. Live / anywhere/ almost/ there/ fish/ is/ water.
2. By means/ mainly/ breathe/ they/gills/ of.
3. Are/ to/ useful/ people/ fish.
4. Goby/ a/ about/ long/ 1 centimeter/ is/.

TASK 5. Put the verbs into Past Simple:

Be, differ, eat, feed, grow, weigh, live, have, become, provide.

Topic 20. HOW FISH LIVE

When fish become adults. Every fish begins life in an egg. In the egg, the undeveloped fish, called an embryo, feeds on the yolk until ready to hatch. The fish reaches adulthood when it begins to produce sperm and eggs. Most small fish become adults within a few months after hatching. But some small fish become adults only a few minutes after hatching. Large fish require ..//several years. The longest-lived fish are probably certain sturgeon, some of which have lived in aquariums more than 50 years.

How fish get food. Most fish are carnivores (meat-eaters). They eat shellfish, worms, and other kinds of water animals. Above all, they eat other fish. They sometimes eat their own young. They chiefly eat algae and other water plants. But most plant-eating fish probably also eat animals. Some fish five mainly on plankton. They include many kinds of flying fish and herring and the three largest fish of all - the whale shark, giant manta ray, and basking shark. Some fish are scavengers. They feed mainly on waste products and on the dead bodies of animals that sink to the bottom.

Many fish have body organs specially adopted for capturing food. They are flashing lures, long jaws, sharp teeth, electricity- producing organs, etc.

How fish swim. Most fish move by swinging the tail fin from side to side and by curving the rest of the body to the left and to the right. Fish maneuver by moving their fins. To make a left turn, for example, a fish extends its left pectoral fin. To stop, a fish extends both of its pectoral fins. Most fast swimmers, such as swordfish and tuna, have a deeply forked tail fin and sickle-shaped pectorals.

Notes

until ready to hatch - поки не вилупиться з нього
above all — передусім
electricity-producing - що виробляють електрику
by swinging - маханням (хвостовим плавцем)
from side to side - з боку на бік
by curving- згинанням
to the left and to the right - наліво і направо
to make a left turn - щоб зробити лівий поворот
a forked tail fin - роздвоєний хвостовий плавець

TASK 1. Are the following statements true or false? Read the text first:

1. An embryo feeds on the plankton.
2. Most small fish become adults within a few years after hatching.
3. Some small fish become adults only a few minutes after hatching.
4. Certain sturgeons have lived in aquariums more than 50 years.
5. Most fish are herbivorous.

TASK 2. Find the synonyms in the text:

The undeveloped fish -
Meat-eaters –
Kind of a water plant-
Herbivorous fish-
Spawn-

TASK 3. Translate the words:

Shellfish, sturgeon, flying fish, herring, whale shark, giant manta ray, basking shark, scavengers, flashing lures, elec-

tricity-producing organs, pectoral fin, swordfish, sickle-shaped pectorals.

TASK 4. Put the verbs into the Past Simple and Past Continuous. Make up your own sentences:
to curve, to move, to swing, to maneuver, to extend, to swim, to capture, to hatch, to become.

TASK 5. Put the words into the right order. Put the question to the sentences:

Fish/ life/ an/ every/ begins/ egg/ in.
The/ are/ sturgeon/fish/ longest-lived.
Fish/ some/ on/ live/ plankton/ mainly.
Maneuver/ by/ fish/ moving/ fins/ their.
Certain/ eat/ fish/ algae.

TASK 6. Fill in the gaps:

The embryo feeds_____ the yolk until ready ___ hatch. ___ fish reaches adulthood ____ it begins __ produce eggs. Most fish ___ carnivores. They ___ other fish. Some fish live mainly _____ plankton. Some fish are _____, they eat waste products. Many fish ___ body organs specially adopted ___ capturing food. Most fish move __ swinging the tail fin ___ side ____ side.

I|NDIVIDUAL WORK

TOPIC 1. FOOD

TASK 1. Find translation for each of the following words:

a) animal	1) люди
b) die	2) тарілки
c) healthy	3) лівий
d) mouth	4) ножі
e) play	5) тварина
f) bowl	6) європейці
g) energy	7) рости
h) knives	8) рослини
i) people	9) щоденний
j) spoons	10) ложки
k) chopsticks	11) бавитись
l) Europeans	12) люди
m) left	13) миска
n) plants	14) здоровий
o) daily	15) енергія
p) grow	16) рот
q) men	17) палички
r) plates	18)вмирати

TASK 2. Put each of the words above into the correct place in the text:

Food is one of our most important ……. needs. It gives us ……. to work and …… . It makes us grow, and keeps our bodies strong and …….. . Without food, we would …… . All living things – plants, …… and men – need food to live and …… . But only …… make their own food. They also provide food for animals and …… .

Customs influence the way …… eat. Most Americans and …….. eat from individual ……., using …….., forks and …….. . Arabs use only

their …… hands to spoon foods from a central …….. . Chinese and Japanese use …….. to pick up food from a small bowl held close to the mouth.

TASK 3. Answer the questions:

1. What do we need food for?
2. Why do we need it?
3. Can plants make their own food?
4. What are the eating habits of the American and Europeans?
5. How do Arabs eat?

What do Chinese and Japanese people use to eat with?

Topic 2. BEEF CATTLE

Most beef cattle graze on large areas of open grassland that are unsuitable for growing crops. This method of feeding enables farmers to raise stock without using large numbers of workers and expensive feeds and equipment. Beef cattle have been bred to produce meat under such farming conditions.

Beef cattle have also been bred to mature earlier than dairy cattle and to produce less milk than dairy cattle. However, steers and heifers from dairy breeds also provide excellent beef and contribute to the supply of beef.

Meat from calves that are less than 3 months old is called veal. Meat from older animals is called beef. Butchers classify beef into various cuts, such as steaks and roasts. People also eat the brains, heart, kidneys, liver, pancreas and thymus, tongue, and tripe (stomach lining) of cattle.

There are six chief breeds of beef cattle. They are the Aberdeen Angus, Brahman, Charolais, Hereford, Polled Hereford, and Simmental.

Aberdeen-Angus cattle were developed in the Highlands of Northern Scotland. Brahman cattle thrive in the hot, humid climate. They were developed by crossing various kinds of Zebus, the humped cattle of India. Charolais cattle are a very large, white breed that originated in France. Hereford cattle have red bodies and white faces. They are often called whitefaces. The Hereford breed was developed in the county of Hereford in England. Polled Hereford cattle look much like Herefords but have no horns. Simmental originated in Switzerland and is found in many parts of Europe, where it is raised for beef, milk, and draft (pulling loads). Shorthorns and Polled Shorthorns are also used for beef production.

Notes

under such conditions – за таких умов
and contribute to – і сприяють
by crossing – у результаті схрещування
the humped cattle – горбата худоба
originated in – походить з
look much like – дуже подібна на

TASK 1. Answer the questions:

1. How many chief breeds of beef cattle are there?
2. Where do most beef cattle graze?
3. Do steers and heifers from dairy breeds provide excellent beef?
4. How do the butchers classify beef?

TASK 2. Is it True or False?

1. Meat from calves that are less than 3 month old is called veal.
2. Meat from older animals is called veal.
3. There are five chief breeds of beef cattle.
4. Most beef cattle graze on large areas of open grassland.
5. Aberdeen-Angus cattle were developed in France.

TASK 3. Choose the correct explanation:

Veal	They are often called white-faces
Beef	They thrive in the hot, humid climate
Brahman cattle	Meat from calves that are less than 3 month old
Hereford cattle	Meat from older animals

TASK 4. Choose the appropriate answer:
1. … cattle were developed in the Highland of Northern Scotland.
A. Aberdeen-Angus B. Brahman C. Charolais D. Hereford
2. … cattle have red bodies and white faces.
A. Aberdeen-Angus B. Brahman C. Charolais D. Hereford
3. … cattle thrive in the hot, humid climate.
A. Aberdeen-Angus B. Brahman C. Charolais D. Hereford
4. … cattle are a very large, white breed.
A. Aberdeen-Angus B. Brahman C. Charolais D. Hereford

TOPIC 3. BUTTER

Milk products include butter, cream, sour cream, cheese, buttermilk, casein, ice cream, kumiss, yogurt.

Butter is a good spread for bread. People also fry foods in butter and use it as a part of many baked foods. In Europe, people use butter made from the milk of cows. In some countries, however, butter may be made from the milk of goats, horses, reindeer, sheep, or other animals. Throughout history, people have used butter for various purposes other than for food. In ancient Rome, for example, people used butter as a hairdressing and also as a skin cream.

Butter comes from butterfat, which is present in milk and cream in the form of tiny droplets. Butter is churned from

cream because cream contains about 10 times as much butterfat as milk does. When cream is mixed rapidly at a certain temperature, droplets of butterfat form particles called butter granules. Churning turns these particles into butter. Creameries make butter in a process that has three steps: pasteurization, churning, and packaging.

Cream must be pasteurized before churning. Pasteurization kills harmful bacteria and prevents butter from spoiling. Churning involves beating or stirring cream to turn butterfat into butter. Before churning, cream must be kept in storage tanks at 4 °C to 10 °C for several hours. During storage, a process called tempering occurs, which makes cream easier to churn.

Machines cut the butter into rectangular blocks called prints. Prints weigh 0.1, 0.2, or 0.5 kilogram. The same machines then wrap the prints in waxed paper and put them into packages for sale.

Notes

a good spread for – добре для намазування на (хліб)
for various purposes – для різних цілей
as a hairdressing – для змазування волосся
to turn butterfat – щоб перетворити молочний жир
for several hours – протягом кількох годин

Answer the questions:
1. What do milk products include?
2. What do people use butter for?
3. What is butter made of?
4. How did ancient Romans use butter?
5. What is butter churned from?
6. What parts does a process of buttermaking consist of?
7. Why must cream be pasteurized before churning?
8. What is tempering?

9. Why must cream be kept in storage tanks at 4 °C to 10 °C for several hours?

10. What are prints?

11. How much do prints weigh?

TOPIC 4. HOW BUTTER IS MADE

Creameries make two chief kinds of butter, sweet cream butter and sour cream butter. Sweet cream butter is made from sweet (fresh) cream. Sour cream butter is made from cream that has been soured. A creamery may ripen (sour) cream by adding lactic acid bacteria to it. Ripening improves the flavor of butter and helps preserve its freshness. Salt may be added to help preserve either sweet cream or sour cream butter. During churning, creameries sometimes color butter with various food dyes. The natural color of butter varies from pale to deep yellow, depending on the breed of cow and the feed it ate.

There are two methods of churning cream into butter, continuous churning and conventional churning. A churn is a container in which cream or milk is stirred or beaten. Continuous churning is done by large machines that make butter by rapidly beating cream. The beating process causes the formation of a mixture of butter granules and a milky liquid called buttermilk. This mixture passes through a device that looks like a cannon. There, the buttermilk drains off, and the butter is left behind. Continuous churns can turn cream into butter in three minutes or less.

Conventional churning takes place in large stainless steel drums. Each drum is filled from a third to half of its capacity with cream and is then rotated for about 30 to 45 minutes. Butter granules and buttermilk form after that time. The buttermilk is drained away, and the butter granules are rinsed in cold water. Then most of the water is drained off, and salt may be add-

ed. A conventional churn can produce as much as 3,860 kilograms of butter at a time.

Notes

sweet cream butter – несолоне
sour cream butter – солоне масло
continuous churning – безперервне збивання масла
in three minutes or less – за три хвилини або й менше
from a third to half – від третини до половини
at a time – за один раз

Answer the questions:

1. What kinds of butter do you know?
2. What milk is used to make sour cream butter?
3. How is cream ripened?
4. What is ripening used for?
5. Why is salt added?
6. What does natural color of butter depend on?
7. What methods of churning do you know?
8. What is a churn?
9. How long does churning last?
10. How many kilograms of butter can a common churn produce?

TOPIC 5. CHEESE

Cheese is a healthful, tasty food made from milk. For thousands of years, cheese has been one of the most important foods of people throughout the world. Cheese can be eaten alone or it can be served on crackers, in sandwiches, in salads, and in cooked foods.

There are hundreds of kinds of cheeses, and they differ in taste, texture, and appearance. Many cheeses spread easily, but

others are hard. Some kinds of cheeses taste sweet, and others have a sharp or spicy taste.

Cheese stays fresh longer than milk, and it has much of milk's food value, including proteins, minerals and vitamins. Cheese contains these nutrients of milk in concentrated form. For example, 227 grams of Cheddar cheese provide as much protein and calcium as 237-milliliter glass of milk. Cheese, like milk, supplies important amounts of vitamin A and riboflavin.

Most cheese is produced from cow's milk. People Europe and Asia frequently make cheese from the milk of such animals as buffaloes, goats, and sheep. But cheese can be made from the milk of any animal. Herders in Lapland use reindeer milk in making cheese. In Tibet, yaks supply milk for cheese. Cheese is also made from the milk of camels, donkeys, horses, and zebras.

There are more than 400 kinds of cheese. They have over 2,000 names because some cheeses are known by two or more names. Many cheeses take their names from the country or region where they were first produced. Swiss cheese originally came from Switzerland, and Roquefort cheese is made only near Roquefort, France.

Notes

can be served on – може бути придатним
taste sweet – солодкі на смак
Cheddar cheese – сир чеддар
in making cheese – для виробництва сиру
are known by two – відомі під двома
take their names – беруть свої назви
Roquefort cheese – сир рокфор

Answer the questions:
1. What is cheese?

2. How is cheese eaten?
3. How many kinds of cheese are there in the world?
4. Can some cheeses be spread?
5. What flavor can cheese possess?
6. Can cheese stay fresh longer than butter?
7. What can you say about cheese food value?
8. Does cheese contain enough calcium?
9. What vitamins does it have?
10. What kind of milk is used to make cheese?
11. Why are there so many name of cheeses?
12. Where do cheese names come from?

TOPIC 6. HOW CHEESE IS MADE

Almost all cheeses belong to one of four main groups: soft, semisoft, hard, and very hard. The amount of moisture in the cheese determines its classification.

The process of cheese making involves five basic steps: processing the milk; separating the curd; treating the curd; ripening; and packaging.

First of all, the milk is clarified and pasteurized in order to kill harmful bacteria. After the milk has been processed, it is treated to form a soft substance called curd. The curd contains a liquid called whey, which must be expelled before cheese can be made. The curd is formed by first heating the milk to 30° to 36° C. Then they add a liquid called a starter culture to the milk. This liquid contains bacteria that form acids and turn milk sour. After 15 to 90 minutes, workers add an enzyme – rennet, a substance from the stomachs of calves, that causes the milk to thicken. The paddles blend the enzymes into the milk, which is then left undisturbed for about 30 minutes so curd will form. The curd is then broken up into small pieces for pressing. The curd for most cheeses is packed into metal hoops

or molds and the cheese is kept under great pressure for a few hours to a few days.

After pressing, workers remove the cheese from the hoops or molds. It begins to ripen. Ripening, also called aging, helps give cheese its flavor and texture. Aging times vary for different cheeses and last to about a year. The longer the curing time, the sharper the cheese's flavor.

After being aged, cheese is packaged in a wide variety of shapes and sizes. Some cheeses are sliced and sealed in foil or plastic. Others are sold in large blocks, called rounds.

Notes

first of all – насамперед
turn milk sour – сквашують молоко
causes … to thicken – викликає сичужне зсідання …
is left undisturbed – залишають у спокої
for a few hours to … – від кількох годин до …
to about a year – приблизно до одного року
after being aged – після визрівання

Answer the questions:
1. What groups of cheeses do you know?
2. What does the amount of moisture determine?
3. What does the process of cheese making involve?
4. What is the first step in making cheese?
5. What liquid contain bacteria that turn cheese sour?
6. How long is curd kept under pressure?
7. What is ripening?
8. How long can ripening last?
9. Is there any relationship between curing time and the flavor?
10. How are cheeses packed?

Найуживаніші нестандартні дієслова

Infinitive	Past Indefinite	Participle II	Переклад
to be	was, were	been	бути
bear	bore	born	нести
beat	beat	beaten	бити
become	became	become	ставати
begin	began	begun	починати
bite	bit	bit(ten)	кусати
break	broke	broken	ламати
breed	bred	bred	розводити
bring	brought	brought	приносити
build	built	built	будувати
buy	bought	bought	купувати
catch	caught	caught	ловити
choose	chose	chosen	вибирати
come	came	come	приходити
cost	cost	cost	коштувати
cut	cut	cut	різати
deal	dealt	dealt	мати справу
do	did	done	робити
draw	drew	drawn	тягти
drink	drank	drunk	пити
drive	drove	driven	їхати
eat	ate	eaten	їсти
fall	fell	fallen	падати
feed	fed	fed	годувати
fight	fought	fought	битися
find	found	found	знаходити
fly	flew	flown	літати
forget	forgot	forgotten	забувати
freeze	froze	frozen	заморожувати
get	got	got	діставати
give	gave	given	давати
go	went	gone	іти

Infinitive	Past Indefinite	Participle II	Переклад
to grind	ground	ground	молоти
grow	grew	grown	рости
hang	hung	hung	висіти
have	had	had	мати
hear	heard	heard	чути
hold	held	held	тримати
keep	kept	kept	тримати
know	knew	known	знати
lay	laid	laid	класти
lead	led	led	вести
learn	learnt	learnt	вчити
leave	left	left	залишати
let	let	let	дозволяти
lie	lay	lain	лежати
lose	lost	lost	губити
make	made	made	робити
mean	meant	meant	означати
meet	met	met	зустрічати
pay	paid	paid	платити
put	put	put	класти
read	read	read	читати
ride	rode	ridden	їздити верхи
rise	rose	risen	вставати
run	run	run	бігти
say	said	said	казати
see	saw	seen	бачити
sell	sold	sold	продавати
send	sent	sent	посилати
show	showed	shown	показувати
sing	sang	sung	співати
sit	sat	sat	сидіти
sleep	slept	slept	спати
sow	sowed	sown	сіяти

Infinitive	Past Indefinite	Participle II	Переклад
to speak	spoke	spoken	говорити
spoil	spoilt	spoilt	псувати (ся)
spread	spread	spread	поширювати
spring	sprang	sprung	стрибати
stand	stood	stood	стояти
strike	struck	struck	бити
swell	swelled	swollen	пухнути
swim	swam	swum	плавати
swing	swung	swung	гойдати
take	took	taken	брати, взяти
teach	taught	taught	навчати
tear	tore	torn	рвати
tell	told	told	говорити
think	thought	thought	думати
throw	threw	thrown	кидати
understand	understood	understood	розуміти
undertake	undertook	undertaken	розпочинати
wake	woke	woken	прокидатися
wear	wore	worn	носити
weep	wept	wept	плакати
win	won	won	вигравати
write	wrote	written	писати

ЗАВДАННЯ З ГРАМАТИКИ АНГЛІЙСЬКОЇ МОВИ (ДЛЯ САМОСТІЙНОЇ РОБОТИ)

Завдання № 1

Поставте перед кожним іменником неозначений артикль *a* або *an*:

man, student, apple, honour, hand, atlas, book, hour, alfalfa, unit, horse, ink, ice, hill, officer, face, head, academy, faculty, hog.

Напишіть загальне правило вживання a та an.

Завдання № 2

Утворіть форму множини іменників, напишіть їх у два стовпчики - іменники зі суфіксом ***-(e)s*** та без нього: friend, school, room, table, man, woman, tooth, wife, foot, day, box, city, factory, child, ox, goose, mouse, sheep, swine, deer, house.

Завдання № 3

У якому часі, числі та у якій особі дієслова мають закінчення ***-(e) s*** ? Утворіть цю форму від дієслів:

to go, to come, to read, to know, to dress, to do, to study.

Завдання № 4

Назвіть три випадки, коли в англійській мові вживаємо елемент ***-(e)s.*** Дайте по два приклади на кожний випадок.

Завдання № 5

Що означають позначки ***n,*** v, ***adj*** у друкованих словниках? Як передаємо ці позначки у словничках? Дайте по п’ять прикладів на кожну позначку.

Завдання № 6

Чи ставимо частку ***to*** перед неозначеною формою після модальних дієслів can, must, may? Дайте по одному прикладу реченні па кожне модальне дієслово.

Завдання № 7

У яких випадках, наведених нижче, перед іменником артикль не вживаємо?

teachers, our father, his friend, two students, new houses, John, some cows, calves, pigs, my little sister, Shakespeare.

Завдання № 8

Чи те саме значення мають іменники, коли вони вжиті з артиклем і без артикля? ice, an ice, iron, an iron.

Завдання № 9

Чи потрібно поставити артикль перед іменниками у таких виразах?

on ... Monday, on ... Sunday, in... May, in... March, in... December, in... winter, in... autumn, at... 9 o'clock, at... quarter to 10,... hundred, in... Lviv, in... London, in... USA.

Завдання № 10

У якому ступені перед прикметником треба вживати означений артикль *the?*

longer, longest, larger, largest, shorter, shortest, best, better.

Напишіть загальне правило.

Завдання № 11

Утворіть ступені порівняння таких прикметників: good, bad, little, many (much), difficult, important, happy, easy

Завдання № 12

Напишіть прописом числівники від 1 до 20.

Завдання № 13

Напишіть прописом десятки від 10 до 100.

Завдання № 14

Напишіть прописом числівники: 103; 176; 223; 333; 555; 678; 789; 921; 5,005.

Завдання № 15

Який артикль треба вжити у виразах:

on… first of August, on ... tenth of April.

Напишіть загальне правило.

Завдання № 16

Як правильно написати англійською:

а) десяткові дроби - 0.8 чи 0,8; 1.03 чи 1,03; 0.09 чи 0,09; 2.005 чи 2,005;

б) багатозначні числа - 5,000 чи 5000; 5,550,000 чи 5,550 000.

Завдання № 17

Утворіть ступені порівняння від прикметників: big, hot, flat, short, high, simple, clever, grey, dry.

Завдання № 18

До кожного особового займенника подайте його непрямий відмінок, перекладіть: I, you, he, she, it, we, they. *Зразок.* 1-я: me - мене, мені.

Завдання № 19

До кожного особового займенника подайте присвійний займенник (просту форму), перекладіть. *Зразок.* 1-я, ту - мій, моя, моє, мої.

Завдання № 20

Перекладіть:

One must do it. One can do it. One should do it.

Завдання № 21

Напишіть повні форми таких стягнених форм:

I'm ill. He isn't ill. We'll go there. She doesn't speak German, don't you know it? I didn't write the paper. We shan't do it. He wasn't writing.

Завдання № 22

Поділіть дієслова на дві групи: стандартні і нестандартні, додайте їх у трьох основних формах, перекладіть:

write, ask, hope, take, swim, feed, sleep, meet, say, go, play, live, work, study, cut, travel, form, speak, stop, love, send, do.

Дайте загальну характеристику стандартних і нестандартних дієслів.

Назвіть три основні форми англійських дієслів

перекладіть ці назви рідною мовою.

Завдання № 23

Виберіть синоніми до модальних дієслів ***can, may, must*** перекладіть:

to have to, to be able to, to be allowed to.

Завдання № 24

Утворіть ing-форми від дієслів: to go, to take, to have, to stop, to read, to fly, to cut, to begin, to lie, to tie, to see, to mix, to dress.

Завдання № 25

Знайдіть у словнику прийменники, які вживаються такими дієсловами:

to wait... - чекати

to ask ... - просити

to look ... - шукати

to listen... - слухати

to depend .,. - залежати

to insist... - наполягати

to belong ... - належати

to aim... - мати на меті

to hope ... - сподіватися

to care ... - цікавитися

to agree... - погоджуватися

to think... - думати

Завдання № 26

Перекладіть за словником такі складні прийменники: according to, as to, because of, due to, by means of, in accordance with, in addition to, in connection with, in the course of, in front of, instead of, in spite of, on account of, thanks to, with regard to, in the event of.

Завдання № 27

Напишіть прописом *проценти, градуси і дати:*

1%, 4%, 15%, 5°C, 20°C.

Shevchenko died in 1861. He was born in March, 9.

Завдання № 28

Перепишіть і перекладіть:

It is cold. It is warm. It is spring. It is autumn. It is winter. It rains. It snows. It is getting dark. It is late. It is 9 o'clock. It is a quarter to 9.

It was cold. It was not cold. It was warm. It was not very warm. It was spring. It was autumn. It was too late. It was 9 p.m.

I know it. 1 do not know it. Do you know it? It is for you.

Завдання № 29

Поставте питання

а) загальні -

He has a new dictionary. They are students. She studies at the Academy. You saw him yesterday. He can speak English and French.

б) *спеціальні (до виділених слів)* -

He studies ***marketing.*** He waits ***at the monument.*** The lessons begin ***at 9 o 'clock. My friend*** helps me with my work. You are ***very well.*** He ***is 22 years old.*** They are ***from England.***

Завдання № 30

Дайте короткі відповіді на питання (стверджувальні та заперечні):

Do you play chess? Does he study at the University? Has he spoken to the Dean? Can she do it? Is she ill? Did he finish his letter? May I come in? Have you been to London? Are you fond of swimming? Who is on duty today?

Зразок Does he play chess?

- Yes, he does.
- No, he does not.

PROFESSIONAL ENGLISH

ENGLISH IN FOOD TECHNOLOGIES

(supplementary texts)

MILK FROM FARM TO TABLE (part I)

Many people drink pure, fresh milk every day. But only few realize the many steps required – first at a dairy farm and then at a processing plant – to get this milk to the dining table.

At a dairy farm, milk is produced under highly sanitary conditions by cows called dairy cattle. Almost all dairy farmers use milking machines to milk their cows. Machines are faster and more sanitary than milking by hand. But some dairy farmers still do their milking by hand.

The milk that cows produce is called raw milk until it has been pasteurized. Harmful bacteria grow rapidly in raw milk unless the milk is kept clean and cool. Dairy farmers therefore see that their cows and barns are clean, and they sanitize their milking equipment. Most farmers store raw milk in a refrigerated tank until it can be delivered to a processing plant. As a cow is milked, the milk flows into the tank and is cooled to less than 4.4^{o} C.

Health inspectors check farms and plants and conduct laboratory tests of milk. Cows are also tested periodically by veterinarians for two diseases, tuberculosis and brucellosis.

Most dairy farmers are members and joint owners of a dairy cooperative. A cooperative picks up the members' raw milk and sells it for them to processing plants.

At each farm, the milk hauler examine and take samples of the milk before pumping it into the tank. The samples are important because all the milk from the various farms becomes

mixed in the tank. The samples from each farm go to the local health department and the milk processor to be tested for composition and quality.

Notes

steps required to get – кроки, котрі потрібні, щоб
dairy farmers – фермери-молочники
by hand – вручну
see that – турбуються, щоб
health inspectors – санітарні інспектори
are tested for – перевіряються на
joint owners – співвласники
becomes mixed – змішуються
to be tested for – для перевірки на

MILK FROM FARM TO TABLE (part II)

At a processing plant. More than 40 per cent of the produced milk is processed into various kinds of fluid milk or cream. Most of the rest is made into such dairy products as butter, cheese, and ice cream. A small amount is used to make special types of dairy products, such as acidophilus milk. This milk is often used for treating intestinal disorders.

As soon as the tank truck arrives at a processing plant, laboratory technicians check the odor, taste, and appearance of the milk. They also measure the fat content, the number of bacteria, the amount of milk solids, and the acidity. Technicians further test the milk during and after processing. All this testing helps ensure the quality and purity of the milk. Milk is the most highly tested of all foods.

After the first tests, the milk is pumped into a large refrigerated storage tank. On its way to the tank, the milk passes through a clarifier. This machine removes any hair, dust, or

similar matter that may be in the milk. After the milk is pumped from the storage tank, it goes through five basic steps. These steps, in order, are separation or standardization, pasteurization, homogenization, fortification, and packaging.

After raw milk arrives at a dairy, some of it is separated into skim milk and cream. In separation, the cream, or fat, is skimmed from milk. Some of the cream is then either bottled or used to make butter or other dairy products. The rest is processed into whole milk. The first step in the process is standardization. A milko-tester indicates whether cream should be added to increase the fat content or skim milk to lower it. After the proper fat content is reached, the milk is pasteurized, homogenized, and packaged as whole milk.

Notes

as soon as – як тільки
the tank truck – машина з цистерною
milk solids – сухий молочний залишок
is skimmed from – збирають з
some of the cream – частина вершків

FAT IN MEAT

Fat is one of three main classes of nutrients that provide energy to the body. The others are carbohydrates and proteins. Fats are found in animals and plants. They are composed of carbon, hydrogen, and oxygen.

An animal fat that is liquid at room temperature is called an oil. Fats and oils are insoluble in water, but they can be dissolved in alcohols, chloroform, ether, and gasoline. Beef tallow and some other fats are hard at room temperature. Such fats as butter, lard, and margarine, are soft at room temperature.

Fat has many important uses. It is a source of energy for animals and plants. Fat is stored under the surface of the skin of many kinds of animals, including human beings. These fat deposits act as insulation against heat loss. Deposits of fat around the eyeballs and other organs of animals serve as cushions against injury.

Fat is an important energy source in the diet and is a more efficient fuel than carbohydrates or proteins. It can produce 9 calories of energy per gram. Fat is the body's most efficient form of stored fuel. The body can store fat that is almost dry, but large amounts of water are necessary to store carbohydrates and proteins. The body converts carbohydrates and proteins into fatty tissue for storage. When extra fuel is needed, the body draws on this stored fat.

Fats are composed of substances called fatty acids, and an alcohol called glycerol. Certain fatty acids, known as essential fatty acids, are necessary for the growth and maintenance of the body. The body cannot manufacture essential fatty acids, and so they must be included in the diet.

Notes

including human beings – а також людей
per gram – на один грам
for storage – для накопичення, зберігання
and so – і тому

PROTEIN IN MEAT

Protein is one of the three main classes of food that provide energy to the body. The others are carbohydrates and fats. Proteins exist in every cell and are essential to plant and animal life. Plants build proteins from minerals in the air and the soil.

Human beings and animals obtain protein from foods. Foods high in protein include cheese, eggs, fish, meat, and milk.

All proteins contain carbon, hydrogen, nitrogen, and oxygen. Some proteins also contain iron, phosphorus, and sulphur. Proteins are large, complex molecules made up of smaller units called amino acids. The amino acids are linked together into long chains called polypeptides. A protein consists of one or more polypeptide chains.

Twenty common amino acids are combined into the thousands of different proteins required by the human body. Nine of them, called essential amino acids, cannot be produced by the body. Therefore, they must be supplied by various foods. The remaining amino acids, called non-essential amino acids, can be made by the body in sufficient amounts.

The best source of proteins are cheese, eggs, fish, meat, and milk. The proteins in these foods are called complete proteins because they contain adequate amounts of all the essential amino acids. Cereal grains, legumes, nuts, and vegetables also supply proteins. These proteins are called incomplete proteins because they lack adequate amounts of one or more of the essential amino acids.

Insufficient protein in the diet may cause lack of energy, stunted growth, and lowered resistance to disease.

Notes

foods high in – продукти, котрі багаті на
some proteins – деякі білки
in sufficient amounts –у достатній кількості
they lack adequate – вони не мають достатньої
incomplete proteins –неповноцінні білки
insufficient protein – неповноцінний білок

BEEF

Beef is the meat obtained from mature cattle. It is one of the chief foods of people in many countries. Beef of good quality has a bright-red color; a trim of white fat; and a smooth, firm texture. Flecks of fat within the meat, called marbling, increase the juiciness and tenderness of beef. Beef from young cattle is more tender than that from old animals. Some beef is processed and sold as canned beef, cured beef, smoked beef, or dried beef.

Beef contains many nutrients needed by the human body. It is an important source of protein, helps build and maintain body cells. In addition, beef provides several essential vitamins, including niacin, riboflavin, and thiamine; and such important minerals as iron, zinc, and phosphorus. Beef also has a high energy value.

Beef also contains fat and a fatty substance called cholesterol. Both are needed in the diet. However, many physicians believe that a diet too high in either fat or cholesterol may contribute to the development of certain types of heart disease. They advise to reduce the consumption of these substances. But not all doctors agree that a low-fat diet reduces the risk of developing heart disease.

Beef cattle are fed chiefly grass, hay, and other coarse feed called roughage. In the United States and in Europe, cattle raisers have also fed the animals large amounts of grain to fatten them for market and to produce well-marbled beef. However, consumer demand for meat with less fat has led cattle raisers to discover that high-quality beef can be produced from lean cattle. This change in beef cattle feeding practices may make feed grain available for other uses.

Notes

than that (from) – ніж м'ясо
a diet too high in – їжа, котра має забагато
lean cattle –худа худоба
feeding practices – практика годівлі
for other uses – для іншого використання

PORK

Pork is the meat from hogs. People throughout the world eat more pork than any other kind of meat.

Pork is sold to consumers as fresh meat or in the form of processed meats. Processed meats are cured (treated) with a solution of salt and a chemical called sodium nitrate and then are smoked, baked, or dried. Curing and smoking give these meats a special flavor and help keep them from spoiling quickly or losing their color. The chief processed meats produced from pork are bacon, ham, and sausage. Fresh cuts of pork include pork chops, roasts, and spare ribs.

Pork contains many nutrients needed by the human body. It is an excellent source of vitamins, especially thiamine (vitamin B_1). The protein in pork provides the amino acids needed to build and maintain body tissue. Pork also contains such essential minerals as copper, iron, phosphorus, and zinc. Pork fat is a good source of energy and of certain fatty acids.

Bacon is a kind of meat that is obtained from the sides or bellies of hogs. The meat is cured and smoked to provide its distinctive flavor. People often serve thin strips of fried bacon with eggs for breakfast or on sandwiches for lunch.

Ham is the meat taken from the hind leg of a hog. Ham is an important food product. It is an excellent source of protein. It is also high in thiamine, iron, and other nutrients.

Sausage. Packers make more than 200 varieties of sausage, but they use the same basic process to make most varieties. Meat is chopped or ground and mixed with seasonings and curing ingredients. Generally, this mixture is forced into casings. Then the sausage may be smoked, cooked, or dried, depending on the type of sausage.

Notes

needed by the human body – що потрібні людському організмі
from the sides –
to provide its – щоб надати йому
high in thiamine – багатий на
200 varieties of sausage – 200 видів ковбаси
depending on – залежно від

MUTTON

Lamb is meat obtained from sheep that are less than 1 year old. Lamb is a red, tender meat with a delicate flavor. It is high in food value. It provides a good source of protein and B vitamins and is rich in the minerals phosphorus and iron. Lamb is popular in Australia, Great Britain, Greece, New Zealand. People in Ukraine, however, eat very little lamb. Meat from sheep over 1 year old is called mutton.

In the United States, the Department of Agriculture (USDA) grades lamb for quality based on the age, shape, and fatness of the carcass. The carcass is the part of the butchered animal that remains after the skin, head, feet, and internal organs have been removed. The grade is stamped on the carcass. The grades for lamb are, from the highest to the lowest, prime, choice, good, utility, and cull. Supermarkets generally sell only prime and choice grades of lamb.

The lamb carcass is divided into seven wholesale cuts: leg, loin, flank, rack, breast, shoulder, and fore-shank. Grocers may divide these wholesale cuts into smaller pieces for sale to consumers. Roasts, chops, and steaks are cut from the leg, loin, and rack. These tender cuts should be roasted or broiled. Small chops, however, may be pan fried. Many other lamb cuts are less tender and should be braised (cooked by moist heat in a covered pan) or cooked in liquid.

Mutton is meat obtained from sheep that are more than a year old and, in most cases, that weigh more than 45 kilograms. Mutton differs from lamb. It is less tender and has a stronger flavor than lamb. In addition, mutton has a darker color than lamb. This color ranges from dark pink to deep red. Mutton is a good source of protein and B vitamins.

Notes

is high in food value – має високу поживну цінність
is rich in – багатий на
based on the age – залежно від віку
is stamped – зазначається печаткою
may be pan fried –можна смажити на сковороді
by moist heat –

ON OILS AND FATS IN GENERAL

Oils and fats used for edible purposes are of either vegetable or animal origin. Whilst most of these natural sources are grown for their fat content, some are only side products of animal-feed manufacture or of animal-carcass working-up (meat packing) operations. Because of their favourable quality characteristics they are consumed as such and they are also very important ingredients in many home-made and industrial food preparations.

Chemically, oils and fats are esters of glycerol and fatty acids. By a complete (biological) esterification process a maximum of three fatty acids (substituent acyl-groups) can be incorporated into one molecule of glycerol, a trihydric alcohol. Because of this fact, fats are (tri)acylglycerols (previously called triglycerides).

On the basis of their glycerol-esterified character we can discriminate between true oils and two other groups of „oils": the mineral oils, which cannot be hydrolysed by water, catalysts and alkalis, and the ethereal oils, which may be partly hydrolysable (saponifiable) but do not give glycerol and fatty acids.

Acylglycerols and many other compounds which by origin are either fat- incorporated or fat-soluble substances are called lipids. Lipids which contain the glycerol residue are called glycero-lipids. Lipids which upon hydrolysis give only two cleavage products, such as glycerol and fatty acids or fatty alcohols and fatty acids, are known as simple lipids.

Simple glycero-lipids, depending on their character, and the number and position of substituent fatty acids (acyl substituents) in the acylglycerol molecule, manifest themselves according to the temperature of the surroundings in different physical states and consistencies. Substances which are solid or semi-solid are called fats, and those which are liquid are called oils.

Fats are not composed solely of triacylglycerols. Fats in which only two of the three available hydroxyl groups are substituted by acyl groups are called diacylglycerols (diglycerides) and those with just one acyl substituent are called monoacylglycerols (monoglycerides). Mono- and diacylglycerols (glycerides) are also called partial acylglycerols or glycerides, according to the traditional denomination.

When separating fats from their natural surroundings, the processes used rupture and destroy the cell structure of the hous-

ing tissues. For this reason fats in the crude state are always mixed physically (mechanically) or colloid chemically as micellar solutions or colloid dispersions with smaller or larger amounts of the constituents of their parent sources (the so- called accompanying components) some of which are also lipids. The parent sources are quite characteristic of the nature and source of the fats and, therefore, may give very important analytical clues regarding their origin and quality.

In this respect we should first mention the free (non-esterified) fatty acids (FFA). These, if present in higher amounts than is accepted for the given source, are the first and most important (necessary, although insufficient) measures for deciding quickly on the below-standard quality of a given fat sample.

Besides the full and partially substituted acylglycerols and the free fatty acids it is also necessary to enumerate as further accompanying lipids, the phosphoacylglycerols. The main building element of these compounds is an ester of glycerol with orthophosphoric acid, the common basis for fat and phospholipid biosynthesis. This ester is further esterified on the glycerol residue with fatty acids, and on the phosphoric acid residue with an organic base (e.g. an amino-alcohol) or a sugar-like compound (e.g. inositol). Non glycerol based orthophosphoric acid ester derivatives are also well known. Since the hydrolysis of these derivatives gives more than two types of cleavage products, they might also be called complex lipids.

All the lipids mentioned above occur in (crude) fats in quite distinct amounts and comprise up to 99% of the fat components. These lipids form the so-called major lipid components.

АНГЛО-УКРАЇНСЬКИЙ СЛОВНИК
ENGLISH-UKRAINIAN VOCABULARY

A

abdomen n	зобик (медовий)
abiotic adj	неорганічний
abomasum n	сичуг
accomplish v	досягати
achievement n	досягнення
acid n	кислота
acidity n	кислотність
adult adj	дорослий
adulthood n	статева зрілість
advantage n	вигода
advertising n	реклама
afford v	мати змогу
agreement n	угода, договір
alfalfa n	люцерна
alkali n	луг (хім.)
allocator n	розподілювач
alternate v	чергувати(ся)
amber n	бурштин
amino acids pl	амінокислоти
ant n	мурашка
appearance n	вигляд
apply v	застосовувати
approach n	підхід
approval v	схвалення
aquifer n	водоносний шар
arrange for v	підготовляти
arrangement n	упорядкування
assassin n	убивця
assets pl	активи

assume v	припускати
assumption n	припущення
assure v	забезпечувати
auction market n	аукціон
authority n	влада

B

back n	спина
background n	фон
bacon n	бекон
bacon-type n	беконного типу
bake v	пекти
bargain v	укладати угоду
barn n	корівник (амер.)
beak n	дзьоб
beat v	збивати
bee n	бджола
bee n	бджола
beef cattle n	м’ясна худоба
beef n	яловичина
behavior n	поведінка
behavioral adj	поведінковий
belly n	живіт
bid v on	пропонувати ціну
bioc(o)enosis n	біоценоз
bite v	кусати
blossom n	цвіт
bone n	кіска
bottle v	розливати у пляшки
brain n	мозок
braise v	тушкувати
brand v	клеймити
breast n	грудина

breed v	розводити
breeding n	розведення
broil v	жарити
broker n	маклер, брокер
brush n	щітка
brushing n	усунення
buckwheat n	гречка
bull n	бугай
bumble-bee n	джміль
butcher n	м’ясник
butcher v	забивати
buttermilk n	маслянка
buyer n	покупець
by-products pl	побічні продукти

C

calf n	телятина
cancer n	рак (хвороба)
canned	консервований
capacity n	ємність
carbohydrates pl	вуглеводи
carbon n	вуглець
carcass n	туша
carnivores *pl*	м’ясоїдні
carpenter n	тесляр
carriage n	екіпаж
carry out v	проводити
cash n	гроші, готівка
casing n	оболонка, кишка
cell n	комірка; клітина
cellular adj	клітинний
cereal adj	злаковий, хлібний
chain n	ланцюг

cheap adj	дешевий
cheese n	сир
chest n	груди
chew v	жувати
chicken n	курча; курка
chitterling n	тельбухи
choice n	вибір
chop n	відбивна, котлета
chop v	рубати
church n	церква
churn n	маслоробка
churn v	збивати (масло)
clarifier n	очисник
clarify v	очищати
cleaner n	чистильник
clover n	конюшина
coat n	покрив
coin v	монета
colour n	забарвлювати
comb n	гребінь
commission n	комісійна винагорода
community n	угруповання
compartment n	відділ, камера
competitor n	конкурент
complexity n	складність
composition n	склад
compound adj	складний
comprise v	містити в собі
conclude v	робити висновок
conduit n	акведук
consistent n	стійкий
constrain v	обмежувати
constraint n	незручність

construct v	будувати
consumer n	споживач
consumption n	споживання
content n	вміст
contingency n	випадковість
contribute to	сприяти, робити вклад
convert v	перетворювати
cool v	охолоджувати
copper n	мідь
corn n	кукурудза
cost n	вартість
coupon n	купон, талон
cracker n	сухе печиво
crawl out v	виповзати
cream n	вершки
creamery n	маслоробня
crop n	культура (зерно)
cuckoo n	бджола-зозуля
cud n	жуйка
cull n	несортове м’ясо
curd n	згусток
cure v	засолювати
cured	засолений
cushion n	подушка
cut n	відруб (м’яса)
cycle n	цикл
cycloid adj	циклоїдний

D

dairy adj	молочний, дійний
dairy n	молочарня
death n	смерть

decay v	псувати
decide v	вирішувати
decision n	рішення, ухвала
decompose v	розкладати
decomposer n	продукт розпаду
decomposition n	розпад, гниття
define v	визначати
dehorn v	позбавляти рогів
delay v	затримувати
deliver v	доставляти
delivery n	доставка
demand n	попит
deposit v	відкладати
design v	складати план
desirable adj	бажаний
desire v	прагнути
detect v	виявляти
determine v	визначати
develop v	виводити (породу)
device n	прилад
die v	гинути
differ in v	відрізнятися
digest v	перетравлювати
digestion n	травлення
digestive adj	травний
direct market n	прямий збут
direct-mail n	пряме поштове звернення
discharge v	впливати
disease n	хвороба
disseminator n	розповсюджувач
dissolve v	розчиняти
distinguish v	розрізняти

disturbance n	неспокій
diversity n	різноманітність
donkey n	осел
draft n	тягло
drag out v	*тут*: виганяти
dragonfly n	бабка
draw v	добувати
dried	(ви)сушений
drive v	рухати
drop v	падати
droplet n	крапля
drum n	циліндр
dry v	сушити
dust n	пил
dye n	барвник

E

ecosystem n	екосистема
edible adj	їстівний
egg n	яйце
employ v	давати роботу
employee n	службовець
encompass v	оточувати
enemy n	ворог
engage v	займатися
entity n	реальна річ
entrance n	вхід, льотка
environment n	оточення
enzyme n	фермент, ензим
equipment n	обладнання
esophagus n	стравохід
essential adj	дуже важливий
essential adj	незамінний

establish v	установлювати
ether n	ефір
evaluate v	оцінювати
evaporate v	випаровувати
evidence n	доказ
evolve v	розвиватися
ewe n	вівцематка
examine v	досліджувати
exceed v	перевищувати
executive n	керівник
exercise v	тренувати(ся)
exhibit v	виставляти
exist v	існувати, бути
existence n	існування
expense n	витрати
explicitly	детально, точно
exposition n	виставка
extinction n	вимирання
eye n	око
eyeball n	очне яблуко

F

facilities pl	умови
fail v	слабнути
failure n	невдача
fair n	ярмарок
farrow v	пороситися
fat n	жир
fatten v	відгодовувати
fatty acids pl	жирні кислоти
feather n	пір’я
feeble adj	кволий
feed n	корм

feeder n	відгодівельник
feeding n	годівля
feedlot n	загін
feeler n	вусик
female n	самка; жіночий
fenced	обгороджений
fertilizer n	добриво
figurehead n	голова (начальник)
financing n	фінансування
finish v	закінчувати відгодівлю
fish n	риба
fix v	*тут*: забирати
flank n	пахвина
flavour n	смак, запах
fleck n	пляма, цятка
flexible adj	гнучкий
flour n	борошно
flow n	потік
food n	їжа, корм
forage n	фураж, корм
fore-shank n	передпліччя
fortification n	збагачення молока
fraternity n	студент. братство
fructose n	фруктоза
fry v	смажити
fuel n	паливо

G

gasoline n	бензин (амер.)
gland n	залоза
glucose n	глюкоза
glue n	клей
glycogen n	глікоген

goal n	мета
goat n	коза
goods pl	товари
gout n	подагра
grade n	сорт
grade v	сортувати
grassland n	пасовище
graze v	пасти(ся)
grind v	молоти
grocer n	торговець
groom v	доглядати, чистити
grow v	вирощувати
guarantee v	гарантувати

H

habitat n	місце поширення
ham n	шинка, окіст
hand out v	вручати
handler n	*тут*: охоронець
handling n	перекладання
hatch v	виводити
hay n	сіно
heart n	серце
heat v	нагрівати
heifer n	телиця, ялівка
herbivores *pl*	травоїдні
herd n	стадо
herder n	пастух
hierarchy n	ієрархія
high-quality adj	високої якості
hind adj	задній
hint n	натяк
hire v	наймати (на працю)

hog n	свиня
holistic adj	*тут*: загальний
hollow adj	порожнистий
homogenization n	гомогенізація
honey bee	медоносна бджола
honeycomb n	стільники (медові)
hoof n	копито, ратиця
hoop n	форма
horn n	ріг
horned	рогатий
horse n	кінь
horse shows pl	виставка коней
hue n	відтінок, колір
human being	людина
human n	людина
hummingbird n	колібрі
hunt for v	шукати
hunter n	мисливець
hydrogen n	водень

I

ice-cream n	морозиво
identify v	ототожнювати
identify v	пізнавати
impact v, n	впливати, удар
incidence n	випадок
income n	прибуток
income n	заробіток
incorporate v	приєднувати(ся)
inexperienced	недосвідчений
inhabitant n	житель
injury n	пошкодження
inquiry n	дослідження

insect n	комаха
inspect v	оглядати
in-store display n	експозиція товару
insulation n	ізоляція
intake n	споживання
interact v	взаємодіяти
interdependency n	взаємний зв’язок
interdisciplinary adj	міждисциплінарний
interrelation n	взаємини
intestinal disorders	розлади кишечника
intestine n	кишечник
invader n	зазіхач
involve v	включати
iodine n	йод
iron n	залізо

J

jaw n	щелепа
jawed	щелепний
jawless adj	безщелепний
join v	приєднуватися
juiciness n	соковитість

K

kick off v	скинути
kidney n	нирка
kill v	убивати

L

lack v	не мати
lamb n	ягня
lamb n	м’ясо молодого барана
landscape n	ландшафт

lard n	сало
lard n	смалець
lard-type n	сального типу
larva n	личинка
layer n	шар, пласт
leading n	управління
leaf cutting bee	бджола-листоріз
lean adj	пісний
leather n	шкіра (вичинена)
leg n	задня гомілка
legumes pl	бобові
lengthen v	подовжувати(ся)
liaison n	зв’язок
link v	сполучати
liquid adj	рідкий
liver n	печінка
livestock n	худоба
load n	тягар
loin n	задня частина
Longhorns pl	довгорогі
loss n	втрата
lower v	знижувати
lubricant n	мастило

M

magnitude n	величина, розмір
maintain v	підтримувати
maintenance n	підтримка
make up v	становити
male n	самець, чоловічий
manage v	управляти
marbling n	мармурове м’ясо
mark v	мітити

market v	продавати
mason n	бджола-муляр
mate v	спаровуватися
mate v	спаровувати
mating n	парування
matter n	матерія
mature adj	дозрілий
mature v	дозрівати
means pl	засоби
measure v	визначати
meat-packing plant n	м’ясокомбінат
meat-type n	м’ясного типу
milk processor n	молочарня
milk solids pl	сухий молочний залишок
milk v	доїти
miner n	земляна бджола
moisture n	вологість
molecule n	молекула
monitor v	контролювати
monitor v	перевіряти
morbidity n	захворюваність
mortality n	смертність
mosquito n	комар
mud n	багно
mushroom n	гриб
mutton n	баранина

N

neck n	шия
nectary n	нектарник
negotiator n	що веде переговори
nest n	гніздо

net income n	чистий доход
network n	мережа
nitrogen	азот
noodles pl	макарони
nurse v	годувати грудьми
nutrients pl	поживні речовини

O

objective n	мета
observation n	спостереження
odour n	запах
offer v	пропонувати
offspring n	нащадок
oil n	олія
oil spill n	розлиття нафти
omasum n	книжка (шлунка)
omnivores *pl*	всеїдні
operate v	керувати
operative n	працівник
opportunity n	нагода, можливість
outcomes pl	результати, випуск
output n	продуктивність
overarch v	перекривати
overcome v	перемогти
oversee v	наглядати
ownership n	власність
owner n	власник
oxygen n	кисень

P

pancreas n	підшлункова залоза
pasteurization n	пастеризація
pasture n	пасовище
percolate v	просочуватися

performance n	виконання, праця
plow = plough n	плуг
poison n	отрута
polled	безрогий, шутий
pollen n	пилок
pork n	свинина
pose v	*тут*: створювати
potassium n	калій
pouch n	мішечок
poultry n	свійська птиця
precipitation n	опади
predation n	браконьєрство
predict v	передрікати
prevent v	запобігати
prevention n	профілактика
price n	ціна
pricing n	ціноутворення
prime n	м’ясо вищого сорту
process v	переробляти
processing plant n	переробний завод
processing n	переробка
processor n	*тут*: виробник
producer n	виробник
profitable adj	прибутковий
promote v	сприяти
promotion n	просування товару
protect v	захищати
protein n	білок, протеїн
provide v	постачати
pump v	перекачувати
pupil n	зіниця
purple adj	пурпуровий
purpose n	намір, мета

Q

quarry n	каменоломня

R

races pl	гонки
rack n	шия
raise v	вирощувати
ram n	баран
rancher n	господар ранчо
rank v	займати місце
raw adj	сирий
ray n	промінь
recession n	спад
recognize v	визнавати
recycling n	переробка
reflect v	відбивати
refrigerate v	охолоджувати
refrigerated tank n	охолоджувач
regulation n	інструкція
reindeer n	олень
release v	випускати
remove v	усувати
rennet n	сичужний фермент
replace v	заміняти
replacement n	заміна
reproduction n	розмноження
resistance n	опірність, опір
resilience n	відновлення сил
resolve v	розв’язувати
result v from	походити
retailer n	торговець дрібним товаром

reticulum n	сітка (у шлунку)
revenue n	річний доход
reverse v	цілком змінювати
revolve v	обертати(ся)
rib n	ребро
rickets n	рахіт
ride v	їхати верхи
rinse v	промивати
ripen v	сквашувати
ripening n	визрівання
rival n	суперниця
roam v	блукати
roast n	м’ясо на печеню
rock n	камінь
root n	корінь
roughage n	грубий корм
royal jelly n	“молочко”
rule n	правило
rupture n	розрив
rumen n	рубець
ruminant n	жуйна тварина
runoff n	витоки із землі

S

sacred	священний
sale n	продаж
sample n	зразок
sanitize v	поліпшувати санітарний стан
saturated	насичений
sausage n	ковбаса
save v	берегти
scent n	запах

scope n	розмір, масштаб
scout n	розвідник
seal n	запечатувати
search for v	розшукувати
search n	пошук
seasoning n	приправа
secrete v	виділяти
seepage n	просочування
select v	відбирати
sell v	продавати
seller n	продавець
semen n	сім’я, сперма
semisoft adj	напівм’який
separation n	сепарація
sequence n	наслідок
serum n	сироватка
service n	служба
severity n	жорстокість
sewer n	каналізаційна труба
shape n	форма
shell n	оболонка
ship v	перевозити
shire n	шайр (ваговоз)
shorten v	скорочувати(ся)
shortening n	рослинний жир
shoulder n	лопаткова частина
sickness n	хвороба
significant adj	значний
silage n	силос
sip v	пити
skills pl	уміння
skim milk n	збиране молоко
skin n	шкіра

skin n	шкіра
slaughter adj	забійний
slaughter v	забивати, різати
smell n	запах
smoke v	коптити
smoked	копчений
sodium n	натрій
soft adj	м’який
soften v	пом’якшувати
soil n	ґрунт
soluble adj	розчинний
solution n	розчин
sour cream n	сметана
sour v	кислий
source n	джерело
sow n	свиноматка
space n	місце
spare rib n	кісткове ребро
species n	вид
specify v	точно визначати
speed n	швидкість
speed up v	прискорювати
spend v	проводити (час)
spokesperson n	представник
spread v	розносити
spread v	намазувати
stamp v	штампувати
standardization n	стандартизація
starch n	крохмаль
steaks	м’ясо на біфштекс
steer n	бичок
stick v	липнути
stingless adj	без жала

stir v	мішати
stock n	худоба
stomach n	шлунок
storage n	зберігання
storage n	схов
store v	запасати
stores pl	великий магазин
strata n *pl*	шари
strip n	скибка
stunted	чахлий
subsist from v	живитися
substance n	речовина
succeed v	мати успіх
success n	успіх
suck v	всмоктувати
suction n	всмоктування
sulfur n	сірка
sum total	загальна сума
sunflower n	соняшник
supply n	пропозиція
surface n	поверхня
surplus n	(над)лишок
surround v	оточувати
susceptible	сприйнятливий
suspended adj	висячий
swallow v	ковтати
swarming n	роїння
sweetbread n	залози внутрішньої секреції
swordfish n	меч-риба

T

tail n	хвіст
tallow n	лій, жир, сало

tame v	приручати
tank n	танк, контейнер
taste n	смак
team n	команда
tear v	рвати
tempering adj	дозрівання
tender adj	ніжний
tenderness n	ніжність
terminal market n	тупиковий ринок
texture n	текстура
thaw v	розморожувати
thorax n	грудна клітка
threat n	загроза
thrive v	добре рости
thrust v	втикати
thymus n	загрудинна залоза
tire n	одяг
tissue n	тканина
toe n	палець (ноги)
tongue n	хоботок, язик
tooth n (teeth)	зуб
trade n	торгівля
transpiration n	просочування
treat v	лікувати
treat v	обробляти
treating n	обробка
treatment n	очищення (води)
trim n	вкраплення
tripe n	рубці
turkey n	індик
hen turkey n	індичка
tom turkey n	індик
twins pl	близнята

U

udder n	вим’я
undernourished	виснажений
unemployment n	безробіття
unfavourable adj	несприятливий
unify v	об’єднувати
unique adj	єдиний
unit n	одиниця
utility n	користь

V

vapour n	пара
value n	цінність
variable n	змінна величина
veal n	телятина
vessel n	1. тканина, 2. судно

W

wattle n	борідка (у півня)
wean v	відлучати
well n	джерело
whitefaces pl	білоголові
whole milk n	незбиране молоко
wholesaler n	оптовий торговець
wing n	крило
worn-out	зношений
worth n	вартість
wound n	рана

Y

yeast n	дріжджі
yield v	давати (плоди),
yolk n	жовток

NOTES