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## КОМПЛЕКСИ ВПРАВ І ЗАВДАНЬ ДЛЯ ФОРМУВАННЯ У МАЙБУТНІХ ФАХІВЦІВ З ХАРЧОВИХ ТЕХНОЛОГІЙ АНГЛОМОВНОЇ КОМПЕТЕНТНОСТІ В ПРОФЕСІЙНО ОРІЄНТОВАНОМУ МОНОЛОГІЧНОМУ МОВЛЕННІ

У цій публікації представлено комплекси вправ і завдань з тем "Dairy Production" та "Meat Processing", розроблених автором для формування англomовної компетентності в професійно орієнтованому монологічному мовленні студентів, що навчаються за спеціальністю 181 Харчові технології в процесі самостійної роботи. Сформульовано практичні, професійно орієнтовані, освітні, розвивальні та виховні цілі. Визначено етапи формування англomовної компетентності в професійно орієнтованому монологічному мовленні у майбутніх фахівців з харчових технологій – підготовчий і основний. Основний етап в свою чергу складається з рецептивно-репродуктивного, рецептивно-продуктивного та продуктивного підетапів.

**Ключові слова:** майбутні фахівці з харчових технологій; комплекс вправ і завдань; підготовчий етап; основний етап; рецептивно-репродуктивний, рецептивно-продуктивний та продуктивний підетапи.

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### КОМПЛЕКСЫ УПРАЖНЕНИЙ И ЗАДАНИЙ ДЛЯ ФОРМИРОВАНИЯ У БУДУЩИХ СПЕЦИАЛИСТОВ ПО ПИЩЕВЫМ ТЕХНОЛОГИЯМ АНГЛОЯЗЫЧНОЙ КОМПЕТЕНТНОСТИ В ПРОФЕССИОНАЛЬНО ОРИЕНТИРОВАННОЙ МОНОЛОГИЧЕСКОЙ РЕЧИ

В данной публикации представлены комплексы упражнений и заданий по темам "Dairy Production" и "Meat Processing", разработанным автором для формирования англomовной компетентности в профессионально ориентированной монологической речи студентов, которые учатся по специальности 181 Пищевые технологии в процессе самостоятельной работы. Сформулированы практические, профессионально ориентированные, образовательные, развивающие и воспитательные цели. Определены этапы формирования англomовной компетентности в профессионально ориентированной монологической речи у будущих специалистов по пищевым технологиям: подготовительный и основной. Основной этап в свою очередь состоит из рецептивно-репродуктивного, рецептивно-продуктивного и продуктивного подэтапов.

**Ключевые слова:** специалисты в области пищевых технологий; комплекс упражнений и заданий; подготови-

тельный этап; основной этап; рецептивно-репродуктивный, рецептивно-продуктивный и продуктивный подэтапы.

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### A SERIES OF ENGLISH ACTIVITIES FOR BUILDING PRE-SERVICE FOOD TECHNOLOGIST'S SPEECH PRODUCTION COMPETENCE

This paper presents the series of English activities "Dairy Production" and "Meat Processing" for building pre-service food technologist's speech production competence in the process of self-directed studying. These exercises are created on the base of special selected authentic professional oriented video texts. The practical, professional, educative, development and educational objects are defined. The stages of building pre-service food technologist's speech competence are determined in this paper: the stage of preparation and the main stage. The main stage consists of receptive-reproductive, receptive-productive and productive substages.

**Key words:** pre-service food technologists; the series of English activities; the stage of preparation; the main stage; receptive-reproductive substage; receptive-productive substage; productive substage.

### Цілі комплексів вправ і завдань

- **Практичні:** навчити майбутніх фахівців з харчових технологій та інженерії продукувати монолог-повідомлення і монолог-опис в рамках тем "Dairy production" та "Meat Processing" на рівні В 2.
- **Професійно орієнтовані:** здатність майбутніх фахівців з харчових технологій та інженерії використовувати монологічне мовлення в реальних професійних ситуаціях.
- **Освітні:** підвищення професійної компетентності студентів, розширення їхніх знань про майбутню спеціальність, набуття студентами

знань та отримання пізнавальної інформації за фахом.

- **Розвивальні:** розвиток пам'яті, мислення, уваги, інтелектуальних і пізнавальних здібностей.
- **Виховні:** готовність до співпраці з колегами з інших країн, розуміння важливості вивчення іноземної мови професійного спрямування і потреби користуватися нею в умовах міжнародного спілкування між фахівцями певної галузі, виховання самостійності, відповідального ставлення до навчання.
- **Оснащення для комплексу вправ і завдань:** автентичні професійно орієнтовані відеоматеріали:
  - 1) до теми "Dairy production": The Art of Cheese Making. (2017). Взято з <https://www.youtube.com/watch?v=dQ6LZ6MgSek&t=5s>
  - 2) до теми "Meat Processing":
    - Meun Food Processing Technology. (2017). Взято з <https://www.youtube.com/watch?v=c76rD5EIItw>
    - How hot dog is made. (2018). Взято з <https://www.youtube.com/watch?v=4x09Z2v7tCc&t=2s>
    - How ham is made. (2018). Взято з <https://www.youtube.com/watch?v=YpTX-BDDYW0&t=357s>

### ТЕМА: DAIRY PRODUCTION

#### Рецептивно-репродуктивний підетап

##### Activity 1.

You are preparing to the international food exhibition. Your task is to prepare the introduction of your speech. Watch the video The Art of Cheese Making (<https://www.youtube.com/watch?v=dQ6LZ6MgSek&t=2s>). Pay you attention how the speaker introduces the enterprise. Fill in this table:

<i>Greeting</i>	
<i>History: long tradition and experience</i>	
<i>Quality standards</i>	
<i>Welcome to see today production</i>	

Prepare the introduction of your enterprise according to this example and record it.

##### Activity 2.

You are a student on practice in Wisconsin. You visited some cheese making plants and should prepare a speech

for your colleagues about cheese making in this region. Watch the video The Art of Cheese Making (<https://www.youtube.com/watch?v=dQ6LZ6MgSek&t=2s>) and use these questions as cues:

1. How old is cheese making tradition in Wisconsin?
2. Who were the first cheese makers in Wisconsin?
3. What capacity are cheese making plants in Wisconsin?
4. What plants do the latest technologies use?
5. What plants do traditional crafting use?
6. How many varieties, types and styles of cheeses do cheese makers in Wisconsin produce?

Prepare a speech and record it.

##### Activity 3.

You are a technologist on business trip in the UK. You are visiting a cheese making plant. Notice what the speaker is saying about quality standards. Watch the video The Art of Cheese Making (<https://www.youtube.com/watch?v=dQ6LZ6MgSek&t=2s>). Use these questions as cues:

1. What criteria do cheese makers evaluate cheese for?
2. What is milk for cheese production is tested for?
3. What quality standards does your enterprise have?
4. What state license does your enterprise have?

Prepare a speech and record it.

##### Activity 4.

You and your group-mate are students at the Food technological university in the USA for one semester. You are preparing to the lesson in cheese making technology. You have the list of questions to this lesson. Answer them. Watch the video The Art of Cheese Making (<https://www.youtube.com/watch?v=dQ6LZ6MgSek&t=2s>). Use these questions as cues:

1. Tell about stages of cheese making.
2. What milk is cheese made from?
3. How are pathogens eliminated in pasteurized milk (temperature, duration)?
4. How are pathogens eliminated in raw milk?
5. What are the major components of cheese?

Prepare a speech and record it.

##### Activity 5.

You are a technologist at the cheese making plants. You are making guided tour for visitors at your enterprise. Tell about cheese making process. Watch the video The Art of Cheese Making (<https://www.youtube.com/watch?v=dQ6LZ6MgSek&t=2s>). Use these questions as cues:

1. How long is cheese making process?
2. What stages does it have?
3. What role does each stage play?
4. How long is the ripening of cheese?

Prepare a speech and record it.

### Рецептивно-продуктивний підетап

#### Activity 1.

You are a technologist. You are taking part in meeting with your business partners. You are asked about quality standards of your products. Answer them. Use the given key words.

**Key words.** High quality standards, grade cheese for quality, requires our cheese graders, to be licensed, evaluate each ingredient, colour, flavour, body and texture, appearance.

#### Activity 2.

You are a technologist. You are participating at the international exhibition. You are asked about ingredients of dairy products for people with lactose intolerance. Answer them. Use the given key words.

**Key words.** Lactose-free milk, added protein, no additives, no preservatives, fortified with vitamins A and D, low/reduced fat, customer requests, fortified with minerals, vitamins of the highest quality. (<https://www.dsm.com/markets/food-specialties/en/insights/articles/dairy/lactose-free-dairy-appeal.html>)

#### Activity 3.

You are a technologist of the company DSM. Your foreign partner is a technologist of a dairy production company. He/She is phoning to your company and is interested in new product – a new culture for yoghurt production. Tell them about advantages of your products. Use the given key words.

**Key words.** Fast fermentation time, limited post-acidification, maintain, a mild taste, during its entire shelf-life, suitable for all types of yougurts, added indulgent flavour, high production standards, an attractive cost-in-use. (<https://www.dsm.com/markets/food-specialties/en/insights/articles/dairy/Delvo-Fresh-YS140-creamy-yogurt.html>).

### Продуктивний підетап

#### Activity.

The demand on craft cheeses and other dairy products

is growing every day. Food technological engineers are creating new craft dairy products. You are preparing to the international milk and dairy exhibition where you are going to present an innovative product. Prepare a speech and record it.

### ТЕМА: MEAT PROCESSING

#### Рецептивно-репродуктивний підетап

#### Activity 1.

You are a technologist at the poultry processing plant. You are preparing to the international food exhibition. Your task is to prepare an introduction. Watch the video “Meyn Food Processing Technology” (<https://www.youtube.com/watch?v=c76rD5EIItw>). Fill in this table:

Greeting	
Introduction yourself	
Introducing of a company	

Prepare the introduction of your enterprise according to this example and record it.

#### Activity 2.

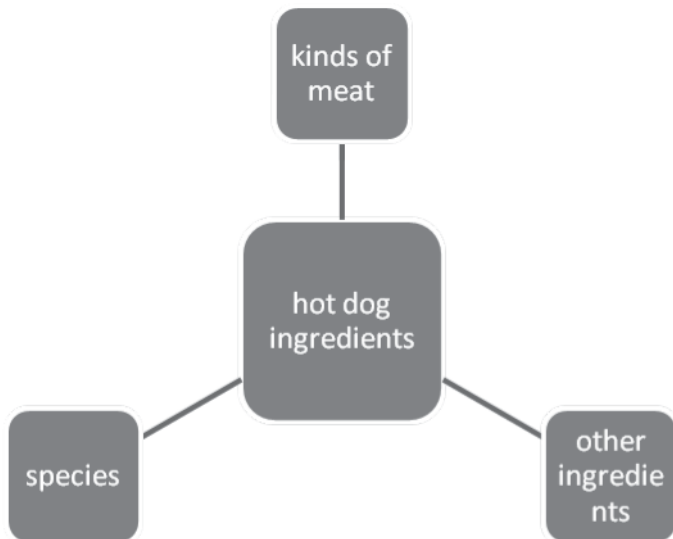
You are preparing to the international meat processing exhibition. Your task is to inform your colleges about your enterprise. Watch the video “Meyn Food Processing Technology” (<https://www.youtube.com/watch?v=c76rD5EIItw>). Notice how the speaker talks about his company. Pay you attention at her gesture and face expression of the speaker. Use these questions as cues:

1. What is the specialization of the company?
2. What country is it situated in?
3. What is the concept of the company?
4. How many plant operations are supplied by the company?
5. What plants does the company supply?

Prepare a speech about the enterprise and record it.

#### Activity 3.

You are a student in food technology. You are on practice in the USA. You visited meet processing plant and you should to prepare a about hot dog production. Watch the video “How hot dog is made” (<https://www.youtube.com/watch?v=2NzUm7UEEIY&t=1s>). Use this mind map:



#### Activity 4.

You are a student in food technology. You are on practice in the UK. You visited meat processing plant and you should to prepare a speech about ham production. Watch the video “How ham is made” (<http://youtube.com/watch?v=YpTX-BDDYW0>). Use these questions as cues:

1. What are the main steps of ham production?
2. How long does the process of brining take?
3. What is the reason of the doing brining?
4. What ingredients does the marinade need?
5. How long does the process of smoking take?

#### Рецептивно-продуктивний підетап

##### Activity 1.

You are a technologist. You are making a poster presentation at the international meat processing

exhibition. You are presenting traditional Ukrainian sausages. The overseas visitors are interested in the ingredients of your production.

Use the given key words.

**Key words:** the most traditional, kinds, blood sausage, pig blood, buckwheat, lever sausage, pig liver, fat, spices.

##### Activity 2.

You are a technologist. You are making a poster presentation at the international food exhibition. The overseas visitors are interested in your new line of sausages. Tell them about advantages of your products.

Use the given key words.

**Key words:** natural ingredients, high quality, certified, environmental friendly region, no synthetic additives, no preservatives and antibiotics.

##### Activity 3.

You are a technologist at the meat processing plant. Your foreign partner is phoning. He\She is asking about your production. Tell them about quality standards of your enterprise. Use the given key words.

**Key words:** Quality standards, at every stage of production, priority, hygiene, safety, quality certificate, certified, quality management system.

#### Продуктивний підетап

##### Activity.

There are a lot of meat products on the market made from low quality raw material with the adding of synthetic colourness and flavourings. You are a food technological engineer. You are going to introduce a meat product made from high quality raw material with natural additives. Prepare a speech and record it.

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