Today's presentation

Lesson description

The topic of this lesson is the cheese making process. You will:

- work together to plan and describe a process
- focus on phrases for sequencing a process
- look at how the passive voice is used in describing a process
- practice intonation and pausing to emphasise key information.

Aim

Presenting a process

Pronunciation

- intonation and pausing for emphasis of key information

Language

- passive voice
- phrases for sequencing a presentation

Main task

In the task for this lesson learners will work together to plan and present a process to another group.

Materials	Self-study activities (available on platform)	Handout activity number:
Handout		
IWB	Listening	Listening, 2
Audio U056CEA-1.mp3, U056CEA-2.mp3	Listening	Language, 3
	Grammar	Language, 4, part 1
	Grammar	Language, 4, part 2

Suggested running order

1	Lead-in – ranking presentation tips	Handout
2	Listening – how cheese is made	Handout/U056CEA-1.mp3
3	Language – noticing signposting	Handout
4	Language –passive voice	Handout
5	Pronunciation – intonation and pausing	Handout/U056CEA-2.mp3
6	Main task – create and present a process	Handout
7	Feedback	IWB

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Answers

Speaking
Ss' own answers

Listening
1 Acidification 2 Coagulation 3 Curd cutting 4 Salting 5 Shaping 6 Ripening

Language (signposting)
First of all/Next/After this/Following this/The final step

Language (passives)
Is added is changed is added are cut is expelled is put is pressed is introduced

1. The milk is stored in large refrigeration units.
2. Mail is delivered twice a day
3. Coal is extracted from the ground
4. The programme is broadcast on a daily basis.

Pronunciation
The process of cheese making can be divided into 6 important steps. // First of all, /acidification. // A starter culture is added to milk to change lactose / into lactic acid. // The acidity level of the milk is changed here, /and so begins the process of turning milk / from liquid state / into solid state. //Next /is coagulation /where rennet /(an enzyme) /is added to further encourage the milk to solidify. //Curds are cut, /and whey, /or liquid, /is expelled. //

(↗ before / and ↘ before //)

Speaking
Set up:
Focus ss on situation (HO/flip) then set time limit for preparation and rehearsing.
T monitors to support
Ss present to another group/pair
T conducts whole class feedback with possible extension into reflection on statements from lead-in re presentation skills.

Audio script

Audio 1

The process of cheese making can be divided into 6 important steps. First of all, **acidification**. A starter culture is added to milk to change lactose into lactic acid. The acidity level of the milk is changed here, and so begins the process of turning milk from liquid state into solid state. Next is **coagulation** where rennet (an enzyme) is added to further encourage the milk to solidify. **Curds are cut** and whey, or liquid, is expelled. If the curds are cut small, the cheese will be harder, for example, like Cheddar cheese. If the curds are hardly cut, you'll get a soft cheese, like Brie. After this, comes **salting**, which adds flavour, as well as acts as a preservative, important during the long months, or even years of ageing. Following this, comes **shaping**, where the cheese is put into a basket or mould to form it into a specific shape. During this step, the cheese is also pressed with weights to expel any remaining liquid. The final step is called 'affinage' or **ripening**. This step ages the cheese until it reaches optimal ripeness and close monitoring of temperature and humidity is vital. At this stage, mould is sometimes introduced, either by spraying or injecting. Blue cheeses, with their veins of colour throughout, are a result of injecting.

Audio 2

The process of cheese making can be divided into 6 important steps. // First of all, /acidification. // A starter culture is added to milk to change lactose / into lactic acid. // The acidity level of the milk is changed here, /and so begins the process of turning milk / from liquid state / into solid state. //Next /is coagulation /where rennet /(an enzyme) /is added to further encourage the milk to solidify. //Curds are cut, /and whey, /or liquid, /is expelled. //

[↗ before / and ↘ before //)