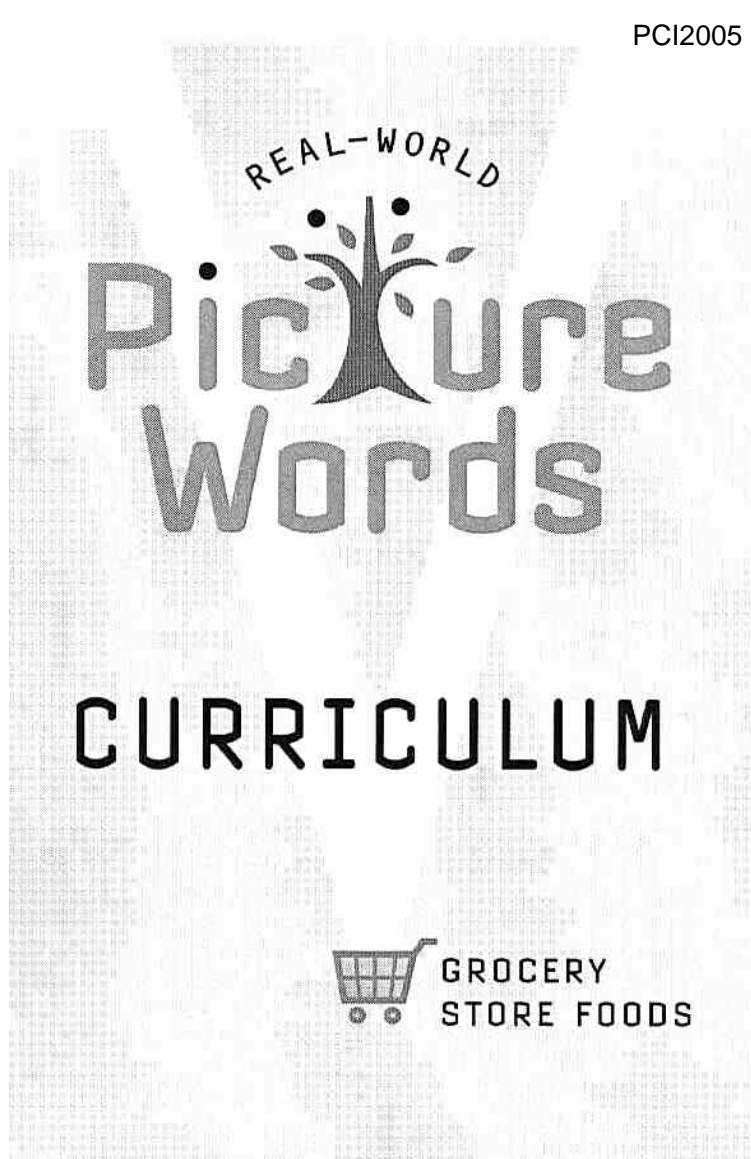


PCI2005



Monday, October 10, 2005.max

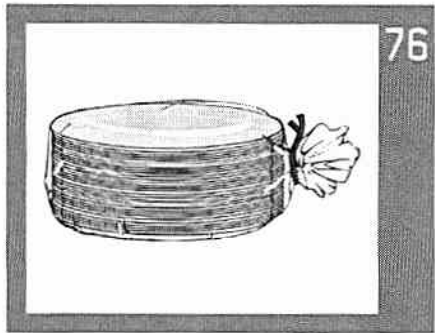
> > > **Table of Contents** < < <

Introduction .....	I
How to Use the Curriculum.....	II
Word Reference List.....	IV
How to Use the Progress Chart .....	XIV
Progress Chart .....	XV

**Grocery Store Foods Words**

Lesson 1–Fresh Vegetables .....	Activity Cards 1–5 .....	1
Lesson 2–Fresh Vegetables .....	Activity Cards 6–10 .....	3
Lesson 3–Fresh Vegetables .....	Activity Cards 11–15 .....	5
Lesson 4–Fresh Fruits .....	Activity Cards 16–20 .....	7
Lesson 5–Fresh Fruits .....	Activity Cards 21–25 .....	9
Lesson 6–Fresh Fruits .....	Activity Cards 26–30 .....	11
Lesson 7–Lunch Meats & Cheeses.....	Activity Cards 31–35 .....	13
Lesson 8–Salads & Dips.....	Activity Cards 36–40 .....	15
Lesson 9–Foods in a Bakery.....	Activity Cards 41–45 .....	17
Lesson 10–Breads .....	Activity Cards 46–50 .....	19
Lesson 11–Seafood.....	Activity Cards 51–55 .....	21
Lesson 12–Beef .....	Activity Cards 56–60 .....	23
Lesson 13–Pork .....	Activity Cards 61–65 .....	25
Lesson 14–Turkey, Chicken & Lamb .....	Activity Cards 66–70 .....	27
Lesson 15–Pasta & Grains.....	Activity Cards 71–75 .....	29
Lesson 16–Mexican Foods.....	Activity Cards 76–80 .....	31
Lesson 17–Canned Meats.....	Activity Cards 81–85 .....	33
Lesson 18–Canned Soups .....	Activity Cards 86–90 .....	35
Lesson 19–Canned Vegetables.....	Activity Cards 91–95 .....	37
Lesson 20–Canned Fruits.....	Activity Cards 96–100.....	39

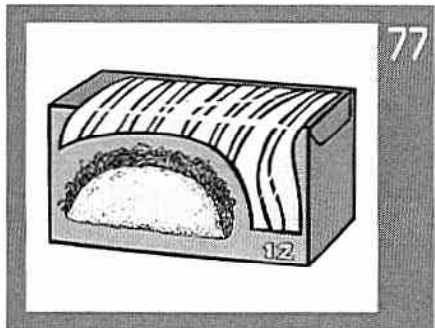
Lesson 21–Condiments.....	Activity Cards 101–105.....	<b>41</b>
Lesson 22–Condiments.....	Activity Cards 106–110.....	<b>43</b>
Lesson 23–Toppings.....	Activity Cards 111–115.....	<b>45</b>
Lesson 24–Cakes & Brownies.....	Activity Cards 116–120.....	<b>47</b>
Lesson 25–Baking Ingredients.....	Activity Cards 121–125.....	<b>49</b>
Lesson 26–Baking Ingredients.....	Activity Cards 126–130.....	<b>51</b>
Lesson 27–Spices & Flavorings.....	Activity Cards 131–135.....	<b>53</b>
Lesson 28–Breakfast Foods.....	Activity Cards 136–140.....	<b>55</b>
Lesson 29–Snack Foods.....	Activity Cards 141–145.....	<b>57</b>
Lesson 30–Snack Foods.....	Activity Cards 146–150.....	<b>59</b>
Lesson 31–Drinks.....	Activity Cards 151–155.....	<b>61</b>
Lesson 32–Drinks.....	Activity Cards 156–160.....	<b>63</b>
Lesson 33–Dairy Foods.....	Activity Cards 161–165.....	<b>65</b>
Lesson 34–Refrigerated Foods.....	Activity Cards 166–170.....	<b>67</b>
Lesson 35–Refrigerated Foods.....	Activity Cards 171–175.....	<b>69</b>
Lesson 36–Frozen Juices.....	Activity Cards 176–180.....	<b>71</b>
Lesson 37–Frozen Foods.....	Activity Cards 181–185.....	<b>73</b>
Lesson 38–Frozen Foods.....	Activity Cards 186–190.....	<b>75</b>
Lesson 39–Frozen Vegetables.....	Activity Cards 191–195.....	<b>77</b>
Lesson 40–Frozen Desserts.....	Activity Cards 196–200.....	<b>79</b>



## tortillas

**DEFINITION** Tortillas are flat, round cakes made with flour or cornmeal. People use a tortilla like a piece of bread. People eat tortillas plain or put meat, refried beans, cheese, eggs, and vegetables inside them.

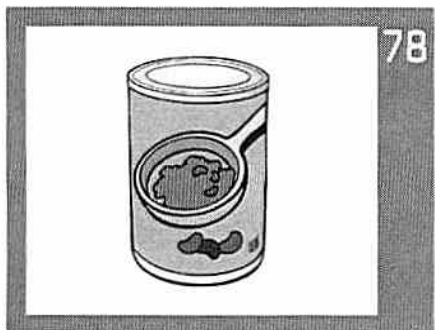
**SENTENCE** The mother warmed some tortillas in the skillet.



## taco shells

**DEFINITION** Taco shells are corn tortillas that have been folded in half and fried so that they can hold food. People put meat, cheese, and vegetables inside these hard, crispy shells to make tacos.

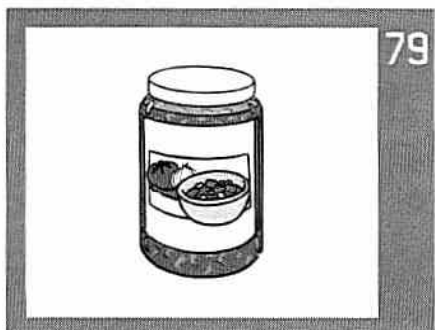
**SENTENCE** The boy filled the taco shells with meat, lettuce, and cheese.



## refried beans

**DEFINITION** Refried beans are brown beans that have been cooked, mashed, and then cooked again. Refried beans are sold in cans and are often eaten with Mexican food.

**SENTENCE** The father heated refried beans to go with the cheese enchiladas.



## salsa

**DEFINITION** Salsa is a red or green sauce made from chopped tomatoes, onions, peppers, and spices. Salsa often has a hot taste. People eat salsa with tortilla chips and other Mexican food.

**SENTENCE** The girl ate chips and salsa after she got home from school.



## jalapenos

**DEFINITION** Jalapenos are small, green peppers that have a very hot taste. Jalapenos can be bought whole or sliced. Some people put jalapenos on food to make it taste hot and spicy.

**SENTENCE** The woman bought a jar of sliced jalapenos at the grocery store.

## 76. tortillas

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Name different kinds of tortillas that are sold at grocery stores.  
Describe ways people eat tortillas at your home.

## 77. taco shells

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Why do people need to be careful when placing taco shells in a shopping cart?  
How does warming taco shells in an oven make tacos taste better?

## 78. refried beans

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Do you like refried beans? Why or why not?  
Name different ways a family might use refried beans at home.

## 79. salsa

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Why should people be careful when choosing a jar of salsa at a grocery store?  
Describe different ways your family uses salsa.

## 80. jalapenos

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Tell the class about someone you know who really loves to eat jalapenos.  
Describe different ways your family eats jalapenos at your home.

### Possible Group Activities

76. tortillas — Bring in different kinds of corn and flour tortillas, and allow students to sample each kind and vote for their favorites.
77. taco shells — Ask students to think of creative food items that could be placed inside taco shells to serve as a main course for a meal.
78. refried beans — Have students make and taste nachos using tortilla chips, warmed refried beans, grated cheese, and, if appropriate, extra-mild salsa.
79. salsa — Ask students to find and write down some names of salsas sold at local grocery stores, as well as the levels of hotness, from mild to extra-hot.
80. jalapenos — Lead a discussion on why some cooks wear rubber gloves when handling jalapenos and why they avoid touching the areas near their eyes.

### Teacher Read-Aloud

One Saturday night a month, Mac's family has Mexican food. Mac helps his father chop tomatoes, onions, and jalapenos for a great-tasting salsa.

His mother warms flour tortillas and taco shells, while his younger sister opens a can of refried beans and heats them in a pan. Mac's older sister cooks hamburger meat and stirs a package of seasoning into the meat. Then, they all help chop more tomatoes and grate cheese to sprinkle on top of the tacos.

**Follow-up Question:** Describe your favorite Mexican food meal.