

Chinese University of Hong Kong
2004-2005, Second Term
PGDP DEP 5102A
Instructor: Paul Sze
Assignment 2B: Designing a Reading Task
4 February 2005
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The Art of Sushi

(To be used after New Welcome to English Student's Book 3B, Unit 7)

Aim of the reading task: By using the history of sushi to let and inspire students write about food they think nice or nasty.

Part 1 (page 2)



Language focus

Present Tense	contains, continues
Past Tense	began, came, rolled, wrapped, became
Superlative	the earliest
Nouns	sushi, seaweed, history, tradition, fermentation, century, process, strip
Proper nouns	Japan, Tokyo, Osaka
Prepositions	around, after, in

Explain new words. **History** is a study of past events. **Century** is a period of 100 years. **Tradition** is well-accepted customs. **Fermentation** is a chemical change because of the action of yeast or bacteria, often changing sugar to alcohol. **Preserving fish** is keeping fish from decaying. **Process** is a series of things that happen, especially ones that result in natural changes. **Seaweed** is a plant that grows in the sea or ocean, or on rocks at the edge of the sea or ocean. **Strip** is a narrow piece. **Tokyo** is the capital and situated at the eastern part of Japan. **Osaka** is a place which situates at the western part of Japan. **Exchange students** mean students who go to a new country from their own countries for studies or visit.



Teacher's notes

Jacky is going to have an exchange student at home. He wants to know more about the culture in Japan. He is reading an article about "*The Art of Sushi*". The article provides information about sushi history. Students read the article and then complete the time chart of sushi history.



Pre-reading activities

1. Class discussion: Ask students if any of them ever had an exchange student from other countries at home. Where does the exchange student come from? What do students do before meeting the exchange student?
2. Show students pictures about Japanese culture. Ask them questions about the culture of Japan, e.g. What do Japanese people eat in Japan? Where can you eat Japanese food in Hong Kong? What is the language used in Japan?
3. Show students pictures about sushi. Tell students to make guesses the name of sushi (in Chinese or in Japanese) and then write on the board.
4. Explain the task to students. Tell them to complete the time chart using the information from the article.

Part 2 (page 2)



Language focus

Nouns	hako sushi, maki sushi, nigiri sushi, temaki sushi
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Teacher's notes

Jacky is going to a sushi restaurant with the exchange student. He wants to know the Japanese name of different types of sushi. With the help of information of the article, students then match the pictures with the name of the sushi.



Pre-reading activities

1. Introduce different types of sushi. Describe the appearance of the sushi, e.g. rolled, long, in pairs, etc. Ask them whether the sushi smell (or taste) nice or nasty.
2. Explain the task.



Post-reading activities

1. Ask the students to draw and write about food they think nice or nasty, e.g. I like some strawberries. They taste nice. I don't like raw fish. They taste nasty.
2. Work in pairs. Ask the partner one picture he or she drew that tasted nice or nasty. Then feed back the information to the teacher to complete a class survey.

The Art of Sushi



1 Read and write

Jacky is going to have an exchange student from Japan at home. He wants to know more about the culture in Japan. Now, he is reading an article about "*The Art of Sushi*". Then use the information to complete the time chart of sushi history on page 2.

Sushi history is over 1000 years old. It is a tradition in Japan. In fact, sushi is the combination of sweet vinegared rice and other food such as seafood or vegetables.

Around the 7th century in Japan, sushi began as a way of preserving fish. The raw, cleaned fish was pressed between rice and salt. Then, the fish was under the fermentation process. After a few months, vinegared rice could eat together with fish. A fresh-water fish, Funa, was commonly used in sushi cooking. *Funa sushi* was the earliest type of sushi in Japan.

In the 16th century, the fermentation process was shortened. In Osaka, a western part of Japan, there is still a tradition of sushi pressed with rice in wooden boxes, called *hako sushi*.

In 1820, *Nigiri sushi* came from the part of Tokyo. They are a slice of fish (cooked or uncooked) pressed by hand onto a pad of vinegared rice. It can also top with a dab of *wasabi*. *Nigiri sushi* is always served in pairs.



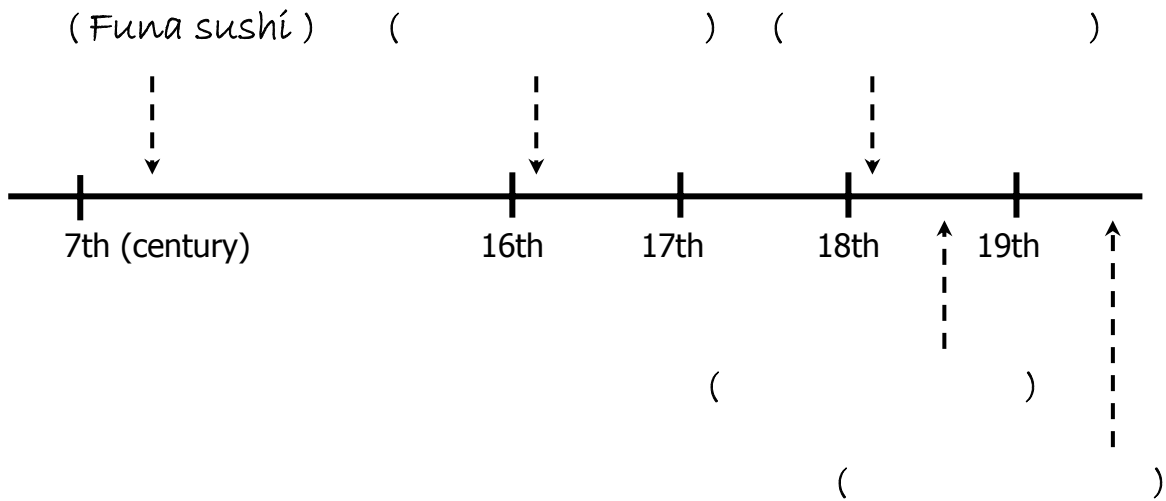
Much later, maki sushi was introduced in Japan. *Maki sushi* contains strips of fish or vegetables rolled in rice and wrapped in thin sheets of dried seaweed.

After 19th century, *Temaki sushi* became well known in Japan. It is a type of *maki sushi* and also called hand rolled sushi, It has many types because many long strips of food can wrap in the center of temaki sushi.

Japanese Sushi is a healthy and delicious food in this 20th century. As in art, sushi continues to grow and change. It is still one of Japan most famous food and has gradually become popular in the world.



Complete the time chart of sushi history.



2 Read and match

Jacky is going to a sushi restaurant with the exchange student. He wants to know the Japanese name of different types of sushi.

Match the pictures with the name of the sushi.



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- Temaki sushi



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- Hako sushi

- Nigiri sushi



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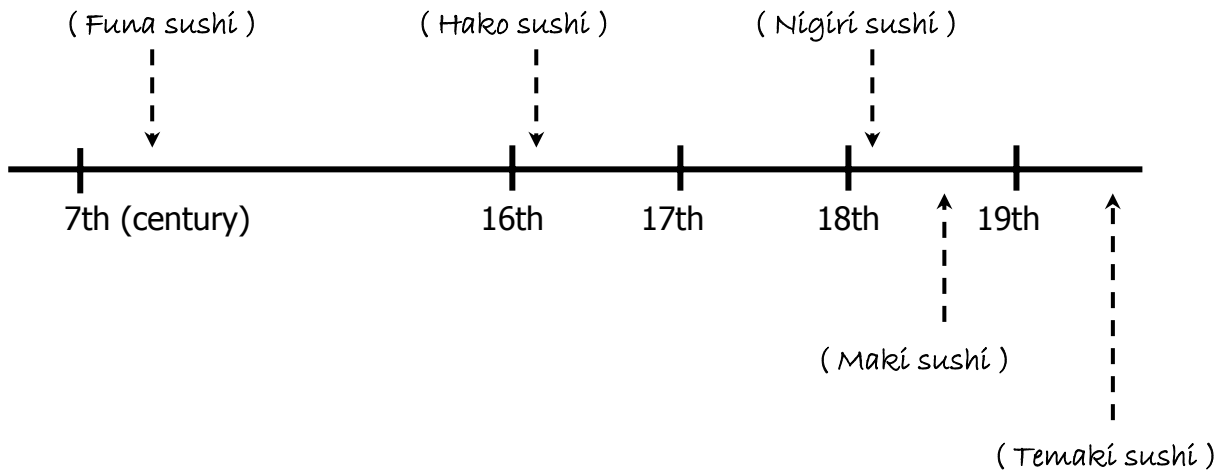
- Maki sushi

Reading task with answers



1 Read and write

Complete the time chart of sushi history.



2 Read and match

Match the pictures with the name of the sushi.



• **Temaki sushi**

• **Hako sushi**

• **Nigiri sushi**

• **Maki sushi**