



PREFEITURA DE SANTOS
Secretaria de Educação



UME: EDMEA LADEVIG

ANO: 9º Ano A,B,C,D

COMPONENTE CURRICULAR: Língua Inglesa

PROFESSOR(A): Rosana Cabral Fortunato

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Habilidade(s): EF09LI19

ROTEIRO DE ESTUDO/ATIVIDADES

Copie tudo em seu caderno, à caneta e com capricho em letra legível **ou** você poderá imprimir e responder nessa própria folha. Envie foto para sua professora por whatsapp com seu nome e sua classe; não esqueça de enviar as atividades anteriores também. Bom estudo!

1) Leia o artigo abaixo sobre a cozinha baiana e **circule** no texto os "pratos tradicionais baianos" que você encontrar.

Bahian cuisine has the influence of Portuguese, African and Indian cultures with a predominance of local exotic ingredients. It is characterized by the generous use of malagueta chili peppers and dendê oil extracted from an African palm tree. Several Bahian dishes also contain seafood (usually shrimps), coconut milk, banana and okra. When you are in Bahia don't forget to taste some typical dishes. You won't regret - they are simply delicious!

Acarajé - dish, made with beans, with salt and onion, fried in dendê(palm)oil and served with pepper sauce, dried shrimps, vatapá, tomato and green pepper.

Abará - dish, made with beans, pepper and dendê (palm) oil, rolled in banana leaves.

Moqueca de camarão(shrimps) or moqueca de peixe(fish) is a tradicional Bahian seafood stew. It basically consists of shrimps or fish, onion, garlic, tomatoes, coriander, pimenta malaqueta (chili pepper) and additional ingredients.

Bobó de camarão is a typical Bahian dish made with shrimps, cassava (manioc), dendê (palm) oil and coconut milk.

Vatapá is one of the most traditional dishes of Bahia made from bread, shrimp, coconut milk, dendê (palm)oil and nuts (peanuts and/or cashews).

Caruru - dish, made with okra, fish, shrimps, peanuts, cashew nuts and seasoned with oil and peppers.

2 - Assinale a pergunta (question) apropriada para cada resposta dada:

a) _____ ?

Resp.: Malagueta chili peppers and dendê oil.

() Which ingredients are generously used in Bahian dishes?

() What are some of the most popular Bahian dishes?

b) _____ ?

Resp.: Shrimps cassava, dendê oil and coconut milk.

() What is vatapá made of?

() What is bobó de camarão made of?

3 - Pesquisa: Which cultures influenced the
culinary from the city/state where you live?

Dica: Caso não saiba quais culturas influenciaram a culinária de sua cidade, pesquise na internet ou tente entrevistar um membro de sua família que possa lhe ajudar.