МИНИСТЕРСТВО СЕЛЬСКОГО ХОЗЯЙСТВА РОССИЙСКОЙ ФЕДЕРАЦИИ
ДЕПАРТАМЕНТ НАУЧНО-ТЕХНОЛОГИЧЕСКОЙ ПОЛИТИКИ И ОБРАЗОВАНИЯ

ФЕДЕРАЛЬНОЕ ГОСУДАРСТВЕННОЕ БЮДЖЕТНОЕ ОБРАЗОВАТЕЛЬНОЕ УЧРЕЖДЕНИЕ
ВЫСШЕГО ПРОФЕССИОНАЛЬНОГО ОБРАЗОВАНИЯ
«ДОНСКОЙ ГОСУДАРСТВЕННЫЙ АГРАРНЫЙ УНИВЕРСИТЕТ»
(ФГБОУ ВПО ДГАУ)

АЗОВО-ЧЕРНОМОРСКИЙ ИНЖЕНЕРНЫЙ ИНСТИТУТ
ФГБОУ ВПО «ДОНСКОЙ ГОСУДАРСТВЕННЫЙ АГРАРНЫЙ УНИВЕРСИТЕТ»
В Г. ЗЕРНОГРАДЕ

Кафедра профессиональной педагогики
и иностранных языков

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АНГЛИЙСКИЙ ЯЗЫК
Сборник устных тем для студентов 1-2 курсов по направлению подготовки бакалавриата «Агроинженерия»

Учебное пособие

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Сборник устных тем предназначен для выполнения студентами агротехнологического факультета по направлению подготовки бакалавриата «Агроинженерия». Учебное пособие состоит из 10 тем, целью которых является подготовка студентов к итоговой аттестации по английскому языку. Каждая тема включает в себя текст по одной из экзаменационных тем, необходимый лексический минимум и серию упражнений для развития навыков устной речи и закрепления лексико-грамматического материала.

Пособие может быть использовано студентами указанного направления подготовки как очной, так и заочной форм обучения.

Рассмотрено и одобрено на заседании кафедры профессиональной педагогики и иностранных языков.
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Предисловие

Данное учебное пособие представляет собой сборник устных тем для студентов факультета «Агротехнологический» по направлению подготовки бакалавриата «Агроинженерия». Оно предназначено для аудиторной работы во всех семестрах. Учебное пособие разработано в соответствии с Рабочей программой по направлению подготовки 110800.62 – «Агроинженерия» и профилю «Технологическое оборудование для хранения и переработки сельскохозяйственной продукции». Пособие содержит устные темы, общие для всех направлений подготовки бакалавриата и специальностей, и может быть использовано для изучения на занятиях в I и II семестрах студентами очной, так и заочной форм обучения.

Цель пособия – оказать практическую помощь студентам в развитии навыков устной речи в ситуациях повседневного и профессионального характера. Пособие содержит тексты на общекультурные темы и тексты по профилю специальности. Каждый текст сопровождается словарем и серией упражнений, направленных на формирование и закрепление разговорных навыков на английском языке. Каждый текст может служить основой для подготовки собственного рассказа на изученную тему.

В соответствии с ФГОС направления подготовки 110800.62 – «Агроинженерия» и профиля «Технологическое оборудование для хранения и переработки сельскохозяйственной продукции» изучение учебной дисциплины «Иностранный язык» направлено на формирование у обучающихся следующих ОК:

ОК- 2 – выпускник должен владеть одним и из иностранных языков.

ОК-13 – умением логически верно, аргументировать и ясно строить устную и письменную речь

ОК- 6 – стремлением к саморазвитию, повышению своей квалификации и мастерства, владению навыками самостоятельной работы.

1. Our University

I study at Don State Agrarian University. It is the oldest educational institution of agricultural type in the North Caucasus. Its history has its roots in the beginning of the twentieth, and even the middle of the nineteenth century. It is located in the settlement of Persyanovka, Oktaybrsky District, Rostov region. In 2013 the Azov-Black Sea State Agricultural Academy and the Novocherkassk State Land-Improvement Academy were reorganized on the basis of the Don State Agrarian University. Due to the reorganization the Academy has been transformed into the Black-Sea Engineering Institute. The Institute is situated in Zernograd, Rostov region. I study at the faculty for Agrotechnology. My friends study at the faculties for Energy, Automobile, State Control and Business Management. These faculties are also situated in Zernograd. The students have many laboratories, a good library, 2 sports halls, reading halls and 5 hostels at their disposal there. The Institute is carrying out fundamental, applied and prospective scientific research work. It is the birthplace of the well-known schools headed by its professors. The results are widely applicable in agriculture in Russia and beyond its boundaries, while its former students can be met in any agricultural district of the country.

Vocabulary

educational - образовательный
root - корень
settlement – поселок
land-improvement – мелиоративный
to reorganize - реорганизовывать
to be situated – находиться
a laboratory – лаборатория
a hostel – общежитие
to have at one's disposal – иметь в распоряжении
to carry out - выполнять
applied – прикладной
prospective - будущий, ожидаемый, предполагаемый
a research - исследование
a birthplace - место рождения
well-known - известный
to head - возглавлять
widely - широко
applicable - применяемый
beyond – нахождение за, по ту сторону
a boundary - граница
while - в то время как
former - бывший

meet (met, met) [mi:t] - встречать
a district – область, район

Exercise 1. Ответьте на вопросы, используя данные текста.
1. Where do you study?
2. How old is the University?
3. Where is it situated?
4. What happened in 2013?
5. Which of the Institutes do you study at?
6. Where is the Azov-Black Sea State Engineering Institute situated?
7. How many faculties are there at the Institute?
8. What do students have at their disposal at the Institute?
9. Is the Institute considered to be the birthplace of the well-known schools?

Exercise 2. Вставьте нужное притяжательное местоимение по смыслу: my, your, his, her, its, our, their.
Примечание: местоимение one's соответствует русскому чьё-либо. В предложении заменяется притяжательным местоимением, соответствующим подлежащему или смыслу предложения, например: I do **my** homework, he does **his** homework.
1. I have a room at …. disposal.
2. You have books at … disposal.
3. Olga has 10 minutes at … disposal.
4. Michael has a bike at … disposal.
5. Students have a library at … disposal.
6. We have sports grounds at … disposal.
7. The cat has some fish at … disposal.

Exercise 3. Переведите следующие слова и их производные.
- to locate – a location;
- a region – regional;
- an agriculture – an agriculturist – agricultural;
- to begin – a beginning
- to improve – an improvement;
- to reorganize – a reorganization;
- an addition – additional;
- to train – training;
- a head – to head;
- sports+hall=?;
- a birth+place=?;
- well+known=?;
- a head – to head.

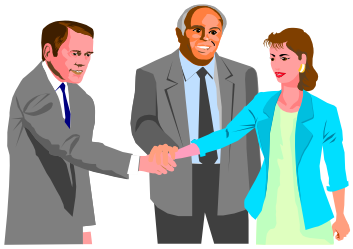
Exercise 4. Выберите предложения, соответствующие содержанию текста. Используйте при ответе следующие конструкции:

- I think this statement is right (wrong) …

1. I study at the Rostov Institute of Service.
2. In 2000 The Azov-Black Sea State Engineering Institute was reorganized.
3. The Azov-Black Sea State Engineering Institute is located in Zernograd, the Rostov region.
4. The Academy has got all the possibilities for training, scientific and research work.
5. It is not the birthplace of the well-known schools.
6. The results are widely applicable in agriculture in Russia.

Exercise 5. Задайте все типы вопросов к данному предложению. При образовании специальных вопросов используйте вопросительные слова Who, Where, When.

I entered the Institute in 2015.



2. MY FUTURE PROFESSION

People say there are more than 2,000 professions in the world! It is very difficult to choose one of them because you must make a decision for life! Occupation, you want to devote your life to, has to bring you satisfaction, it should be something you can do and you really want to do; it is a matter of future prestige and wealth. Besides, a job should be interesting and socially important.

As you know, human history is the history of science and technological development. Almost everything we use in our life is made by engineers. We are living at the age of machines and that is why I want to become an engineer. It is a good tradition in our family: my parents and my grandfather are engineers. My father is a very skilled engineer and works at a big plant. Day by day he is very busy, he wants all machines and mechanisms to work like a clock work. My father likes to accomplish his work according to a plan and to do everything in time. My grandfather is a pensioner now, but he doesn't rest on his laurels, he continues to develop or improve some mechanisms at home because he cannot sit twiddling his thumbs.

As for me, I entered the faculty for Agrotechnology as I am fond of machines and I know that food is something we need every day. That's why I suppose that the processing of agricultural products is one of the most popular and necessary branch of industry nowadays and it will be more necessary in future. There are many great tasks in agriculture now. The main problem is to provide people with agricultural products and industry – with raw materials. A number of effective and cheap machines has to be increased and the level of mechanization has to become higher. This branch of industry is developing rapidly nowadays, so many new ideas, many problems of modern technology and computerization of production must be overcome.

Vocabulary

people say – говорят, что …
to devote your life to – посвятить свою жизнь …
satisfaction – удовлетворение
socially important - общественно значимый, важный
day by day - день за днем, каждый день
work like a clock work - работать как часы
to accomplish - выполнять as you know – как вы знаете, …
to rest on his laurels – почивать на лаврах
sit twiddling his thumbs – сидеть, сложа руки; бездельничать
as for me – что касается меня, … ; на мой взгляд…
to be fond of smth. – любить что-либо, увлекаться чем-то
to suppose – полагать, считать
branch – отрасль
to increase – увеличивать, расти
to be overcome – быть преодолимыми, преодолевать

Exercise 1. Ответьте на вопросы, используя данные текста.

1. Why is it difficult to choose a profession?
2. Do you agree that human history is the history of science and technological development?
3. What profession have you chosen? Why?
4. Why did you enter the faculty for Agrothechnology?

Exercise 2. Просмотрите текст и выпишите интернациональные слова. Будьте внимательны – таких слов в этом тексте около 30!

Exercise 3. Переведите следующие слова и их производные.

- a profession – professional
- a technology – technological – a technologist – technologically
- to develop – a development
- to use – a use – a user – useful – useless
- an engineer – engineering
- a skill – skilful – skillfully

- to process – processing – a processor
- a computer – a computerization
- a product – a production – to produce – a producer

Exercise 4. Выберите предложения, соответствующие содержанию текста. Используйте при ответе следующие конструкции:

- I think this statement is right (wrong) …

1. It is very easy to choose a profession for life.
2. Human history is the history of science and technological development.
3. My parents and my grandfather are doctors.
4. I entered the faculty for Agrotechnology.
5. The main problem is to provide people with raw materials and industry – with agricultural products.

Exercise 5. Задайте все типы вопросов к данному предложению. При образовании специальных вопросов используйте вопросительные слова Who, Where.

My father works at a big plant.

3. ABOUT ZERNOGRAD

Zernograd (that can be translated as “Grain town”) is a very peculiar town: it’s a center of one of the agrarian district of Rostov region; it is often called “the town of science”. And that is true: having population about 30,000, there are 5 academicians, more than 50 doctors of sciences and professors, more than 300 candidates of sciences! Besides of our Engineering Institute, there are All Russia’s scientific-research design-technological institute of mechanization and electrification of agriculture, All Russia’s Institute for sorghum and other crops, the Rostov department of Russia’s Academy of Management and Agro business, the North Caucasus Test station for agricultural machines and some other enterprises and institutions. A few cities have such scientific collection!

Zernograd is not very old, it was founded in 1928. There is a railway and some bus stations here. Our town is divided into some parts now: the central part, Timiryazev settlement, the Old settlement, the New settlement, Scientific village, the Old and New military cantonments and some others. The town is very nice and green, there is a large park and some squares in it. We have a supermarket and a lot of modern shops everywhere, the Palace of culture, the Technical and Pedagogical colleges and 5 schools, 2 good libraries and several cafes and restaurants. And a wonderful super cinema, called “Zernograd”. So, you can’t say there is nothing to do in the evening! Many citizens of our town are fond of sports and like to play football at a big stadium at the weekend.

Vocabulary

peculiar – особенный, необычный
true – правда, истина
All Russia's scientific-research design-technological institute of mechanization and electrification of agriculture – ВНИПТИМЭСХ
North Caucasus Test station for agricultural machines – СК МИС
enterprise – предприятие
to be divided – быть разделенным, делиться
settlement – поселок
cantonment – (военный) городок

Exercise 1. Ответьте на вопросы, используя данные текста.
1. Is Zernograd a center of the agrarian district or computer technology?
2. It is often called "the town of science", isn't it?
3. How many doctors and candidates of sciences are there?
4. What enterprises and scientific institutions are situated in Zernograd?
5. Our town is very old, isn't it?
6. Is our town divided into two or three parts?
7. What is called "Zernograd"?

Exercise 2. Просмотрите текст и выпишите интернациональные слова.

Exercise 3. Переведите следующие слова и их производные.
- a design – to design
- to manage – a manager – a management
- to settle – a settlement
- square – a square
- technical – a technique – a technician – technically
- a pedagogy – pedagogical

Exercise 4. Выберите предложения, соответствующие содержанию текста. Используйте при ответе следующие конструкции:
- I think this statement is right (wrong) …

1. Zernograd can be translated as "Camel town".
2. The population of the town is about 30,000.
3. Zernograd is not very old, it was founded in 1930.
4. Our town is divided into more than 7 parts now.
5. There are 3 colleges in the town.

Exercise 5. Задайте все типы вопросов к данному предложению. При образовании специальных вопросов используйте вопросительные слова What, When.

Zernograd was founded in 1928.

4. AGRICULTURE

Agriculture is the industry which supplies people with food, clothes and raw material for food and clothing. The word “agro” is a Latin word, it means “a field”. Originally the word “agriculture” meant “the cultivation of field to grow crops”. We don’t know when people began to grow crops. It was many thousands years ago. So, we may say that agricultural engineering is one of the earliest forms of engineering practiced by man. At present there are two main branches of agriculture: crop growing and animal breeding.

Now we can say that there are many different types of farms, such as:

a) arable farms (growing crops);
b) dairy farms (milking cows);
c) live-stock farms (grazing cattle and sheep);
d) hill farms (grazing sheep);
e) fruit farms (growing fruit);
f) poultry farms (raising egg-laying birds).

Generally speaking, most farmers grow a variety of grain and vegetable crops and also rear cattle, sheep, pigs and hens.

In the arable farms we can see all kinds of grain crops: wheat, barley, rye, oats and maize. Wheat is usually processed into flour for making bread. Oats are used for porridge and also to feed horses and cattle.

The common vegetables are tomatoes, potatoes, cabbages, beetroot, carrots and onions. All of them are important because of their high food value.

Agriculture of the Rostov region is multi-branched. It combines intensive farming with developed cattle-breeding. In the southern parts of the region sheep-breeding, horticulture, viticulture prevail. Cattle-breeding prevails in the western districts of the region. As the soil of the Rostov region is fertile, grain production is one of the most important branches of agriculture here. The real value of the region is winter wheat. Horse-breeding is also traditional in the Don area. The Budenny breeds of horses are well-known in our country and abroad.

Vocabulary

to supply – снабжать, обеспечивать

raw - сырой
to mean – значить, означать
crop – а)урожай, б)зерновая культура
agricultural engineering - агроинженерия
arable farm – пахотные хозяйства
live-stock farm = cattle farm=animal breeding farm – животноводческое х-во
poultry farm – птицеводческое хозяйство
generally speaking – вообще говоря…
wheat - пшеница
barley - ячмень
process – а)процесс б)перерабатывать
high food value –высокая пищевая ценность

Exercise 1. Просмотрите текст, найдите в словаре произношение и значения следующих слов:
Industry, food, clothes, word, practice, a variety, flour, porridge, prevail, fertile.

Exercise 2. Просмотрите текст, найдите английские эквиваленты следующих слов:
Поле, растить, самая ранняя форма, отрасль, молочное хозяйство, овощи, овцы, кукуруза, зерно, капуста, морковь.

Exercise 3. Дополните следующие предложения словами из текста:

1. We don't know when people … to grow crops.
2. The word "agro" is a … word.
3. At present there are two main … of agriculture:
4. The common vegetables are …
5. … is usually processed into flour for making bread.
6. Agriculture of the Rostov region is …

Exercise 4. Подготовьте пересказ текста, используя последние данные о сельском хозяйстве в вашем районе.

5. AGRICULTURE IN BRITAIN

From the air Britain still looks like an agricultural country. Towns and cities cover only about 10% of the land, about 5% is forest and 10% is rough moorland. Much of the rest land is cultivated. Britain has one of the most efficient agricultural industries in Europe and produces 60% of its food. Only about 1-2% of the workforce are employed in agriculture, a smaller proportion than in any other industrial country. On the eastern side of Britain farmers grow arable crops such as wheat and cereals. In the west grasslands of the west they keep cattle and sheep.

Although Britain is a highly industrialized country, agriculture is still one of its most important industries. About 700,000 farmers provide over half the food needed by about 55,5 million people. This is achieved by widespread use

of machinery (there are over 500,000 tractors in use) and by making the best use of the results of research and scientific experiments.

For a small country, Britain has a great variety of soil, climate and types of farming: from beef breeding in Scotland and sheep farming in the mountains of Wales to growing crops, mainly wheat, barley, oats and potatoes in the large, flat, fertile areas of the eastern counties.

Over 200 years ago British livestock breeders developed the principles which have produced some of the world's finest pedigree cattle, sheep, pigs and horses. Famous breeds of cattle have laid the foundation of pedigree herds in North and South America, Australia and many other countries.

Agricultural research is carried out at over 50 research stations in pest control, fertilizers, plant and animal diseases and the improvement of crops and livestock.

Sea fishing is of great importance in Scotland and in the north-east of England. About two-fifth of Britain's 22,000 fishermen are employed in the Scottish ports, such as Aberdeen and Granton. Distant-water vessels fish the seas around Labrador, Newfoundland, Greenland and Iceland. Research into improved methods of fishing, processing and storage plays a big part in modernizing an ancient industry.

Vocabulary

widespread – широко распространенный
fertile - плодородный
breeder - скотовод
pedigree –племенной (скот)
herd - стадо
pest – с.-х. вредитель
fertilizer - удобрение
employ – нанимать на работу
storage – хранение

Exercise 1. Просмотрите текст и выпишите интернациональные слова.

Exercise 2. Просмотрите текст, найдите английские эквиваленты следующих слов:
Самый важный, половина, использовать, графство, производить, исследование, животноводы.

Exercise 3. Задайте вопросы к выделенным словам:

1. ***This*** is achieved by making the best use of the results of research and scientific experiments.
2. About ***700,000*** farmers provide over half the food.
3. Britain has a ***great variety*** of types of farming.
4. ***Agricultural*** research is carried out in pest control.

Exercise 4. Составьте план текста; подготовьте пересказ.

6. FOOD INDUSTRY

The food industry is a very ancient industry. It is developed from the experience of generation. Milling and baking were well developed in ancient times. Olive oil and honey were widely sold and bought. Cheese was manufactured thousands of years ago. Butter is also an ancient food.

The production of food, as an industry, has as long history as the history of modern chemistry because some centuries ago it was considered to be a part of chemical technology. Thus, the book “Chemical Technology” published in 1870 had such sections: starch, sugar manufacture, cane sugar, beet sugar, fermentation, wine making, bread baking, manufacture of vinegar and essential oils.

Food industry developed in full with the growth of the processing industries, with improvements in food machines, transportation, refrigeration, storage and packaging.

At present the assortment of products of the food enterprises is a wide and varied one. Bread and macaroni, meat and fish products, milk and butter, canned foods, sweets, tea and coffee and dozens and hundreds of other items are produced at the food mills and factories of the country.

The technological processes and methods of treating raw materials are varied. The food enterprises use heat and refrigeration, high pressure and deep vacuum, electric energy and radiation. While mechanical methods prevail at some enterprises, invisible “chemists” work at others – micro-organisms and enzymes. They are used at such enterprises which are based on fermentation: bread baking, production of beer, vinegar, wine.

There are many institutes training engineers and technicians for food industry.

Vocabulary

ancient – древний
milling – мукомолье, помол
baking – печение, выпечка
honey – мед
to sell (sold, sold) – продавать
to buy (bought, bought) - покупать
to be considered – считаться (кем-то\чем-то)
a starch – крахмал
cane – сахарный тростник

fermentation – брожение
vinegar – уксус
essential oils – эфирные масла
an improvement – улучшение, усовершенствование
a storage – хранение
an enterprise – предприятие
canned foods – консервированные продукты
treating = processing – переработка
to prevail – преобладать
invisible – невидимые

Exercise 1. Repeat these words after the teacher. Note, what part of speech they are:
An industry, ancient, a generation, olive oils, to be manufactured, a manufacture, a production, to produce, produced, a century, chemical technology, technological process, published, a fermentation, a transportation, mechanical, technicians.

Exercise 2. Find the equivalents of these Russian words in the text:
1)древние времена, 2)тысячи лет назад, 3)виноделие, 4)история современной химии, 5)часть (чего-либо), 6)пивоварение, 7)заморозка, 8)механические методы, 9)ассортимент продуктов, 10)переработка сырья.

Exercise 3. Answer some questions to the text:
1.What ancient products do you know?
2.The production of food has a history as long as the history of modern physics, hasn't it?
3.What modern products are produced at the food enterprises of our country?
4.What technological methods are used at the food enterprises?
5.What are "the invisible chemists"?

Exercise 4. Make a plan of the text. Retell the text using your own information.

7. BREADBAKING

There are no records of when and where bread originated. But it is known, that the history of bread is longer, than any other food. We may say that the history of bread is as old as the history of mankind.

The first step in bread production is mixing of the ingredients. Excellent bread can be made with flour, yeast, salt and water. Other ingredients may be added. This process takes place in mixers. Today there are two main methods of mixing dough: the "sponge and dough" method and the "straight" method.

The “straight” method differs from the sponge and dough process in that all ingredients are added at one time and there is only one mixing stage and one fermentation period. This period is about 2-3 hr.

The mixture undergoes the second main stage of bread production called fermentation. At this time the yeast changes sugar to a carbon dioxide and alcohol; the volume of the dough increases. More flour may be added then, and all ingredients are mechanically mixed and become dough.

The fermented dough is cut into pieces by a dividing machine. The dough pieces are taken to the next machine called a rounder. The function of this machine is to round the dough pieces into a form of a ball. The rounded dough balls are then subjected to a short fermentation period, which is called an intermediate proofing. After that a special moulding machine shapes the dough pieces into a loaf form. Then the moulded dough undergoes the final proofing in large chambers called proof boxes.

The last and the most important process in the production of bread is the baking process, which is performed in the ovens.

Vocabulary

to change – менять, изменяться
Stone Age – каменный век
flour – мука
to shape = to form = to mould – формовать, придавать форму
loaf – буханка, булка
“sponge and dough” method – опарный метод
“straight” method – безопарный метод
to undergo = to be subjected to smth. – подвергаться чему-л.
to increase – увеличивать(ся), расширять
proof – расстаиваться, подходить (о хлебе)
intermediate – промежуточный
chamber – камера

Exercise 1. Find in the dictionary the pronunciation and the meaning of the following words:

1) record	5) yeast	9) dough
2) mankind	6) oven	10) volume
3) flour	7) carbon dioxide	11) proofing
4) main	8) to add	12) to perform

Exercise 2. Find the equivalents of these Russian words and word combinations in the text:
1)известно, что…
2)любая другая пища
3)такая же (старая), как …
4)великолепный
5)двуокись

6)составная часть
7)смесь
8)основная стадия
9)мало изменился
10)может быть добавлено

Exercise 3. Answer these questions:
1) Is the history of bread longer than the history of mankind?
2) Has bread changed little or large since the Stone Age?
3) What methods of mixing dough do you know?
4) In the “Straight” method all the ingredients are added at one time, aren’t they?
5) How long does the process of fermentation last at the “sponge and dough” method?
6) What machine does cut the dough into pieces?
7) What is the function of the moulding machine?
8) What is called a “proof box”?
9) What is the most important process in the production of bread?
10) What kinds of flour do you know?

Exercise 3.Retell the history of bread baking using the new facts (and receipts!)

8. PROCESSING OF MEAT and MEAT PRODUCTS

Meat is the common term used to describe the flash or other edible parts of animals (usually domesticated cattle, swine, and sheep) processed for food. Meat is valued as a complete protein food, it contains all the amino acids for the human body. The fat of meat is a valuable source of energy.

The flesh from the cattle over 6 months of age is beef, and from the younger cattle is veal. It is the most widely consumed meat. So, pork refers to the meat from swine, lamb from young sheep, and mutton from sheep older than two years.

The pig is known the world’s second largest provider of meat. The primary products of pig (or swine) are pork, lard, hides and a lot of by-products.

The manufacture of meat products includes those processes which prepare the product for consumption and increase the stability, improve the texture, color and appearance of various meat items. Different processes are used depending the desired result. The usual methods of preserving meat from bacteria are *refrigerating, freezing, curing, drying, and canning.*

Refrigerated storage is the most common method of meat preservation. At typical storage of -18ºC beef can be stored for 6 to 12 months, lamb - for 6 to 9 months, pork - for 6 months, and sausage products - for 2 months. Most meats are vacuum-packaged, which extends the storage life under refrigeration to approximately 100 days.

Meat **curing and smoking** are the two of the oldest methods of meat preservation. They improve the safety and shelf life of meat products and make better the flavour and colour. Cured meats are combined with salt and sodium; sugar and spices are optional ingredients. Curing and smoking is commonly used for such products as ham and sausages (for example, frankfurters and bologna).

One of the most common methods of meat preservation is **canning.** Canning involves sealing meat in a container and then heating it to destroy all microorganisms capable of food spoilage. Under normal conditions canned products can safely be stored at room temperature indefinitely.

Drying is another common method of meat preservation. Drying removes moisture from meat products so that microorganisms cannot grow. Dry sausages, freeze-dried meats are examples of dried meats capable of being stored at room temperature without rapid spoilage.

Vocabulary

edible parts –съедобные части
flesh – мякоть, мясо
veal -телятина
to be consumed - быть употребляемым
essential acids – незаменимые кислоты
lard - сало
hides - шкуры
by-products – субпродукты, побочные продукты
improve – улучшать, совершенствовать
desired result – желаемый результат
curing - соление
canning – консервирование в металлических банках

Exercise 1. Find in the dictionary the pronunciation and the meaning of the following words:
Domesticated, value, include, increase, typical, approximately, flavour, nitrite, nitrate, salt, lard, sausages.

Exercise 2. Find the equivalents of these Russian words and word combinations:
Вкус, приблизительно, срок хранения, дополнительные ингредиенты, разрушать, нормальные условия, свинина, копчение, влажность.

Exercise 3. Insert the necessary words according to the text:
1. Processed or manufactured from animal parts are also called ...
2. The fat of meat is … … of energy.
3. The flesh from the … over 6 months of age is beef.
4. … meats are combined with salt and sodium.
5. They improve the … and … of meat products.

Exercise 4. Please, retell the text about meat products using some new facts (about some meat plant and factories, some meat products, etc.)

9. MILK AND DIARY PRODUCTS

Raw milk is a potentially dangerous food that must be processed to assure its safety for humans. Milk received at the processing plant is tested before pumping into the plant. The milk is checked for odour, appearance, proper temperature, acidity and bacteria. Then the milk is pumped into the plant's refrigerated storage tanks.

The actual processing of raw milk begins with either **separation** or **clarification**. These machines are essentially similar but in the clarifier the cream and skim milk fractions are not separated. Separators have two discharge pipes, one for cream and one for skim milk. Clarifiers have only one pipe for whole milk. Besides separators have a device called cream screw by which the fat content in the cream is regulated. This screw allows more or less cream to pass out through the discharge pipe.

The importance of safety and cleanliness is stressed in the diary industry.

Fluid milk is usually **pasteurized**. The process of pasteurization served two purposes: prevented the souring of milk, and it destroyed the dangerous disease germs in milk. Milk is heated to a specified temperature and held at that temperature for a specified time. Pasteurization on a batch operation requires the longer times at a lower temperatures (LTLT pasteurizer). Modern methods of processing milk utilize the high-temperature short-time (HTST) pasteurizer. In some countries of the world milk and milk products may be ultra-heat-treated (UHT) – this process requires a minimum heat treatment of 280°F for 2 sec. After that dairy products have extended shelf-life because all of the bacteria have been destroyed.

Butter is churned from cream. Margarines are similar to butter but made of hydrogenated fats, usually vegetable in origin.

Cheese is the product made from curd obtained from the whole, partly skimmed or skimmed milk. It may be used milk of cows or other animals, with or without added cream.

Vocabulary

Dairy products – молочные продукты
fluid milk – питьевое молоко
raw milk – сырое молоко
whole milk – цельное молоко
skim milk – обезжиренное молоко
condensed milk – сгущенное молоко
evaporated milk – концентрированное молоко
dried milk – сухое молоко
powdered milk – порошковое молоко

curd – творог
fermented diary products – кисломолочные продукты
clarification – очистка
clarifier – очиститель
freeze (froze, frozen) – замораживать
churn – сбивать (масло)
hydrogenated fats – гидрогенизированные жиры

Exercise 1. Find in the dictionary the pronunciation and the meaning of the following words:
Product (n), pasteurize (v), temperature (n), condense (v), separate (v), margarine (n), crystallization (n), texture (n).

Exercise 2. Find the equivalents of these Russian words and word combinations:
Перерабатывающий завод, сепарация, очистка, обезжиренное молоко, за исключением, больше или меньше сливок, цель, разрушать, частично обезжиренное молоко.

Exercise 3. Answer the following questions:
1. Must raw milk be processed? Why?
2. What does the actual processing of raw milk begin with?
3. What is stressed in the diary industry?
4. Which purposes did the process of pasteurization serve?

Exercise 4. Explain the meaning of the next abbreviations: LTLT, HTST, UHT.

Exercise 5. Please, retell the text about meat products using some new facts

10.TECHNIQUES of GRAINS PROCESSING

Grain processing can be divided into two different types, that are called cold processing and that one where heat is used to help process the grain. Among the methods of cold processing one can name rolling, grinding, soaking, acid preservation. Rolling is essentially crushing grain products through rollers, grains drops through the top, two closely set rollers are rotating counter to each other and simply crush the grain and drop it out the bottom. This is a fast, fairly economical way of processing grains that are similar in size and texture. Grinding is a second way of cold processing grain, this is simply a process where grain is fed into a container with swinging hammers, small knives that are swinging at a high rate of speed and break the grain into a number of pieces. The advantage is that you can process different grains at the same time, in other words, the mix of corn and barley would go through a grinding mill very well.

The other part of processing is heat processing. One of the most common methods of heat processing grain is called steam rolling or steam flaking. This is where grain such as barley, corn, oats are poured into a large chamber and then hot moisture or steam is introduced and the grain is held for a period of time to absorb some of this hot moisture. After this then the grain is rolled as before in the cold process with the rollers, counter-rotating rollers. Flaking is just a different version of steam rolling where the grain is held in the steam for a longer time and achieves a higher moisture content in the grain and by doing so you can create a flatter rolled flake.

Vocabulary

rolling – прокатка
grinding – помол, измельчение
soaking – вымачивание
acid preservation – пропитка кислотой
crush – дробление
roller – вращающийся цилиндр
rotate counter –вращаться встречно
feed into – подавать
hammer – молоток
to swing – вертеться, поворачиваться
grinding mill – дробилка
counter-rotating rollers – встречно вращающиеся цилиндры
to pour – наливать (зд. помещать)
moisture – влажность
flaking – процесс приготовления хлопьев
to hold (held, held) – держать
to achieve – достигать, получать
a content – содержание
to create – создавать (зд. получить)

flat – плоский

Exercise 1. Find in the dictionary the transcription and the meaning of the following words:
Process (v), drop out (v), bottom (n), economical (adj), rate (n), a number of (n), mix (n), barley (n), corn (n), oats (n), absorb (v).

Exercise 2. Translate the following sentences paying attention to the Passive Voice of the underlined verbs. Use an example as a model: *Grain processing can* ***be divided*** *into…- Переработку зерна можно разделить на …*

1. Heat **is used** to process the grain.
2. Grain **is fed** into a container…
3. The method of heat processing **is called** steam rolling.
4. Oats **is poured** into a large chamber.
5. Steam **is introduced**.
6. The grain **is held** to absorb some moisture.
7. The grain **is rolled** with the rollers.

Exercise 3. Translate the words and their derivatives:

- process (v) – processing (n) – processor (n)
- roll (v) – rolling (n) – roller (n)
- grind (v) – grinding (n) – grinder (n)
- soak (v) – soaking (n)
- preserve (v) – preservation (n)
- crush (v) – crushing (n)
- flake (n) – flaking (n)

Exercise 4. Answer the following questions:

1. What types of grains processing do you know?
2. What methods of cold processing can you name?
3. What methods of heat processing exist?
4. What is the difference between the methods of heat and cold processing?

Exercise 5. Please, retell the text about techniques of grain processing using some new facts

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