

Resource 3: Transcript for task 3



Teacher
Resource

Il riso nella cucina italiana (Rice in Italian cooking)

You will need to ensure that the class has access to computers and to library resources for the next two lessons. During this time all research on the topic 'Rice in Italian cooking' is to be undertaken. Below is a transcript of the student worksheet for Task 3.

Transcript

For the next 2 lessons your group is to undertake research about rice in Italian cooking. You will need to research the following points:

- Use of rice in Italian cooking
- Different types of Italian rice and their particular characteristics and uses
- Rice growing areas of Italy
- The economic importance of rice production in Italy
- The history of rice in Italian cooking
- Typical Italian rice dishes
- Regional influences on the use of rice and rice recipes
- Characteristics of risotto

Keep an account of your research by writing a summary which addresses all of the above points. Also look for a couple of photos that you may decide to use when writing your article 'The flavours of Italian Cuisine – Rice'.