# German foods and drinks – descriptions

## Activity 1

To understand what different German food and drinks are, complete the table below by writing the German word next to its description.

|  |  |
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| German word | English description |
|  | A popular Austrian and German pastry made with thin layers of dough filled with spiced apples, raisins and cinnamon. |
|  | A type of German sausage made from pork, beef, or veal. It is usually seasoned with various herbs and spices and is often grilled or fried. |
|  | A breaded and fried cutlet of meat, typically made from pork or veal, but can also be made from chicken or turkey. |
|  | German potato salad, typically made with potatoes, onions and a mayonnaise or vinegar-based dressing. |
|  | A type of German gingerbread cookie or cake, often flavoured with honey and spices and decorated with icing. |
|  | German bread, which comes in a wide variety of types, including dark rye bread and whole-grain bread. |
|  | Fermented cabbage, often used as a side dish in German cuisine. |
|  | A German fast food dish made of Bratwurst sausage served with a curry ketchup sauce and often sprinkled with curry powder. |
|  | A type of sausage, similar to a hot dog, named after Frankfurt, Germany. It is usually made from pork or a pork and beef blend. |
|  | Also known as Black Forest cherry cake, it's a traditional German dessert consisting of layers of chocolate sponge cake, whipped cream, cherries and kirsch (cherry schnapps). |
|  | Small bread rolls, commonly served as a breakfast item or as a side with various dishes in Germany. |
|  | A popular German beverage made by mixing apple juice or apple spritzer with sparkling water, creating a refreshing and slightly sweet drink. |
|  | German pretzels, a type of baked bread product with a twisted knot shape, usually sprinkled with coarse salt. |
|  | German meatballs, often made from ground pork or beef and mixed with onions, herbs and breadcrumbs. |
|  | A popular Turkish and German street food consisting of seasoned meat (usually lamb, chicken, or beef) shaved from a vertical rotisserie and served in a flatbread with vegetables and sauce. |

## Activity 2

Write the German word underneath the picture in the table below.

|  |  |  |  |
| --- | --- | --- | --- |
| BrezelnBrezeln  BrezelnBrezeln | *Schwarzwälder kirschtorte* | *Brot* | *Sauerkraut* |
|  |  |  |  |

## Activity 3

Write the name of 3 German food or drinks you would like to try in the table below.

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## Activity 4

Write the new words in random spaces below to play 4 in a row. Mark off the words as the teacher calls them out and once you have 4 in a row either vertically or horizontally, call out *fertig*.

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## For the teacher

Remove this section before sharing this resource with students.

### Activity 1

|  |  |
| --- | --- |
| German word | English description |
| *Apfelstrudel* | A popular Austrian and German pastry made with thin layers of dough filled with spiced apples, raisins and cinnamon. |
| *Bratwurst* | A type of German sausage made from pork, beef, or veal. It is usually seasoned with various herbs and spices and is often grilled or fried. |
| *Schnitzel* | A breaded and fried cutlet of meat, typically made from pork or veal, but can also be made from chicken or turkey. |
| *Kartoffelsalat* | German potato salad, typically made with potatoes, onions and a mayonnaise or vinegar-based dressing. |
| *Lebkuchen* | A type of German gingerbread cookie or cake, often flavoured with honey and spices and decorated with icing. |
| *Brot* | German bread, which comes in a wide variety of types, including dark rye bread and whole-grain bread. |
| *Sauerkraut* | Fermented cabbage, often used as a side dish in German cuisine. |
| *Currywurst* | A German fast food dish made of *Bratwurst* sausage served with a curry ketchup sauce and often sprinkled with curry powder. |
| *Frankfurter* | A type of sausage, similar to a hot dog, named after Frankfurt, Germany. It is usually made from pork or a pork and beef blend. |
| *Schwarzwälder Kirschtorte* | Also known as Black Forest cherry cake, it's a traditional German dessert consisting of layers of chocolate sponge cake, whipped cream, cherries and kirsch (cherry schnapps). |
| *Brötchen* | Small bread rolls, commonly served as a breakfast item or as a side with various dishes in Germany. |
| *Apfelschorle* | A popular German beverage made by mixing apple juice or apple spritzer with sparkling water, creating a refreshing and slightly sweet drink. |
| *Brezeln* | German pretzels, a type of baked bread product with a twisted knot shape, usually sprinkled with coarse salt. |
| *Frikadellen* | German meatballs, often made from ground pork or beef and mixed with onions, herbs and breadcrumbs. |
| *Döner* | A popular Turkish and German street food consisting of seasoned meat (usually lamb, chicken, or beef) shaved from a vertical rotisserie and served in a flatbread with vegetables and sauce. |

### Activity 2

|  |  |  |  |
| --- | --- | --- | --- |
| BrezelnBrezelnBrezelnBrezeln | *Schwarzwälder kirschtorte* | *Brot* | *Sauerkraut* |
| *Brezeln* | *Schwarzwälder Kirschtorte* | *Brot* | *Sauerkraut* |

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