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## PREPARING A CUP OF COFFEE

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### LEARNER WORKSHEETS

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#### PRE-ACTIVITIES

##### How do you make a cup of coffee?



1. Watch the video “How to make French Press Coffee” on YouTube (<http://www.youtube.com/watch?v=TcXzHQq8V7U>).

Do you make coffee in the same way at home? How many ways of making coffee do you know of?

2.  In teams, try to explain to each other the steps you or your family follow at home to make coffee. You can use your mother tongue but we encourage you to use English too.
3. If you tried to use English in the previous question, you will have noticed that there are some specific words (verbs, adjectives, nouns...) one needs to explain the steps you follow to make a cup of coffee. Using a dictionary, list as many verbs as you can that will help you explain how coffee is made in different parts of the world or at home. Think of the actions you make, what you do to the coffee ...

Example:

- Boil, etc.

#### ACTIVITIES



In Ethiopia, coffee is made in a very old traditional way.



1. Scan through text “Ethiopian Coffee Ceremony” and try to find the verbs you listed.

Underline them and other verbs you find related to the process of making coffee.





2.  Share your findings and put together a nice word cloud with all the verbs everybody found in all the languages of your class and English (You can use the online tool [www.wordle.net](http://www.wordle.net)).

## FINAL PROJECT



1. In teams, do some research and describe a special way of making coffee. Your final product might be:
  - ◦ a commented or subtitled video clip
  - ◦ a powerpoint presentation
  - ◦ a written step by step instruction
2. Upload your productions to the class wiki and be ready to present your work in class.

## Ethiopian Coffee Ceremony

(source: <http://www.epicurean.com/articles/ethiopian-coffee-ceremony.html> )





1. The roasting of the coffee beans is done in a flat pan over a tiny charcoal stove.
2. The lady who is conducting the ceremony gently washes a handful of coffee beans on the heated pan, then stirs and shakes the husks away.
3. When the coffee beans have turned black and shining and the aromatic oil is coaxed out of them, they are ground by a pestle and a long handled mortar.
4. The ground coffee is slowly stirred into the black clay coffee pot locally known as 'jebena', which is round at the bottom with a straw lid.
5. The coffee is strained through a fine sieve several times.
6. The youngest child is then sent out to announce when it is to be served and stands ready to bring a cup of coffee first to the eldest in the room and then to the others, connecting all the generations.
7. The lady finally serves the coffee in tiny china cups to her family, friends and neighbours who have waited and watched the procedure for the past half-hour.
8. Gracefully pouring a thin golden stream of coffee into each little cup from a height of one foot without an interruption requires years of practice.

Coffee is taken with plenty of sugar (or in the countryside, salt) but no milk and is generally accompanied by lavish praise for its flavour and skilful preparation.

Often it is complemented by a traditional snack food, such as popcorn, peanuts or cooked barley.

In most parts of Ethiopia, the coffee ceremony takes place three times a day - in the morning, at noon and in the evening. It is the main social event within the village and a time to discuss the community, politics, life and about who did what with whom.

Perhaps an ancient proverb best describes the place of coffee in Ethiopian life, "Buna dabo naw", which when translated means "Coffee is our bread!"