



Speak Like A Native Activity Pack

Las profesiones

Jobs

Print the pages to complete them at home

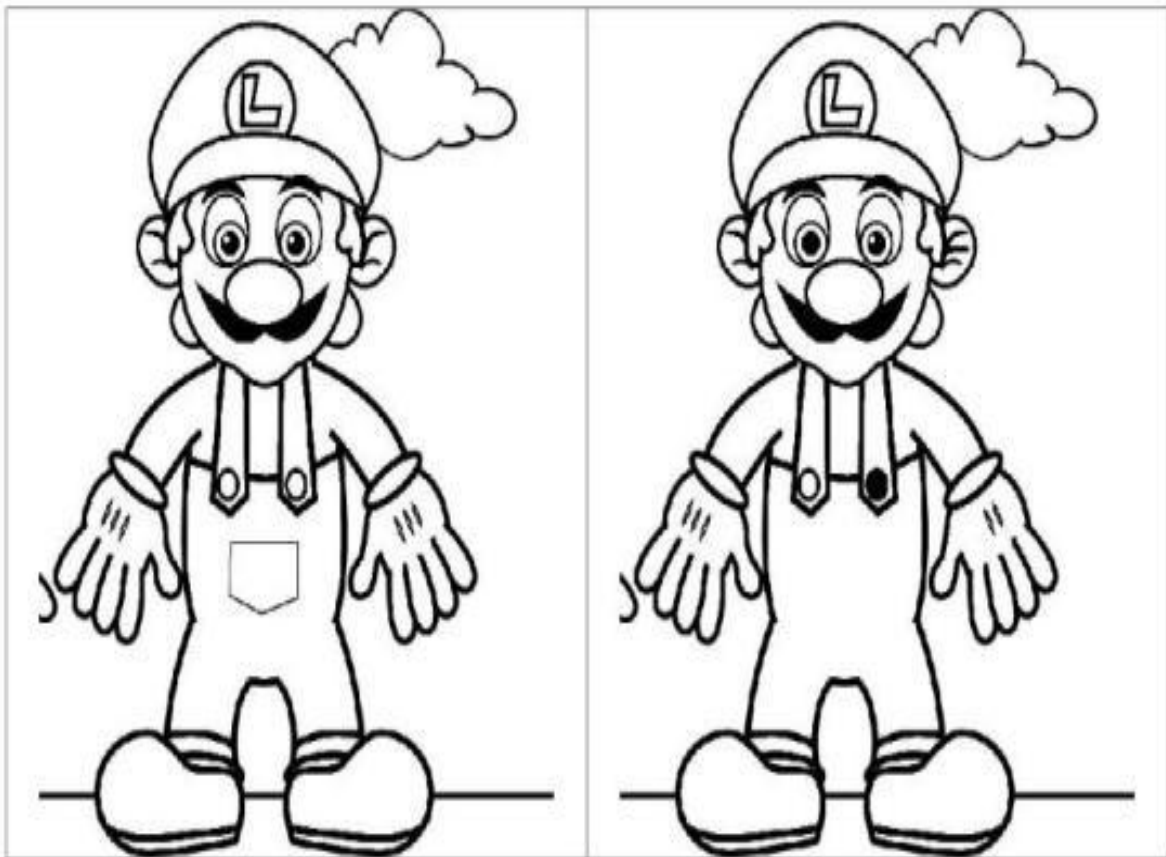
Use a dictionary or Google Translate to help you

Have fun learning languages!

Actividad 1

Encuentra las diferencias

Encuentra las 5 diferencias



Actividad 2

Sopa de letras

M	O	X	I	V	A	B	D	E	C	C	P	P
A	Q	W	E	T	C	O	E	N	A	O	A	O
E	A	C	M	I	Q	M	N	F	R	C	N	L
S	B	D	U	O	P	B	T	E	T	I	A	I
T	X	R	V	C	E	E	I	R	E	N	D	C
R	S	X	Q	D	T	R	S	M	R	E	E	I
A	M	E	D	I	C	O	T	E	O	R	R	A
V	E	T	E	R	I	N	A	R	I	O	O	T
T	A	X	I	S	T	A	Y	A	Z	B	X	C
M	E	C	A	N	I	C	O	Z	A	Q	W	Z

1. MEDICO

2. ENFERMERA

3. POLICIA

4. BOMBERO

5. MAESTRA

6. VETERINARIO

7. PANADERO

8. COCINERO

9. TAXISTA

10. CARTERO

11. DENTISTA

12. MECANICO

Actividad 3

Find the *objetos* in your *casa* and add up your *puntos*

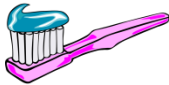
1. Olla  - 1 punto

2. Taza  2 puntos

3. Toalla  1 punto

4. Computadora  3 puntos

5. Libro  2 puntos

6. Cepillo de dientes  1 punto

7. Una Libra Esterlina  5 puntos

8. Una pieza de lego  2 puntos

9. Pan  4 puntos

10.- Almohada.  5 puntos

¿Cuantos puntos did you get? _____

Actividad 4 Snap - Juego de memoria

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Policia	Policia	Bombero	Bombero
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Maestra	Maestra	Panadero	Panadero
			
Veterinario	Veterinario	Cocinero	Cocinero
			
Azafata	Azafata	Plomero	Plomero

Actividad 5

Traditional recipe - *Receta tradicional de Venezuela*



Ingredientes:

- 10 onzas de harina todo uso (2 tazas aprox)
- 1 cucharadita de sal
- 6 cucharadas de mantequilla fría, cortada en cubos de $\frac{1}{4}$ pulgadas
- 1 Huevo grande, batido ligeramente
- 6 cucharadas de agua fría , agregar más si es necesario
- 12 onzas de queso blanco o queso para freír, cortado en tiras de $\frac{1}{2}$ pulgada
- Aceite de maíz o girasol para freír

Instrucciones

1. Place **harina** and **sal** in the workbowl of a food processor fitted with a steel blade; pulse to combine. Sprinkle **mantequilla** evenly over harina and pulse until mantequilla is cut into pieces slightly smaller than a pea, about 8 1-second pulses. Transfer dough to a large bowl.

2. Add **(añadir)** in **huevo** and **agua** Using a rubber spatula, press dough **(masa)** against side of bowl until it forms into a ball. If masa is not fully forming, add additional agua 1 tablespoon at a time until it comes together. Press masa into a disc, wrap tightly in plastic wrap, and rest in refrigerator for 30 minutes.

3.- Unwrap masa and place on a lightly floured surface **(superficie)**. Roll out into a square 1/8-inch thick. Cut off edges to create a 12-inch square. Cut **(cortar)** square into strips 3/4-inch wide.

4. Take one strip of masa and drape end over top of one cheese **(queso)** slice. Wrap entire queso slice in dough on a diagonal, overlapping dough. Cover bottom of queso slice in dough and pinch edges close to fully seal. Repeat **(repetir)** with remaining queso slices.

5.-Fill a cast iron skillet with 3/4-inch of oil. Heat oil to 400°F over high heat. Place tequeños in oil and fry until crust is golden brown and blistery, 3 to 5 minutes **(minutos)**, turning halfway through. Transfer **(Transferir)** tequeños to a paper towel lined plate, let cool for 1 to 2 minutes, then serve immediately **(inmediatamente)**.