

Nombre: \_\_\_\_\_ Bloque: \_\_\_\_\_ Fecha: \_\_\_\_\_

## **Español 2 – Unidad 5 – Guía de estudio**

### **1. Temas:**

- Be able to talk about preparing food dishes and food flavors and ingredients.
- Be able to order food and have a conversation in a restaurant.
- Be able to formal commands.
- Be able to use direct and indirect object pronouns correctly with commands and in other types of sentences.
- Be able to make both affirmative and negative sentences and the superlative form of adjectives.
- Be able to describe culturally relevant and important food dishes from Spain.
- Discuss the culture of Spain.

### **2. Partes del examen:**

#### **Speaking Test Section – 20%**

For the speaking test you will receive a prompt in either English or Spanish asking you to respond to a series of questions or provide specific information related to the themes covered in this unit. You will have to respond to the prompt aloud, in Spanish. You will be graded on the speaking rubric.

#### **Listening Test Section – 20%**

For the listening test, you will hear various styles of listening samples in Spanish related to the vocabulary and grammar from this unit. These samples can range from conversations, advertisements, sentences, and monologues to completing dictations. Then you will have to answer comprehension questions about what you heard. These questions may be true or false statements, fill-in-the-blank statements, short answer questions, or multiple-choice questions. The listening sections will be similar to what we have practiced in class.

#### **Reading Test Section – 20%**

For the reading test, you will have to read various styles of reading samples in Spanish related to the vocabulary and grammar from this unit. These samples can range from written conversations, advertisements, sentences, and paragraphs to short stories. Then you will have to answer comprehension questions about what you heard. These questions may be true or false statements, fill-in-the-blank statements, short answer questions, or multiple-choice questions. The reading sections will be similar to what we have practiced in class and/or to the readings found in the book and workbook.

#### **Writing Test Section – 20%**

For the writing test, you will need to respond in Spanish to a given prompt. You may be asked to write an essay, write a short story, write a letter, create a written conversation, or provide another similar type of written piece. You should be prepared to write in essay form including an introduction, a conclusion, detailed supporting information, and you should make sure to have multiple, indented paragraphs. You will be graded on the writing rubric.

#### **Vocabulary Section – 20%**

For this section of the test, you will have questions that will specifically target the vocabulary and grammar that was presented in this unit. It may include fill-in-the-blank questions, picture identifications, verb conjugations, multiple-choice questions, true/false questions, short answer questions, short sentence creations, etc. You should review the vocabulary list from the current unit and the notes from the current unit in preparation.

### 3. Vocabulario:

<b>El aceite</b>	Oil (for cooking)	<b>El flan</b>	Custard
<b>El ajo</b>	Garlic	<b>El gazpacho</b>	Cold tomato soup
<b>El azúcar</b>	Sugar	<b>La paella</b>	Traditional Spanish rice dish
<b>La cebolla</b>	Onion	<b>El plato vegetariano</b>	Vegetarian dish
<b>Las espinacas</b>	Spinach	<b>El pollo asado</b>	Roasted chicken
<b>La fresa</b>	Strawberry	<b>La tarta de chocolate</b>	Chocolate cake
<b>La lechuga</b>	Lettuce	<b>El té</b>	Tea
<b>El limón</b>	Lemon ( <i>sometimes a lime</i> )	<b>La heladería</b>	Ice cream shop
<b>La mayonesa</b>	Mayonnaise	<b>La pastelería</b>	Pastry shop (bakery)
<b>La mostaza</b>	Mustard	<b>La cuchara</b>	Spoon
<b>La pimienta</b>	Pepper	<b>El cuchillo</b>	Knife
<b>La sal</b>	Salt	<b>La servilleta</b>	Napkin
<b>El vinagre</b>	Vinegar	<b>El tenedor</b>	Fork
<b>La zanahoria</b>	Carrot	<b>El vaso</b>	Glass
<b>El ingrediente</b>	Ingredient	<b>Batido(a)</b>	Beaten
<b>El supermercado</b>	Supermarket	<b>Cocido(a)</b>	Cooked
<b>El sabor</b>	Flavor	<b>Crudo(a)</b>	Raw
<b>Agrio(a)</b>	Sour	<b>Frito(a)</b>	Fried
<b>Caliente</b>	Hot (temperature)	<b>Hervido(a)</b>	Boiled
<b>Delicioso(a)</b>	Delicious	<b>Mezclado(a)</b>	Mixed
<b>Dulce</b>	Sweet	<b>Molido(a)</b>	Ground
<b>Fresco(a)</b>	Fresh	<b>La mantequilla</b>	Butter
<b>Picante</b>	Spicy; hot (spiciness)	<b>La lima</b>	Lime ( <i>in Mexico – a lemon</i> )
<b>Sabroso(a)</b>	Tasty	<b>Poner en el horno</b>	To put in the oven/bake
<b>Salado(a)</b>	Salty	<b>Revolver (o-ue)/Mezclar</b>	To stir; to mix
<b>¡Qué asco!</b>	How disgusting!	<b>Cocinar</b>	To cook
<b>Añadir</b>	To add	<b>El mantel</b>	Tablecloth
<b>Batir</b>	To beat	<b>Una taza</b>	A cup; a mug
<b>Freír (e-i)</b>	To fry	<b>Una taza medidora</b>	A measuring cup
<b>Hervir (e-ie)</b>	To boil	<b>Un cuarto de taza</b>	A quarter cup
<b>Mezclar</b>	To mix	<b>Un tercio de taza</b>	A third of a cup
<b>Probar (o-ue)</b>	To taste; to try	<b>Una media taza</b>	A half-cup
<b>La receta</b>	Recipe	<b>Una cucharadita</b>	Teaspoon (measure)
<b>La tortilla de patatas</b>	Potato omelet	<b>Una cucharada</b>	Tablespoon (measure)
<b>Cenar</b>	To have dinner	<b>El plato</b>	Plate
<b>Desayunar</b>	To have breakfast	<b>Un bol; un tazón; un cuenco</b>	A bowl
<b>La merienda</b>	Afternoon snack	<b>Una sartén</b>	A frying pan
<b>¿Cuál es la especialidad de la casa?</b>	What is the specialty of the house?	<b>Una olla; una cacerola</b>	A saucepan; a pot
<b>¿Me puede traer...?</b>	Can you bring me...?	<b>El horno</b>	The oven
<b>Y para comer...</b>	And to eat...	<b>Cortar</b>	To cut
<b>Y para beber...</b>	And to drink....	<b>Poner la mesa</b>	To set the table
<b>¡Buen provecho!</b>	Enjoy! (Bon appetit!)	<b>El camarero</b>	Waiter
<b>¡Excelente!</b>	Excellent!	<b>Una propina</b>	A tip
<b>Muy amable</b>	Very kind	<b>La cuenta</b>	The bill
<b>Muy atento(a)</b>	Very attentive	<b>El cocinero</b>	The cook
<b>Gracias por atenderme</b>	Thank you for your service	<b>El jefe de cocina</b>	The chef

<b>El caldo</b>	Broth	<b>Pedir (e-i)</b>	To order food; to ask for
<b>La chuleta de cerdo</b>	Pork chop	<b>Servir (e-i)</b>	To serve
<b>El entremés</b>	Appetizer	<b>Reservar</b>	To reserve
<b>Los espaguetis</b>	Spaghetti	<b>Dejar (una propina)</b>	To leave (behind) (a tip)
<b>La especialidad</b>	Specialty	<b>La comida está buena.</b>	The food is (tastes) good.
<b>El filete a la parrilla</b>	Grilled steak	<b>La comida está mala.</b>	The food is (tastes) bad.
<b>¿Para ti?</b>	For you?	<b>La comida es buena.</b>	The food is good (for you).
<b>Para mí...</b>	For me...	<b>La comida es mala.</b>	The food is bad (for you).

## 4. Gramática:

### Imperativo/Mandatos Formales: *Meaning – ¡Hable usted! Speak!*

Used only with USTED/USTEDES. Formal commands.

#### -AR Verbs:

Usted	Ustedes
-e	-en

#### Ejemplo – Hablar – to speak/talk:

Usted	Ustedes
¡Hable ud.!	¡Hablen uds.!

#### -ER/IR Verbs:

Usted	Ustedes
-a	-an

#### Ejemplo – Escribir – to write:

Usted	Ustedes
¡Escriba ud.!	¡Escriban uds.!

### Irregulares:

#### Poner – to put:

¡Ponga ud.!	¡Pongan uds.!
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#### Decir – to say:

¡Diga ud.!	¡Digan uds.!
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#### Venir – to come:

¡Venga ud.!	¡Vengan uds.!
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#### Salir – to leave:

¡Salga ud.!	¡Salgan uds.!
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#### Hacer – to do/make:

¡Haga ud.!	¡Hagan uds.!
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#### Ser – to be (description, permanent):

¡Sea ud.!	¡Sean uds.!
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#### Ir – to go:

¡Vaya ud.!	¡Vayan uds.!
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#### Saber – to know (facts):

¡Sepa ud.!	¡Sepan uds.!
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#### Conocer – to know (people):

¡Conozca ud.!	¡Conozcan uds.!
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#### Introducir – to introduce

¡Introduzca ud.!	¡Introduzcan uds.!
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#### Estar – to be (temporary):

¡Esté ud.!	¡Estén uds.!
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#### Dar – to give:

¡Dé ud.!	¡Den uds.!
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### Usted/Ustedes Commands

You form **usted** commands with the **yo** form of verbs in the present tense. Drop the **-o** and add the following **endings**.

Infinitive	Present Tense	usted	ustedes
probar (ue)	yo pruebo	pruebe	prueben
comer	yo como	coma	coman
añadir	yo añado	añada	añadan

### Pronoun Placement with Commands

In affirmative commands, you **attach object pronouns** to the end of the **verb**.

attached ↓  
Affirmative: **Llévenos** al supermercado.  
Take us to the supermarket.

In negative commands, you place **object pronouns** before the **verb** and after **no**.

before ↓  
Negative: **No le venda** esta camisa.  
Don't sell her this shirt.

### Nota gramatical

To add emphasis to some **adjectives**, you can attach the ending **-ísimo(a, os, as)**. If the adjective ends in a vowel, drop it before adding the ending.

**bello(a)** ¡Esta cocina es **bellísima!** *This kitchen is very (extremely) beautiful!*

When the last consonant in the adjective is **c, g, or z**, spelling changes are required before adding **-ísimo(a, os, as)**.

**c**→**qu** **rico**→**riquísimo**    **g**→**gu** **largo**→**larguísimo**    **z**→**c** **feliz**→**felicísimo**

### Affirmative and Negative Words

Indefinite words refer to non-specific people, things, or situations and can be **affirmative** or **negative**.

#### Affirmative Words

<b>algo</b>	<i>something</i>
<b>alguien</b>	<i>someone</i>
<b>algún / alguno(a)</b>	<i>some</i>
<b>o... o</b>	<i>either . . . or</i>
<b>siempre</b>	<i>always</i>
<b>también</b>	<i>also</i>

#### Negative Words

<b>nada</b>	<i>nothing</i>
<b>nadie</b>	<i>no one</i>
<b>ningún / ninguno(a)</b>	<i>none, not any</i>
<b>ni... ni</b>	<i>neither . . . nor</i>
<b>nunca</b>	<i>never</i>
<b>tampoco</b>	<i>neither, either</i>

### Double Object Pronouns

In sentences with both object pronouns, the **indirect object pronoun** comes first.

*indirect object* ↓ ↓ *direct object*  
La camarera **nos lo** trajo.  
*The waitress brought it to us.*

You can put the **pronouns** *before* the conjugated verb or *attach* them to the **infinitive** or **-ndo** form.

↓ ↓ *before*                      *attached* ↓ ↓  
**Me los** vas a pedir.            or            Vas a pedir**me los**.

## **5. Cultura:**

Please review your notes sheet on the cultural topics. While culture is not on the exam itself, it will be on a separate take-home quiz.

### **Datos generales y geográficos:**

- Madrid is the capital of Spain.
- Languages: Spanish/castellano, Catalan/catalán, Basque/vasco, Galician/gallego, Asturian/asturiano
- Currency: Madrid uses the Euro along with the rest of the European Union.
- 2 Cities in Andalucía: Sevilla & Granada
- City in Cataluña: Barcelona
- Typical Foods: Gazpacho, Paella, Ensaladilla rusa

### **Las horas de comer:**

- In Spain, many people eat a small breakfast between 7 and 9 am.
- They eat a large lunch between 1:30 and 3:30pm. Then may have a snack later between lunch and dinner.
- In Spain, many people don't eat dinner until 9 or 10 at night.
- In Spanish-speaking countries such as Spain, El Salvador and Uruguay, lunch is the main meal of the day.
- People in El Salvador generally eat dinner earlier than people in Spain, between 6-7pm.

### **Churros y porras:**

- Churros and porras, both types of fried dough are sold in churrerías.
- People often also get a chocolate (caliente) drink that is very thick/rich and served with the churros or porras.

### **Las tapas:**

- Tapas are small portions of food and are very common in Spain.
- Common tapas dishes include *aceitunas* (olives), *el jamón*, *los calamares* (squid) y *los pulpos* (octopus).
- Another common tapa is la ensaladilla rusa, which is a mix of potatoes, carrots, peas and mayonnaise.
- Another common tapa *la torilla de patatas* (*tortilla española*) which is different than tortillas from Mexico/Central America. A *tortilla española* is made with egg, potatoes and onion. A *tortilla mexicana* is made of flour or corn.

### **Typical Spanish Dishes:**

- Paella is a traditional rice dish originating from valencia, Spain and is usually made with saffron, chicken, and shellfish.
- Gazpacho is a cold soup made of tomatoes and raw vegetables blended together.
- Flan is a dessert custard served with a caramel sauce.

### **Culinary Traditions:**

#### **Cultural Comparison – Madrid, Spain:**

- *El cocido madrileño* is a dish/stew from Madrid, Spain made from chickpeas (garbanzos), vegetables, and meats. When served, the stock/soup, vegetables/chickpeas, and meats are all served separately.
- Sobrino de Botín is a restaurant in Madrid, Spain that serves traditional *platos madrileños* and is famous as the oldest restaurant in the world.

#### **Cultural Comparison – Montevideo, Uruguay:**

- Montevideo, the capital of Uruguay is located on the coast so fish and shellfish (*pescado y mariscos*) are *alimentos básicos* (basic foods) of the region and easy to find.
- La parrillada is a typical barbecue dish of meat roasted on a grill from the area of Montevideo.
- El Mercado del Puerto in Montevideo is a place you can go to eat lunch as it houses a number of different restaurants.

**Toledo:**

- Toledo, the capital of the province of Castilla-La Mancha is a historical city that has been protected since 1941 to limit modernization and industrial development.

**El Greco:**

- El Greco was the nickname of Doménikos Theotokópoulos, born in Greece/Grecía, but who became a famous artist in Spain.
- El Greco lived for many years in Toledo, Spain which is near Madrid.
- A famous painting by him is *Vista de Toledo*.

**Antoni Gaudí:**

- Antoni Gaudí was a famous catalán architect (arquitecto) from Barcelona, Spain in the region of Cataluña.
- Gaudí was a modernist and built decorative buildings and locations in Barcelona, drawing inspiration from nature and fantasy with bright colors and curving shapes.
- Some of Gaudí's famous works include: Casa Batlló, La Sagrada Familia, and Parque Güel.

**La naturaleza muerta:**

- La naturaleza muerta means a still life painting.
- La naturaleza muerta paintings contain inanimate, and things such as flowers, fruits, foods, plates, utensils, bread and instruments.
- Àngel Planells was an artist from Cataluña, Spain, and painted the above example of naturaleza muerta (a table with foods, a plate, glass, knife, napkin, etc).

**Pablo Neruda:**

- Pablo Neruda was a famous poet from Chile.
- Pablo Neruda wrote many odas/odes to various every day objects (*las cosas más básicas de la vida*).

**Maria Blanchard:**

- María Blanchard was a famous Spanish painter (*pintora*) who also taught art classes.
- Common themes of Maria Blanchard's work were family and children.
- She used the money from the sale of her paintings to help her family.