

Political and Administrative Sciences College – Department

Tourism Career

Formative Research Activity Report Academic Period 2022– 18





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AUTHORS

- First level of English
- Second Semester Parallel "A"

2. ACADEMIC STAFF

- Dr. Victor VelascoTourism School Director
- M.T.E.F.L. Andrea Sofía Ribadeneira VacacelaFirst Level of English Teacher

3. LEARNING OUTCOMES

 To demonstrate the ability of deep understanding to talk about an Ecuadorian tourism attraction in English.

4. RESEARCH TOPIC

To Promote an Ecuadorian Tourist Destination in English that Includes the Most Relevant Geography, History, Heritage, and of a Tourist Attraction. In this researcher, these groups have chosen Riobamba city as the attraction to research.

5. GOALS

DATE

April 2022 - August 2022

7. REPORT'S DEVELOPMENT

7.1 Introduction

During our formative research project as the first level of English, we have improved our weakness on English since the first researchwe did. It has been extremely beneficial to have our teachers' feedback in order to correct the mistakes we have had in writing as well as in speaking. In this formative research report, we are going to demonstrate all what we have studied, researched, understood, corrected, and put into practice to get our final product, which is a promote video that answers to the question: Why to visit Riobamba city?

7.2 Methodology description

As students of UNACH, we feel happy of being able to promote Riobamba city since it is home of our university. To get the required knowledge to fulfill the needs of this project, we have studied and researched since unit one to unit four with the following findings:

- Practice of vocabulary and grammar
- Writing practices with dialogues and essays
- Oral presentations and recordings.

7.3 Development

First, unit number one talks about Welcome to Ecuador. In this unit, we learnt to introduce ourselves and the city or place that we are going to talk about. It is our responsibility as tourism students to be able to introduce ourselves

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as well as the place we are guiding on. Therefore, we needed some grammar and vocabulary knowledge stated on the syllabus of our level. It includes the following learning outcomes:

- To use and to describe the usages of the simple present tense to communicate.
- To provide personal information and meet someone new to introduce yourself and the visited place.
 Apply WH Words such as: Where/ When/ How/ Why in a Tourist trip.
- To discriminate rules of regular and irregular verbs to communicate well.
- To identify the zero and first conditional to communicate.
- To use there is and there are to describe things.

To get unit, one goals done, we had to research by applying our knowledge into a written and oral dialogue between tour guides and pretended tourists.

8. TOURIST ATTRACTIONS OF RIOBAMBA

8.1 Sucre Park

It'is in Riobamba city by the following streets: Primera Constituyente, Juan Larrera, España and 10 de Agosto. This Sucre Park was built in 1924 by Antonio Jose de Sucre. It is well known dollar Park. It is opening hours are from Monday to Sunday. To visit Sucre Park, recommended to wear comfortable clothes. It satinds on thwoold Pñaza de Santo Domingo and is in front of the centenary Colegio Maldonado.



8.2 Loma de Quito Church

The church was built on August 26, 1883, by Fray Toribio Lopez. In its construction, it's domes stand out, as well as the interior paintings painted by Spanish, Italian and Ecuadorian artists. The church is in the north of the city of Riobamba, between Argentinos Street and Juan Lavalle Street. In this place you can carry out activities such as: walk, observation of architecture, photography, learning of religious data, among other activities.







8.3 The museum of the Concept Mothers

The museum is a province of Chimborazo on Riobamba city at Argentinos Streets 19-80 between España and Juan Larrea. In the 14 rooms are exhibited paintings, sculptures, goldsmithing and sculped stone, dating from the seventeenth, eighteenth and nineteenth centuries. We will be able to tour the 14 rooms knowing the history of each piece on display.



8.4 Basilica del Sagrado Corazon de Jesus

Basilica del Sagrado Corazon de Jesus is located don Jose Veloz Street between Benalcazar and Pedro de Alvarado. The church opens its door for the Eucharist. 8.5 Leon theater Its construction oversaw Carlos Arturo Leon and began on June 27, 1918. It was inaugurated on April27,1929. The Leon Theater offers shows such as dance, music, social and cultural events. The Leon Theater is considered a cultural icon of the city, due to its architecture and cultural manifestations.

The Leon Theater is located in the center of the city, on España and Primera Constituent streets. Its office hours are Monday through Friday from 8:00 a.m. to 5:00 p.m.

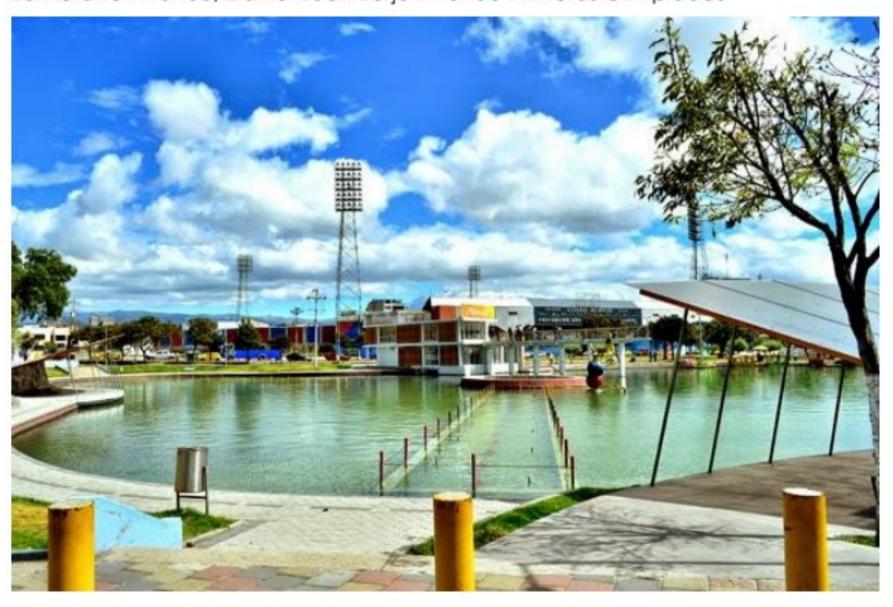






8.5 Guayaquil Park

It was built from 1924 and inaugurated on April 21, 1951. Originally it was called Alameda, then Infantil and finally City of Riobamba. It has different attractions, green areas, an acoustic shell for public events, children's games and an artificial lagoon where you can take pedal boat rides. It is located on Unidad Nacional Avenue, Carlos Zambrano Avenue, Daniel Leon Borja Avenue Primeras Olimpiadas



8.6 Leon theater

Its construction was in charge of Carlos Arturo Leon and began on June 27, 1918. It was inaugurated on April 27, 1929. The Leon Theater offers shows such as dance, music, social and cultural events. The Leon Theater is considered a cultural icon of the city, due to its architecture and cultural manifestations







9. GASTRONOMY OF RIOBAMBA.

9.1 Paila ice cream



The paila ice cream can be purchased at the Merced market. It is made with ice from the Chimborazo volcano and made in an artisanal way. This is a typical meal of the city of Riobamba.

- Ingredients:
- 1 cooked carrot
- 1 raw carrot
- 2 tablespoons of heavy cream
- ½ teaspoon thickener
- 1 tablespoon milk powder
- Ice
- 2 pounds of grain salt
 - Utensils
- Paila of bronze





- Straw
- Wooden spoon
 - Preparation
- Wash and peel the carrots.
- Cooking a carrot.
- Grate the carrot.
- Extract the pulp from the raw carrot.
- Blend the cooked carrot with the raw carrot pulp and add the cream, thickener, powdered milk, and whole milk.
- Once blended, take to the refrigerator.
- In a container, mix the ice with the salt grains.
- Then place the paila on the surface of the container.
- Add the pulp to the paila once it has reached its freezing point.
- Churn constantly until ice cream forms.
 - Nutritional Facts

Product	Nutritional facts
Milk	 Vitamin A, B1, B2, B3, B5, B5, B9 Vitamin C, E, K Potassium Sodium Calcium Magnesium Iron Zinc Manganese Proteins Calcium Vitamin D Vitamin B12
Orange	 Match Water Protein Fats Fiber Calories Minerals Calcium Vitamin C, B1, B9, B5, B6, B2, A, B3, E Potassium





9.2 Ceviche de chocho



Ceviche de chocho or known as Cevichocho, has become a very popular dish. This Ceviche is made in all parts of Ecuador. In its preparation it carries one of the grains that is considered a superfood, due to its high amount of nutrients and minerals. This dish has been created thanks to popular ingenuity, which has been given several variants, adding ingredients such as shrimp, sea bass, cooked pork skin and even fritada. If you want to fill yourself with energy, cevichocho is a dish that you can consume at any time of the day.

- Ingredients:
- 1 pound of chochos
- ½ pound of tostado corn
- Onion Tomatoes
- Spring of coriander
- 4 lemons
- 2 oranges
- Ketchup
- Mustard
- Oil
- Pepper
- Salt

Nutritional Fact

Product	Nutritional facts	
Tomatoes	 Vitamin A and C Minerals Potassium 	
Onion	 Calories Fiber Proteins Fats Carbohydrates 	
Chochos	ProteinsFiberCarbohydrates	

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	CalciumIron
Toasted corn	 Calories Fats Protein Carbohydrates
Coriander	 Vitamin C Calcium Match Iron Potassium Salesian

9.3 Rompe Nucas



A of typical food of Riobamba city is the Rompe Nucas. This they sell since the year 1927. They are delicious shakes the various flavors for example orange, blackberries, tomatoes, coconut, and others. This selling in the Mercado la Merced.

- Ingredients:
- Blackberry
- Naranjilla
- 3 tomatoes
- Coco
- Carrot
- Alfalfa
- Nutritional Facts

Product	Nutritional facts
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Blackberry	 Blackberry Sodium Potassium Calcium Vitamin A, C and E
Naranjilla	 Minerals Calcium Copper Iron Magnesium Potassium Sodium Vitamin A, C, D, E, K, B1, B11, B12
Coco	 Coco Calories Sodium Potassium Sugars Proteins
Tomatoes	Vitamin A and CMineralsPotassium
Alfalfa	 Calcium Potassium Match Iron Vitamin C, D, E, K, P, B1, B3, B5, B7
Carrot	 Vitamin A, B1, B2, B3, B5, B9 Vitamin C, E, K Potassium Sodium Calcium Magnesium Iron Zinc Manganese

9.4 Empanadas de Morocho







Empanadas de Morocho are a traditional recipe from the Ecuadorian highlands using morocho, a type of corn found in the country. They are crispy and filled beef, hard-boiled egg, carrot, and peas. Each cook has his own secret, and this recipe has passed through several generation, keeping its secret in the families in charge of its preparation in la Merced Market in the Province of Chimborazo, keeping alive what today is a Riobamba tradition.

Ingredients

For the dough

- 1 pound of uncooked, broken brown corn.
- Oil or lard
- Salt to taste for the filling of the morocho empanada
- 2 tablespoons of oil or lard
- 1 Teaspoon achiote
- 1 chopped white onion
- 2 garlic seeds in paste or crushed
- 1 teaspoon cumin
- 1 pound of ground pork or beef
- 1 cooked carrot cut in cubes
- 1/2 cup cooked peas
- 1/2 cup cooked white rice
- Chopped coriander
- Oil for frying
- Salt and pepper to taste
- Chili sauce to serve
- Elaboration
- Soak the morocho in water for one day.
- Cook the morocho in plenty of salted water until soft and tender.
- Grind the morocho and mix it with a little butter (or oil) and salt. Knead well until a smooth dough is obtained.
- To prepare the filling for the morocho empanadas, fry the oil, achiote, chopped white onion, cumin, garlic, salt and pepper.
- Add the ground beef and cook well.
- Add the rice, carrots, and peas, mix well and let the filling cool.
- Form small balls with the morocho dough, roll them out with a rolling pin on sheets of plastic wrap.
- Fill each empanada, fold the plastic, and use your fingers to seal them. Repeat the process until all the empanadas are filled and sealed.
- Heat the oil and fry until lightly browned and crispy.
- Place the empanadas on absorbent paper to drain the oil.
- Serve hot with chili sauce to taste
- Nutritional facts

Product	Nutritional facts
White onion	 Calories Water Protein Sugar Fiber
Beef	PotassiumProteinCalories

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	FatsSeleniumZinc
Rice	CarbohydratesProteinFat
Carrot	 Vitamin A, B1, B2, B3, B5, B5, B9 Vitamin C, E, K Potassium Sodium Calcium Magnesium Iron Zinc Manganese

9.5 San Francisco ice cream



Traditional ice cream sticks, creamy and "de hielo" have been sold since 1969 in the Mercado San Francisco in the city of Riobamba for 0.25 cents.

- Ingredients
- Blackberry
- Taxo
- Strawberries
- Tomatoes
 - Nutritional Facts

Product	Nutritional facts
Blackberry	 Iron Calcium Vitamin E, C, A
Тахо	– Vitamin B3, A
Strawberries	– Vitamin B6, C, K





	MagnesiumPotassium
Tomatoes	 Vitamin A and C Minerals Potassium

9.6 Salt juice



It is found in the Canton Riobamba in the market la Merced, its preparation consists of adding semi-fried eggs, chopped cilantro, white onion, meat juice and the final touch is to squeeze a lemon. All this is served hot a glass where it is mixed well to drink.

- Ingredients
- Eggs
- 2 long white onion
- A pound meat of res
- A pound og marrow
- 1 tomato of kidney
- 2 cloves of garlic, crushed
- 1 red, green and yellow pepper
- 1 dwelling paiteña onion
- 3 tablespoons of ground cumin
- 3 tablespoons of salt
- 1 tablespoons of ground pepper
- 2 tablespoons of oil (or butter)
- 2 tablespoons of ground achiote
- Opctional: tortilla of potatoes
 - Preparation
- For the meat juice: sauté the red pepper, yellow, green, with the white onion.
- Add water with salt, ground cumin, achiote and the 2 cloves of garlic with the marrow.
- We proceed to add meat tomato juice (kidney tomato) and we add meat finally.
- We proceed to separate the meat and cook the vegetables.
- Blend the cooked vegetables and again mix with the meat.
- Finely chop the coriander and the long white onion.

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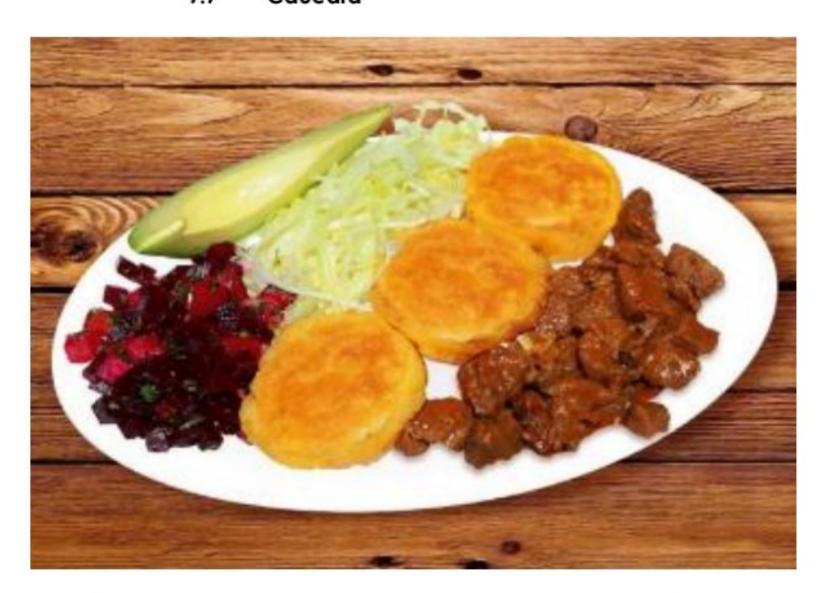


- Fry the eggs.

Nutritional facts

Product	Nutritional facts
Coriander	– Vitamin A, B9, K
Egg	 Egg Protein Carbohydrates Fiber Calcium Iron
Marrow	 Marrow Iron Match Calcium Vitamin D Zinc
Lemon	PotassiumVitamin CCollagen
Potatoes	 Calcium Potassium Riboflavin Vitamin C, B5, B6
Carrot	 Vitamin A, B1, B2, B3, B5, B9 Vitamin C, E, K Potassium Sodium Calcium Magnesium Iron Zinc Manganese
Tomatoes	Vitamin A and CMineralsPotassium

9.7 Caucara







This dish should undoubtedly be accompanied by potato tortillas, fried eggs, a slice of avocado and a beetroot salad, as well as a peanut pepper that goes very well with it.

- Ingredients:
- 4 pounds of beef cut into medium cubes.
- 3 cloves of ground garlic.
- 3 tablespoons achiote oil.
- Salt to taste. Lard to taste.
- Pepper to taste.
- Cumin to taste. For the salad:
- 1 cup cooked beetroot, cut into small cubes (250 g).
- 1 cup cooked carrot, cut into small cubes (250 g).
- 1/2 lid of lemon juice.
- 250 g of lettuce cut into julienne strips.
- Salt to taste
 - Preparation
- For the preparation of this dish, we have as a first step, season the meat with annatto oil, garlic, salt, cumin, pepper, and mix everything very well.
- Once the meat is marinated, we proceed to cook it for about 15 minutes, until it takes on a soft texture.
- Followed by this, turn off the heat and let stand for about 5 minutes.
- Then in a saucepan, heat the lard and fry the portions of meat, for about 4 minutes until it is well fried.
- Now we must prepare the salad, in a bowl, add the beets, carrots, lemon juice, lettuce cut into julienne strips and salt, mix everything very well and set aside.
- Finally, we proceed to serve the meat accompanied by the salad.
 - Nutritional Facts

Product	Nutritional facts
Pope	 Iron Calcium Phosphorus Vitamin C.
Avocado	MagnesiumPotassiumVitamin E
Eggshell	 Protein Vitamins A, B, D and E Calcium Selenium Iodine.
Carrot	 Vitamin A, B1, B2, B3, B5, B9 Vitamin C, E, K Potassium Sodium Calcium Magnesium Iron Zinc Manganese
Beef	PotassiumProtein

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	CaloriesFatsSeleniumZinc	
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10. CONCLUSION

In this unit 1 and 2 we work with the correct use of verbs, writing, pronunciation for the description of tourist attractions and traditional gastronomy of the Riobamba city. This is our final product made with responsibility, happiness, lots of effort and love.

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12. EVIDENCE OF THE FORMATIVE RESEARCH PROJECT

TOURISM ATTRACTION OF CHIMBORAZO PROVINCE FIRST LEVEL OF ENGLISH UNIT 1: WELCOME TO ECUADOR AND GEOGRAPHY OF ECUADOR

Quiz Unit 1: Speaking #1: Welcome to Riobamba in Ecuador

Group 1:

Name: Andres Sanchez - Geraldine Zambrano

Link: https://www.youtube.com/watch?v=m6pXIXq52Bk

Quiz Unit 1: Speaking #1: Welcome to Riobamba in Ecuador

Group 2:

Name: Pamela Cujiguallpa – Davidson Diaz

Link: https://www.youtube.com/watch?v=pFhnql3Vc60

Quiz Unit 1: Speaking #1: Welcome to Riobamba in Ecuador

Group 3:

Name: Marcela Solis - David Tocumbe

Link: https://www.youtube.com/watch?v=GLRB4tZ9e-0





Quiz Unit 1: Speaking #1: Welcome to Riobamba in Ecuador

Group 4:

Name: Edison Cushpa – Jonathan Medina – Angely Ramirez Link: https://www.youtube.com/watch?v=HIHIUUoxnXY

Quiz Unit 1: Speaking #1: Welcome to Riobamba in Ecuador

Group 5:

Name: Genesis Franco - Vanessa Morales

Link: https://www.youtube.com/watch?v=Xp7JNPb3-1A

Quiz Unit 1: Speaking #1: Welcome to Riobamba in Ecuador

Group 6:

Name: Josselyn Toapanta – Evelyn Vallejo

Link: https://www.youtube.com/watch?v=GMrq7rlSakU

Quiz Unit 1: Speaking #1: Welcome to Riobamba in Ecuador

Group 7:

Name: Ronnal Miniguano - Jennifer Morocho

Link: https://www.youtube.com/watch?v=kSi6sdMoYCY

Quiz Unit 1: Speaking #1: Welcome to Riobamba in Ecuador

Group 8:

Name: Silvia Toaquiza – Jaime Cutiupala

Link: https://www.youtube.com/watch?v=FmHpFxyV5EA

UNIT 2: ECUADORIAN TYPICAL DISHES

Quiz unit 2: Speaking #2

Group 1:

Name: Josselyn Toapanta – Evelyn Vallejo – Pamela Cujiguallpa – David Tocumbe

Link: https://www.youtube.com/watch?v=AsIDHhAeakc

Quiz unit 2: Speaking #2

Group 2:

Name: Angely Ramirez - Andres Sanchez - Geraldine Zambrano

Link: https://www.youtube.com/watch?v=bm3woFbW6Za

Quiz Unit 2: Speaking #2

Group 3:

Name: Jennifer Morocho – Davidson Diaz – Jaime Cutiupala – Marcela Solis

Link: https://www.youtube.com/watch?v=LBzVSrVijCs

Quiz unit 2: Speaking #2

Group 4:

Name: Silvia Toquiza - Ronnal Miniguano

Link: https://www.youtube.com/watch?v=tXexGkCVQpc&t=2s Quiz unit 2: Speaking #2

Group 5:

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Av. Antonio José de Sucre, Km 1 1/2 vía a Guano

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Name: Genesis Franco - Vanessa Morales

Link: https://www.youtube.com/watch?v=wOa fMCo1jM

TOURISM ATTRACTION OF CHIMBORAZO PROVINCE FIRST LEVEL OF ENGLISH UNIT 1: UNIT 3 HISTORY OF ECUADOR

Quiz unit 3: Speaking #3

Group 1:

Name: Andres Sanchez, Jaime Geraldine Link: https://youtu.be/WJXa9EaQ3SU

Quiz unit 3: Speaking #3

Group 2:

Name: Silvia Toaquiza Ronnal Miniguano

Link: https://www.youtube.com/watch?v=xQrsEDiyEP0

Quiz unit 3: Speaking #3

Group 3:

Name: Edison Cushpa- Jonathan Medina- Angely Ramírez

Link: https://youtu.be/1rKNeAstbKU

Quiz unit 3: Speaking #3

Group 4:

Name: Franco Genessis - Morales Vanessa and Vallejo Evelyn

Link: https://youtu.be/asyGdKJqVB0

Quiz unit 3: Speaking #3

Group 5:

Name: Josselyn Toapanta, Jennifer Morocho

Link: https://youtu.be/wnDxlRZsu7a

Quiz unit 3: Speaking #3

Group 6:

Name: Davidson Díaz, Pamela Cujiguallpa, David Tocumbe, Marcela Solís

Link: https://youtu.be/5TDjVCa52TY

TOURISM ATTRACTION OF CHIMBORAZO PROVINCE FIRST LEVEL OF ENGLISH UNIT 1: UNIT 4 FLORA, FAUNA AND EXTREME SPORTS

Quiz unit 4: Speaking #4

Group 1:

Name: Edison Cushpa- Jonathan Medina- Angely Ramírez

Link: https://youtu.be/CfsqdFwbFUM

Quiz unit 4: Speaking #4

Group 2:

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Name: Silvia Toaquiza, Ronnal Miniguano

Link: https://www.youtube.com/watch?v=O nCuxx5HNU

Quiz unit 4: Speaking #4

Group 3:

Name: aime Cutiupala

Genessis Franco Jenifer Morocho Vanessa Morales Andrés Sánchez Josselyn Toapanta Evelyn Vallejo

Geraldine Zambrano

Link: https://youtu.be/MiUzonZPRuk

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