



## LISTENING

*Listen to an interview with a British chef who opened a restaurant in Spain. Answer the following questions.*

1. What does he say is the best and worst thing about running a restaurant?

2. What is the main difference between British and Spanish customers?

3. What kind of customers does he find difficult?

4. How does he think eating habits in Spain are changing?



**STEVE ANDERSON** has always had a passion for food. He was first taught to cook by his mother, who is half Burmese. After studying physics at university, he got a holiday job helping on a cookery course in Italy, where he met several famous chefs. One of them, Alastair Little, later employed him as a trainee chef. Two years later he moved to Valencia in Spain and opened a restaurant, *Seu Xerea*, now one of the most popular restaurants in town.