แบบฝึกที่ 3

เรื่อง จับใจความตามวิธีการ

จุดประสงค์การเรียนรู้ นักเรียนสามารถจับใจความจากการอ่านวิธีการทำอาหารได้

Instruction : Read the recipe and tick (✓) for the true sentences and tick (✖) for the false sentences.

คำสั่ง : จงอ่านวิธีการทำอาหาร แล้วทำเครื่องหมาย✓ หลังประโยคที่เป็นจริง และทำเครื่องหมาย ✖ หลังประโยคที่เป็นเท็จ

Spaghetti with seafood

Ingredients :

Shrimps	200 grams	Carrot	100 grams
Squid	200 grams	Salt	½ teaspoon
Fish	200 grams	Pepper	1 teaspoon
Onion	100 grams	Olive oil	2 tablespoons
Tomatoes	150 grams	Spaghetti	300 grams
Broccoli	150 grams	Garlic	3 cloves
Mushrooms	150 grams	Sauce	300 grams



Recipe :

Step 1 : Remove the shrimp shells.

Step 2 : Cut the squid and fish into small pieces.

Step 3 : Cut the broccoli, mushrooms, tomatoes, carrot, and onion into small pieces.

Step 4 : Put the squid, shrimps and fish into a pot of boiling water for 3 minutes until tender.

Step 5 : Put the broccoli, mushrooms and carrot into a pot of boiling salted water for 3 minutes.

Step 6 : Boil the spaghetti in a pot of salted water with some olive oil for 8 minutes and then put them in some water until they are cold. After that put them into a bowl.

Step 7 : Chop the garlic and fry it with the onion in a pan with olive oil, then pour the sauce in a pan and fry it with the garlic and onion.

Step 8 : Add the broccoli, tomatoes, mushrooms, carrot, fish, squid and shrimps in a pan and add ½ teaspoon of salt and 1 teaspoon of pepper, then pour them over the spaghetti.

Adapted from http://www.e-rcps.com/pasta/rcp/p_stuv/seafd_rd.shtml

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FOOD 2

Recipe	True	False
Ex. There are 8 steps in the recipe of spaghetti with seafood.	✓	
1. You have to cut the squid into big pieces.		
2. You have to boil the fish in water.		
3. You have to boil the shrimps for 10 minutes.		
4. This recipe uses no vegetables.		
5. You have to add ½ tablespoon of salt.		
6. You have to fry the onion.		
7. After you fry the garlic you have to add 1 teaspoon of pepper.		
8. You have to boil the spaghetti in salted water.		
9. You have to boil the spaghetti for 20 minutes.		
10. The name of the recipe is Spaghetti with seafood		



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