

TOPIC 5- VIETNAMESE FOOD AND DRINK

PRACTICE VOCABULARY

Task 1. Complete the instructions to make a basic French omelette with the verbs in the box.

server beat fold heat pour place

(1) _____ eggs, water, salt and pepper in small bowl until blended. (2) _____ butter in nonstick omelet pan. (3) _____ in egg mixture. Mixture should set immediately at edges. When top surface of eggs is thickened and no visible liquid egg remains, (4) _____ filling, such as shredded cheese, finely chopped ham on one side of the omelet. (5) _____ omelet in half with turner. With a quick flip of the wrist, turn pan and invert omelet onto plate. (6) _____ immediately.

Task 2. Write C for countable and U for uncountable.

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| 1. beef _____ | 7. spinach _____ | 13. turmeric _____ |
| 2. apple _____ | 8. egg _____ | 14. pancake _____ |
| 3. bread _____ | 9. butter _____ | 15. vegetable _____ |
| 4. biscuit _____ | 10. lemonade _____ | 16. coffee _____ |
| 5. rice _____ | 11. sandwich _____ | 17. sugar _____ |
| 6. spring roll _____ | 12. ham _____ | 18. orange _____ |



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