

UNIT 5: FOOD

A. GRAMMAR & VOCABULARY

Exercise 1: Match the words in the box with the pictures.

Beef	cauliflower	duck	garlic
lettuce	lobster	salmon	spaghetti



1. _____

2. _____

3. _____

4. _____



5. _____

6. _____

7. _____

8. _____

Exercise 2: Complete the table with the words in the box.

duck	lobster	beef	lettuce	carrot	salmon	spaghetti
cauliflower	garlic					

Meat	Seafood/ Fish
beef	lobster
duck	salmon
Carbohydrates	Vegetables
spaghetti	lettuce
	carrot
	garlic
	cauliflower

Exercise 3: Match the ways of preparing and cooking food with the definitions.

1. bake	●		●	to cook food in water
2. boil	●		●	to put two or more ingredients together to make one
3. chop	●		●	to cook something in hot oil or fat
4. fry	●		●	to cut something into small pieces
5. mix	●		●	to cook something such as bread or a cake in the oven

Exercise 4: Complete the chart below with the words in the box.

A an any some

1. Before singular countable nouns we use _____ before a consonant and _____ before a vowel.

I have _____ sandwich for lunch.

I had _____ apple for a snack today.

2. In positive sentences, with plural countable and uncountable nouns we use _____.

There are _____ oranges in the cupboard.

I have got _____ juice in the fridge.

3. In questions and negative sentences with plural countable and uncountable nouns, we use _____.

Are there _____ tomatoes?

There isn't _____ fish on the menu.

4. In offers and requests, we use some.

Can I have _____ water, please?

Would you like _____ biscuits?

Exercise 5: Read the sentences. Choose the correct answers.

1 We use a lot of/ many in positive and negative sentences with countable and uncountable nouns.

2 We have a lot of/ much oranges to eat because we have an orange tree in our garden.

3 We don't have a lot of/ many fruit to eat in winter.

4 We use many/ much in questions and negatives with countable nouns.

5 How many/ much lemons do you need for the recipe?

6 There aren't many/ much cauliflowers in the shop.

7 We use many/ much in questions and negatives with uncountable nouns.

8 How many/ much coffee is there in the cupboard?

9 There isn't many/ much sugar in the dish.

Exercise 6: Choose the correct words to complete the sentences.

1 Could you go to the shop? There isn't any/ many/ some milk in the fridge.

2 How a lot of/ many/ much eggs do we need to make the cake?

3 There are a lot of/ any/ much potatoes in the cupboard, so we could make chips.

4 How any/ many/ much spaghetti do we have in the cupboard?

5 I think that we have any/ much/ some carrots in the fridge.

6 I would like any/ much/ some fish, please.

7 How many/ much/ some sugar would you like in your coffee?

8 There aren't many/ much/ some vegetables in the shop, just cauliflower and lettuce.

9 We don't have any/ many/ some beef at all. Would you like chicken instead?

10 There are a lot of/ any/ much different salads on the menu. I don't know which one to choose.

Exercise 7: Read the text. Choose the correct answers.

My best/ favorite/ lovely food is pizza. I like eat/ eating/ ate pizzas because they are very easy to prepare. If you want to get/ make/ have your own pizza, all you need to do is make the bread for the base. This is called the dough. You can add/ fold/ mix tomatoes and cheese and a lot/ many/ much other ingredients on top. You then boil/ cook/ fry it in the oven for 10 to 15 minutes until it is ready to eat. If you don't feel like making pizza, you can buy a/ much/ some pizza from your local supermarket and just put it in the oven when you get home. Nowadays, a lot/ many/ much of people are so busy that they don't have time to cook at home or they like to have a rest at/ for/ in the weekend. These people often eat pizza, but they go for/ in/ to a takeaway restaurant and buy a pizza that has already been cooked.

Exercise 8: Look at the pictures. Then read the instructions about making an Arabian cauliflower recipe. Put the sentences in the correct order.

1



2



3



4



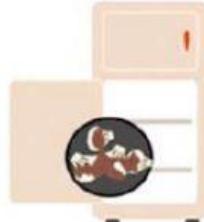
5



6



7



Next, add the garlic and some lemon juice to a special paste called tahini.

While the cauliflower is boiling, chop some garlic.

Finally, cover the dish and put it in the fridge until you are ready to eat it.

First, take a large cauliflower and cut the leaves off so that you only have the white part.

Mix paste, the lemon juice and the garlic together.

Next, take the cauliflower and place it in boiling water.

Add the mixture of paste, garlic and lemon juice to the cauliflower.