

Name:  
Student No.

## Conversation 2.23

- Customer:** Working as a  must be really exciting.
- Chef:** Oh, yeah, but it's hard work, and you have to be organized. Some evenings over three hundred meals are served for .
- Customer:** Wow! That's amazing! How do you manage that?
- Chef:** Well, most of the  are prepared beforehand: the  are peeled, the vegetables are cut, and the sauces are made in advance.
- Customer:** Is that so? What about foods like pasta?
- Chef:** That's  cooked. But here's a tip. If  are added to a small amount of boiling water, the temperature will be lowered, and the  becomes sticky. Instead, a large pot of boiling water must be used.
- Customer:** That's . And what's your  for peeling onions without crying?
- Chef:** Simple. Put the onions in the  for 10 to 15 minutes before cutting them. Then use a very  knife when slicing onions.
- Customer:** Great idea! I normally wear swimming .



About the conversation:

1. How many meals are served some evenings?  
⇒ Over three \_\_\_\_\_ meals are served.
2. When are most of the ingredients prepared?  
⇒ The ingredients are prepared \_\_\_\_\_.
3. What does the chef say about cooking pasta?  
⇒ It is \_\_\_\_\_ cooked.
4. What's his advice for peeling onions?  
⇒ Put the onions in the \_\_\_\_\_ for 10 to 15 minutes before cutting them.