

Vocabulary: Processing food

EXERCISE 1. Drag the descriptions under the photos:

| | | | |
|--|--|---|--|
| mashed potatoes |  |  |  |
| diced pepper baked scones Fried chicken boiled vegetables grilled sausages chopped vegetables sliced almonds roast chicken minced meat |  |  |  |
|  |  |  |  |

EXERCISE 2. Drag the processes next to the foodstuffs.

chopped roast sliced baked grilled

mashed fried diced boiled minced

| | | |
|-----------------------------------|--------------------------|------------------------|
| beans potatoes cakes & pies | chips fish egg | egg peas carrots |
| chops fish hamburgers | onion garlic pork | bread ham cheese |
| carrots tomatoes aubergine | beef lamb potatoes | potatoes |
| beef pork parsley | | |

EXERCISE 3. Drag the processes next to their definitions:

| | | |
|---------|--|---|
| baked | | cooked in an oven at low temperatures. |
| boiled | | cooked in an oven at high temperatures. |
| chopped | | cooked in very hot water (at 100°C / 212°F) |
| diced | | cooked in very hot oil (over 140°C / 284°F) |
| fried | | cooked over an open fire |
| grilled | | transformed into a mass |
| mashed | | cut up in small pieces |
| minced | | cut up in small cubic or square pieces |
| roast | | cut up in thin pieces |
| sliced | | cut up as finely as possible |

EXERCISE 4. Fill in the gaps in this traditional British recipe with the words below:

| | SHEPHERD'S PIE |
|---------|---|
| bake | First, _____ the onion and _____ the pepper. Then put some oil in a frying pan and cook the onion and pepper for a few minutes. Add the _____ meat and cook until it is browned. |
| boil | _____ the mushrooms and add them to the pan, then cook them until they are soft. |
| boiling | |
| chop | Next, mix in some tomato purée, Worcestershire sauce, beef stock, add some salt and pepper and heat up until it is _____. Reduce the heat and let it simmer gently for 20 minutes. |
| dice | |
| mash | Meanwhile, fill in a saucepan with salted water and _____ some potatoes for 20 minutes or until they are soft. Then _____ the potatoes with a fork, add some butter and milk and beat until it is smooth. |
| mashed | |
| minced | |
| sliced | Finally, place the meat mixture in a dish and cover it with the potato. _____ in the oven at 180°C / 350°F for 20 minutes, until the top is crisp and golden. |



Food photos sources:

mashed potatoes: <https://www.thespruceeats.com/easy-microwave-mashed-potatoes-3059678>
 diced pepper: <http://freeworldfoods.co.uk/fv/pepper/diced-green-pepper/>
 baked biscuits: <https://www.handletheheat.com/how-to-make-biscuits/>
 fried chicken: <https://leitesculinaria.com/89229/recipes-batter-fried-chicken.html>
 boiled vegetables: <https://www.bettycrocker.com/recipes/steamed-vegetables-with-chile-lime-butter/e85b7027-6e47-4207-ba1e-64fa8bc70482>
 grilled sausages: <https://www.goodhousekeeping.com/holidays/fathers-day/a22942/how-to-grill-sausage/>
 chopped vegetables: <https://natashaskitchen.com/vegetable-stir-fry/>
 sliced almonds: <https://nuts.com/nuts/almonds/sliced.html>
 roast chicken: https://www.simplyrecipes.com/recipes/roasted_chicken_with_carrots/
 minced meat: <https://freshtodomot.com/products/fresh-minced-meat>
 shepherd's pie: https://www.bbc.co.uk/food/recipes/shepherdspie_2077

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