

UNIT 5

VIETNAMESE FOOD AND DRINK

A. PHONETICS

I. Look at the pictures and complete the words. Then put them in the correct column

- | | | | |
|---|-----------------|--|---------------|
| 1.  | o _ e _ e _ t _ | 2.  | f _ _ |
| 3.  | s _ u _ e | 4.  | r _ _ |
| 5.  | s _ _ s _ g _ | 6.  | w _ t _ _ |
| 7.  | c _ ff _ _ | 8.  | p _ _ |
| 9.  | p _ r _ | 10.  | s _ o _ m |
| 11.  | s _ l _ | 12.  | b _ t _ l _ |
| 13.  | f _ r _ | 14.  | h _ r _ e |
| 15.  | _ r _ n _ e | 16.  | d _ _ gh _ er |

/ɒ/	/ɔ:/
_____	_____
_____	_____
_____	_____

II. Choose the word that has the underlined part pronounced differently.

- a. tofu b. opera c. hot d. bottle
- a. taught b. water c. sandwich d. author
- a. apple b. pancake c. snack d. salt
- a. sauce b. saw c. bought d. yoghurt
- a. torch b. pot c. omelette d. rock

B. VOCABULARY AND GRAMMAR

II. Complete each sentence with the word in part I. Use the picture as a cue.

1. Jane eats _____ quite often because it is healthy.



2. Would you like bacon or _____?



3. Add some _____ to give the chicken a yellow colour.



4. To make an _____ you must first beat the eggs.



5. Do you want to eat _____ or rice?



6. Don't put so much _____ in the soup.



7. Heat the oil, then deep-fry the _____.



8. I made some spaghetti _____ for dinner.



III. Underline the correct words.

1. She bought a *loaf/ bowl/ bar* of bread so we can make sandwiches.
2. We've already eaten a *tube/ packet/ slice* of biscuits!
3. Would you like a *bowl/piece/glass* of lemonade?
4. There is a *piece/ carton/ kilo* of milk in the fridge.
5. Could you cut me a smaller *slice/ spoon/ bunch* of ham?
6. You can have a *loaf/ piece/ pot* of cake after you've eaten your vegetables!
7. See round the grocer's for a *bottle/ tin/ tube* of sardines.
8. She ate a *glass/ slice/ bowl* of noodles yesterday morning.
9. Anna always eats a *slice/ bar/ loaf* of chocolate on her way to school.
10. He got a *can/ piece/ carton* of Coke from the fridge because he was thirsty.

IV. 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.