

24 Food

A Fruit, vegetables, etc.



1 avocado



2 mango



3 watermelon



4 grapefruit



5 apricots



6 raspberries



7 raisins (a type of dried fruit)



8 aubergines



9 celery



10 asparagus



11 courgettes



12 beetroot



13 spinach



14 broccoli



15 almonds
(a type of nut)



16 basil
(a type of herb)



17 lentils
(a type of pulse)



18 ginger
(a type of spice)

1 Is the pronunciation of the underlined letters the same or different? Write **S** or **D**. Use the  to help you.

1 avocado apricot

5 watermelon courgette

2 grapefruit raspberry

6 aubergine ginger

3 aubergine avocado

7 spinach ginger

4 asparagus almond

8 aubergine celery

2 Complete the foods.

1 ma

7 wat

2 au

8 cou

3 bee

9 gra

4 av

10 sp

5 ra

11 apr

6 asp

12 bro

3 Complete the sentences in a logical way.

1 Celery is a type of

4 Raisins are a type of fruit.

2 Basil is a type of

5 Ginger is a type of

3 Almonds are a type of

6 Lentils are a

4 Answer the questions.

1 Which of the fruits at the top of the page have a stone in the middle?

.....

2 Which of the vegetables at the top of the page can you eat cooked or raw?

.....

3 Why do you normally add basil or ginger to food?

.....

4 Are nuts and lentils healthy or unhealthy?

.....

5 **ABOUT YOU AND YOUR COUNTRY** Write your answers, or talk to another student.

1 Tick (✓) the foods that you often grow in your country.

2 Put a cross (✗) by the ones you think you have never eaten.

3 Can you add to the list six more types of fruit, six vegetables, another nut, another herb, another dried fruit and another spice?



B Kitchen equipment

Equipment	used to ...	what?
deep-fat fryer	deep-fry	fish, potatoes, etc.
casserole	braise/stew (cook meat slowly in liquid in a closed container)	meat, vegetables
food processor	chop, slice, mix	meat, vegetables, etc.
whisk	beat SYN whisk	eggs, cream
colander	drain	vegetables, pasta, etc. that have been washed or cooked in water

Equipment	used to ...	what?
grater	grate	cheese, e.g. parmesan
peeler	peel	vegetables, fruit
lemon-squeezer	squeeze	lemons, oranges, limes
corkscrew	open	wine bottles
kitchen scales	weigh	all types of food
carving knife	carve	usually meat
frying pan	fry	meat, fish, vegetables

6 Find six compound words in the box.

frying processor lemon-fryer kitchen pan food knife carving squeezer deep-fat scales

7 Write down the equipment you would need to ...

1 drain vegetables cooked in water	5 beat eggs
2 braise/stew meat	6 weigh food
3 open a bottle of wine	7 cut meat into slices
4 chop and slice vegetables	8 fry meat or vegetables

8 Write down a food or type of food you often ...

1 squeeze	5 slice
2 grate	6 braise
3 deep-fry	7 carve
4 weigh	8 peel

9 ABOUT YOU How much of the kitchen equipment above do you think you have in your kitchen? Are there any items of equipment you don't have that would be very useful?

