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 APP to help you.**

1 avocado apricot .....
2 grapefruit raspberry .....
3 aubergine avocado .....
4 asparagus almond .....
5 watermelon courgette .....
6 aubergine ginger .....
7 spinach ginger .....
8 aubergine celery .....

2 **Complete the foods.**

1 ma_____
2 au_____
3 bee_____
4 av_____
5 ra_____
6 asp_____
7 wat_____
8 cou_____
9 gra_____
10 sp_____
11 apr_____
12 bro_____

3 **Complete the sentences in a logical way.**

1 Celery is a type of _____.
2 Basil is a type of _____.
3 Almonds are a type of _____.
4 Raisins are a type of _____ fruit.
5 Ginger is 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?

_____

TEST YOURSELF

LIVEWORKSHEETS

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

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7 **Write down the equipment you would need to …**

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

8 **Write down a food or type of food you often …**

1 squeeze .....
2 grate .....
3 deep-fry .....
4 weigh .....
5 slice .....
6 braise .....
7 carve .....
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?**

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TEST YOURSELF

LIVEWORKSHEETS