



### 8TH GRADERS UNIT 3 IN THE KITCHEN

#### 1. Fill in the blanks

drain -pour – serve– stir – sprinkle –

- 1.First, \_\_\_\_\_ water into the pot and add a pinch of salt.
- 2.When the pasta is ready, \_\_\_\_\_ it and put it into the pan.
- 3.After that, \_\_\_\_\_ the garlic and pepper together in the frying pan.
- 4.Finally, \_\_\_\_\_ parsley on top before serving.
- 5.Mix everything well and \_\_\_\_\_ warm.

#### 2.Fill in the blanks

- 1.You should boil the water before adding the pasta. — T / F
- 2.You fry the parsley at the beginning of the recipe. — T / F

- 3.After cooking, you drain the pasta. — T / F
- 4.You serve the pasta cold. — T / F

#### 3) Put them in the correct order

First, Second, Next, After that, Finally

- 1.\_\_\_\_ Drain the pasta.
- 2.\_\_\_\_ Fry the minced garlic and chopped pepper in a pan.
- 3.\_\_\_\_ Serve the pasta warm.
- 4.\_\_\_\_ Boil water with a pinch of salt.
- 5.\_\_\_\_ Combine the pasta with the sauce.

#### 4) Write kitchen tools and ingredients in the video.

| KITCHEN TOOLS | INGREDIENTS |
|---------------|-------------|
|               |             |
|               |             |
|               |             |
|               |             |