Vietnamese cuisine is **unique**. It balances five tastes: spice, sour, bitter, salt and sweet. According to Vietnamese tradition, each of the tastes corresponds with an organ of the body. Cooks also try to include five types of nutrients - powder, water, minerals, protein and fat, as well as five colors white, green, yellow, red and black - in each dish. Therefore, the dishes are balanced and colorful, attractive to both the eye and the tongue. There is also a balance between "*heating*" and "*cooling*". Duck meat, for example, is considered cool, and is thus served in summer with ginger, which is considered warm. Chicken, on the other hand, is a warm food, so it's usually eaten in the winter, and served with a sour sauce, which is considered cool.

Question 31. Which number is important in Vietnamese cuisine?

A. Three B. Four C. Five D. Six

Question 32. Duck meat is often eaten with ginger because it is _____.

A. delicious B. warm C. cool D. hot

Question 33. In winter, Vietnamese people usually eat chicken with sour sauce because chicken is considered

A. cool B. warm C. nutritious D. good

Question 34. Which colour is NOT usually include in Vietnamese food ____.

A. Black B. Red C. Blue D. Yellow

Question 35. Why do cooks include different tastes, colours and nutrients in Vietnamese food?

A. To make it pleasing to the eye B. To make it good for health

C. To make it attractive to the tongue D. All of the above

Question 36. The word **unique** is OPPOSITE in meaning to _____.

A. Interesting B. attractive C. appealing D. boring

LIVEWORKSHEETS