

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