

School Field Trip Project – English M.1

Topic: Ingredients & Cooking Preparation (Moo Sarong Recipe)

Name: _____ Class: ____ / ____ No: _____

Part 1: Vocabulary Matching

Instructions: Match the English cooking terms from column A with their correct definitions in column B. Write the correct letter in the blank space provided.

Answer	Column A (Vocabulary Word)	Column B (Definition)
_____	1. Minced	A. Small root herbs used to add fresh flavor to Thai cooking.
_____	2. Crushed	A. A pungent bulb vegetable used for adding strong aromatic flavor.
_____	3. Coriander roots	C. Squeezed or smashed into tiny pieces using a heavy tool.
_____	4. Garlic	D. A spicy sauce often served alongside fried dishes for dipping.
_____	5. Deep-frying	E. Cut or ground into very small, fine pieces (usually meat).

Answer	Column A (Vocabulary Word)	Column B (Definition)
—	6. Sweet chili sauce	F. Cooking food by placing it completely in a large amount of hot oil.