

## WHY HAS BRITISH FOOD GOT SUCH A BAD REPUTATION?



ANSWER THE FOLLOWING QUESTIONS ABOUT THE **TEXT**.

Select the correct option(s).

1. In 1927, Virginia Wolfe described British cookery as:
  - “an abomination”
  - “delicious”
2. In medieval times, the Brits were regarded as experts in the field of:
  - pastry making
  - cooking meats
3. “Le Roast Beouf” was:
  - a nickname given to the English by the French
  - a popular dish in France at the time
4. In WWII, American soldiers were not impressed by the local British food:
  - because they were used to eating different things
  - they only ate meatloaf and macaroni
5. At that time over half of foodstuffs that had been available before the war could be not obtained easily because of:
  - the system of food rationing
  - the force of the war
6. Which of the following is NOT mentioned as being a wartime dish?
  - boiled grapefruit
  - beans on toast
  - mock sausage
  - minced beef “steak”
7. Rationing in the UK didn’t end until the:
  - mid 1950s
  - early 1960s

8. The fact that 450,000 people died in the war meant that:
  - not many people were used to cooking with things like butter
  - many traditional recipes were lost
9. In the 60s and 70s the main trend in British cuisine was:
  - foreign food
  - rich food (e.g. foods high in fat, sugar etc.)
10. From the 70s to 00s people were willing to pay a lot for:
  - gourmet French food
  - dishes containing bacon and shortening
11. The trend of British cooks and chefs looking to their traditions for inspiration is one that has developed over the past:
  - 5-10 years
  - 10-15 years
12. Which dish did the author of the text try for the first time at a restaurant in Chester?
  - rhubarb and custard
  - hogget
13. Which food did the author say that she had eaten twice in one week?
  - kidneys
  - pig's head
  - chicken livers
14. According to the author, a dish currently popular with millennials is:
  - Bangers and Mash
  - the Sunday Roast
15. The revolution that the French chef Raymond Blanc has identified is one where people have become more interested in:
  - reconnecting with British food culture
  - the shelf life of food