Unit 5: Vietnamese food and drink

II. Choose the word that has the underlined part pronounced differently.

1.	a. t<u>o</u>fu	b. <u>o</u>pera	c. h<u>o</u>t	d. b<u>o</u>ttle
2.	a. t<u>au</u>ght	b. w<u>a</u>ter	c. s<u>a</u>ndwich	d. <u>au</u>thor
3.	a. <u>a</u>pple	b. p<u>a</u>ncake	c. sn<u>a</u>ck	d. s<u>a</u>lt
4.	a. s<u>au</u>ce	b. s<u>aw</u>	c. b<u>ough</u>t	d. y<u>o</u>ghurt
5.	a. t<u>o</u>rch	b. p<u>o</u>t	c. <u>o</u>melette	d. r<u>o</u>ck

B. VOCABULARY AND GRAMMAR

I. Match the food or spice with its definition.

1. omelette	a. a thick liquid eaten with food to add flavour
2. sausage	b. a food in the form of long, thin strips cooked in soup
3. pepper	c. a dish made by mixing eggs together and frying them
4. turmeric	d. a food consisting of a small roll of pastry filled with meat and vegetables, and fried
5. sauce	e. a small tube of skin filled with a mixture of meat, spices etc,
6. noodles	f. a soft white food made from soya beans
7. tofu	g. a yellow powder made from the root of an Asian plant
8. spring rolls	h. a grey or white powder used to give a spicy, hot taste to food

LIVEWORKSHEETS

II. Complete each sentence with the word in part I. Use the picture as a cue.

1. Jane eats _____ quite often because it is healthy. 
2. Would you like bacon or _____? 
3. Add some _____ to give the chicken a yellow colour. 
4. To make an _____ you must first beat the eggs. 
5. Do you want to eat _____ or rice? 
6. Don't put so much _____ in the soup. 
7. Heat the oil, then deep-fry the _____. 
8. I made some spaghetti _____ for dinner. 

IV. Complete the instructions to make a basic French omelette with the verbs in the box.

server	beat	fold	heat	pour	place

(1) _____ eggs, water, salt and pepper in small bowl until blended. (2) _____butter in nonstick omelet pan. (3) _____ in egg mixture. Mixture should set immediately at edges. When top surface of eggs is thickened and no visible liquid egg remains, (4) _____ filling, such as shredded cheese, finely chopped ham on one side of the omelet. (5) _____ omelet in half with turner. With a quick flip of the wrist, turn pan and invert omelet onto plate. (6) _____ immediately.

LIVEWORKSHEETS

V. Write C for countableand U for uncountable.

1. beef	____	7. spinach	____	13. turmeric	____
2. apple	____	8. egg	____	14. pancake	____
3. bread	____	9. butter	____	15. vegetable	____
4. biscuit	____	10. lemonade	____	16. coffee	____
5. rice	____	11. sandwich	____	17. sugar	____
6. spring roll	____	12. ham	____	18. orange	____

VI. Fill in the blanks with *a, an, some* or *any*.

1. Have you got _____ potatoes?
2. I'd like _____bread, and _____piece of cheese, please.
3. For breakfast, I have _____ham sandwich and _____orange juice.
4. Here are _____ cereals, but there isn't _____ milk.
5. Would you like _____ beer or would you prefer _____ bottle of Coke?
6. Is there _____ rice left? ~ I'm afraid there isn't _____ rice left, but youcan have _____noodles instead.
7. There aren't _____ bananas, but there is _____ apple and _____ grapes.
8. I want _____ jam and _____ butter for my toast.
9. Can I have _____ sausages and_____omelette with fries on the side, please?
10. My father always has _____biscuit and _____cup of tea at bedtime.

LIVEWORKSHEETS

VIII. Make questions with *How much* or *How many*.

1. cups of butter/ we/ need/ for this recipe

   _____

2. milk/ you/ like/ in your tea

   _____

3. grapes/ there/ in the fridge

   _____

4. cakes/ she/ make/ for the party last night

   _____

5. pork/ your mother/ want/ for the barbecue

   _____

6. cat food/ you/ buy /at the supermarket/ yesterday

   _____

7. exams/ they/ have/ so far

   _____

8. tea/there/ in the teapot

   _____

LIVEWORKSHEETS