

EBA ONLINE LESSON

UNIT-3 IN THE KITCHEN

Lesson : English
Subject : Unit-3 In the Kitchen
Functions: Giving a simple description of a process.
Understanding overall meanings of a simple text.
Writing a series of simple phrases by using linkers to describe a process.

LET'S
LEARN

1. SOME INGREDIENTS

A. VEGETABLES

Onion

Tomato

Cucumber

Carrot

Pepper

Bell pepper

B. FRUITS

Lemon

Cherry

Strawberry

Watermelon

Grapes

Mango

C. HERBS

Parsley

Mint

Cilantro

D. SPICES

Salt

Chili pepper

Black pepper

E. TYPES OF MEAT

RED MEAT

Steak

Beef

Mince

WHITE MEAT

Chicken

Fish

F. OTHER INGREDIENTS

Flour

Sugar

Baking powder

Butter

Oil

Cheese

Milk

Vanilla

Rice

Walnut

Olive

Lentil

1.A Circle the correct option.

PRACTICE
TEST

<http://www.chefsrecipes.com>
HOME RECIPES ABOUT



SERVES 4
MINUTES 30 min.
DIFFICULTY 4/10

Ingredients

• potatoes
• onions
• oil
• salt
• pepper
• yoghurt
• butter
• chili pepper
• parsley

First, boil the potatoes and peel them. Next, peel and chop the onions. Then put some oil in a pan, add the onions and fry them. After that, mash the potatoes and put some salt and pepper. Add fried onions and knead them together. Put them in a plate and pour the yoghurt on it. Melt butter, add chili pepper and pour it on the yoghurt. Chop the parsley and add it. Serve it immediately.

1. Which of the following is **CORRECT** according to the recipe?

- A) The recipe includes red meat and herbs.
- B) There aren't any spices in the recipe.
- C) You don't need any vegetables in the recipe.
- D) You should use both oil and butter in the recipe.

Read the recipe again and answer the question.

2. Which of the followings shows the ingredient people use in the last step?



LET'S
LEARN

2. SOME IMPORTANT WORDS RELATED TO COOKING



2.A Match the words with their definitions.

VOCABULARY FOCUS

- a) boil
- b) knead
- c) add
- d) chop
- e) roast
- f) rinse
- g) peel
- h) stir

- 1....
- 2....
- 3....
- 4....
- 5....
- 6....
- 7....
- 8....

- 1. To cut something into small pieces.
- 2. To wash something with clean water.
- 3. To put some ingredients in a mixture
- 4. To cook in hot water.
- 5. To mix.
- 6. To remove the skin of fruit and vegetable
- 7. To cook food over a fire.
- 8. To prepare dough by pressing with your hand.

2.B Choose the synonyms of the words.

VOCABULARY FOCUS

1 tip

- a) clue
- b) after
- c) gain
- d) pot

2 steak

- a) grill
- b) beef
- c) bake
- d) steam

3 preference

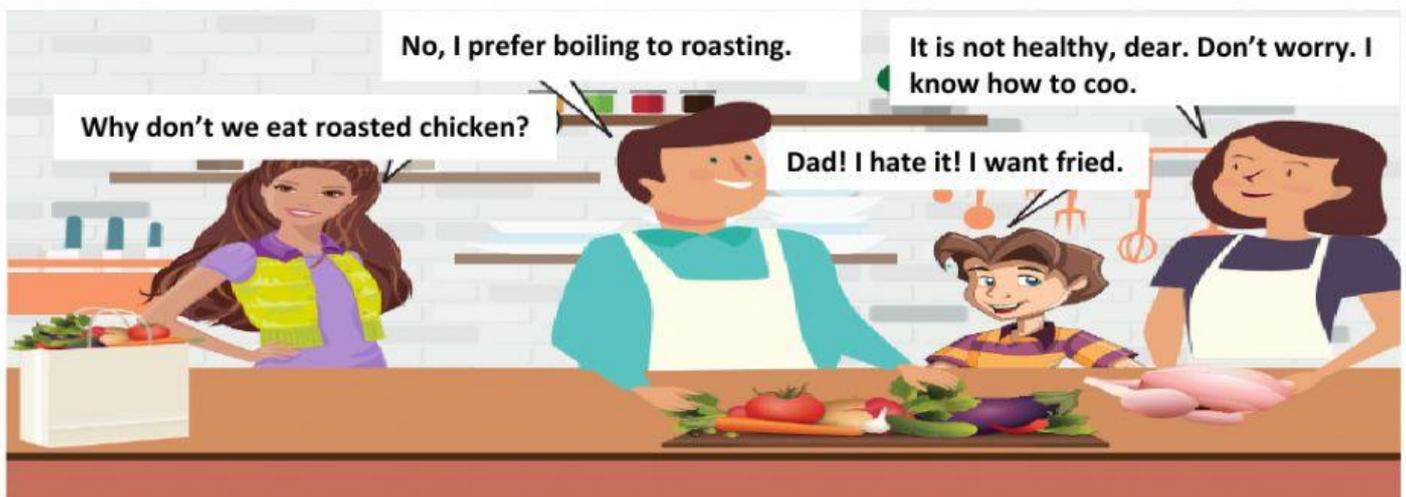
- a) dish
- b) simple
- c) process
- d) choice

4 refrigerator

- a) oven
- b) pan
- c) fridge
- d) plate

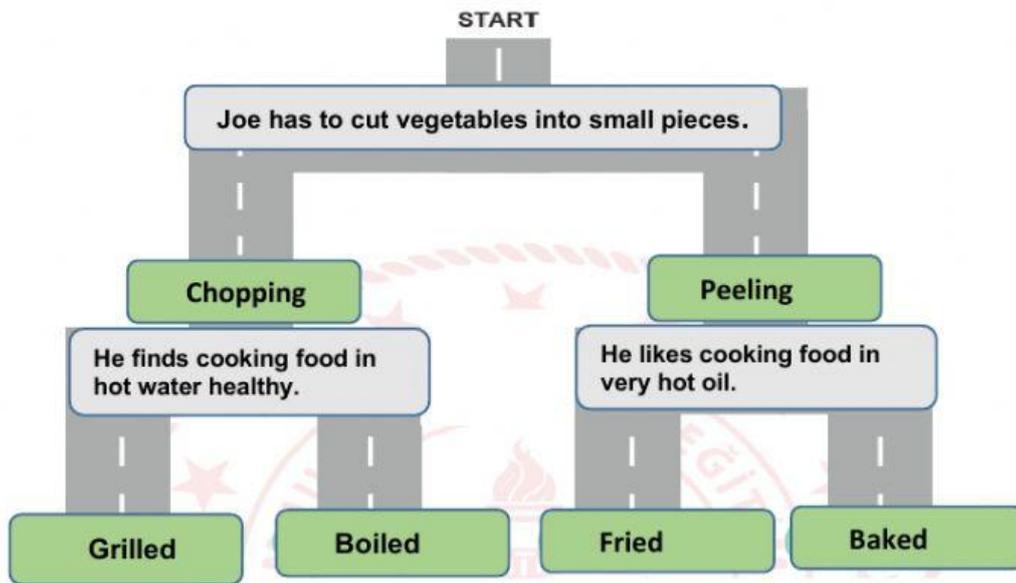
2. C Circle the correct option.

PRACTICE TEST



1. Which of the following cooking method is suitable for all of the family members?

- A) grilling
- B) boiling
- C) roasting
- D) frying

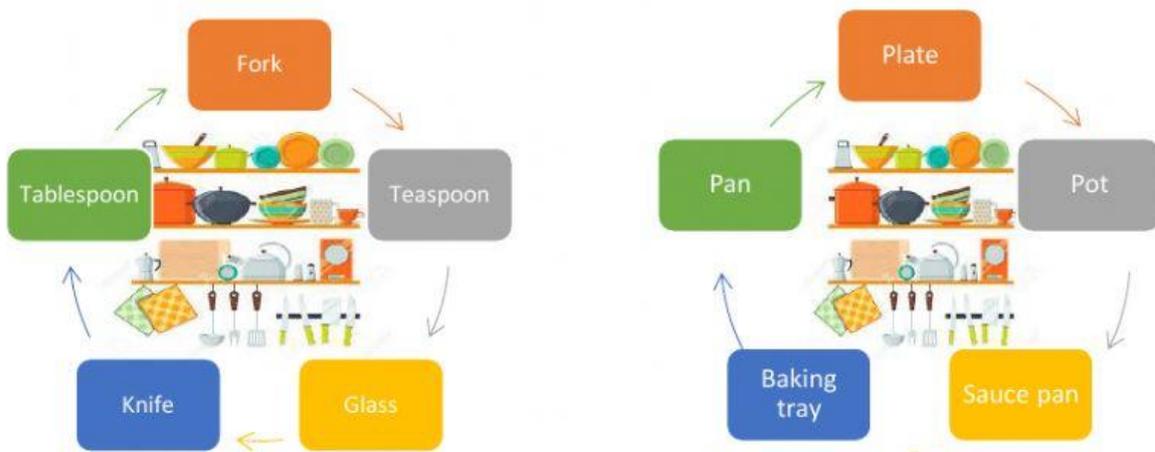


According to the information above, how DOES Joe prefer eating potatoes?

- A) Grilled B) Boiled C) Fried D) Baked

LET'S
LEARN

3. KITCHEN TOOLS



1. Which of the following tools DO people use for the potato according to the speech bubble?

- A) Knife - Pan
B) Grater- Strainer
C) Baking tray - Teaspoon
D) Glass - fork

Hi! I am a potato. I know you love me so much. You always peel me before eating me. Most of you prefer me grilled or fried. When you boil me, you can make a salad with me. I know I am delicious.



How do you cook/prepare the dish?

What are the ingredients?

Can you tell me the recipe, please?

What do you need to cook the dish?

Which tools do you use to prepare the dish?

Can you describe me the process, please?

How long does it take to cook the dish?

4.A Put the words into correct column.

EXERCISE TIME

Carrot Bake Grater Flour Strainer Roast
 Boil Butter Knead
 Fork Cinnamon Mince Plate Steam
 Baking tray Roast
 Fry Bowl Chicken wings Grill Salt Saucepan

KITCHEN TOOLS

COOKING WAYS

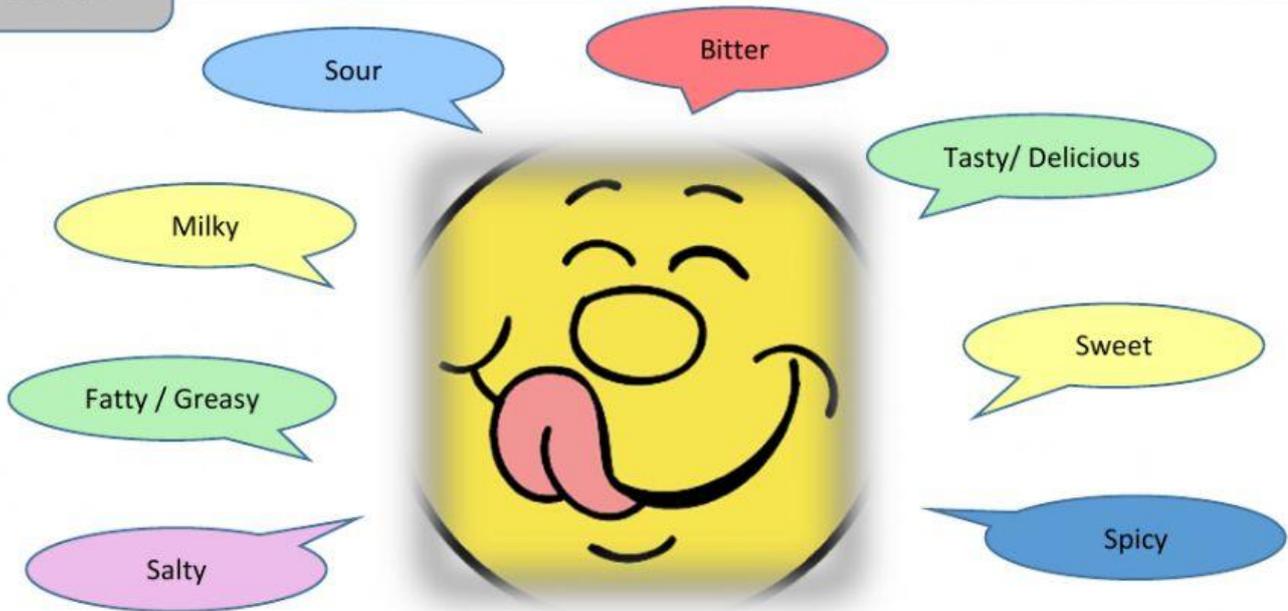
INGREDIENTS

- 1.....
- 2.....
- 3.....
- 4.....
- 5.....
- 6.....
- 7.....

- 1.....
- 2.....
- 3.....
- 4.....
- 5.....
- 6.....

- 1.....
- 2.....
- 3.....
- 4.....
- 5.....
- 6.....
- 7.....

5. TASTES

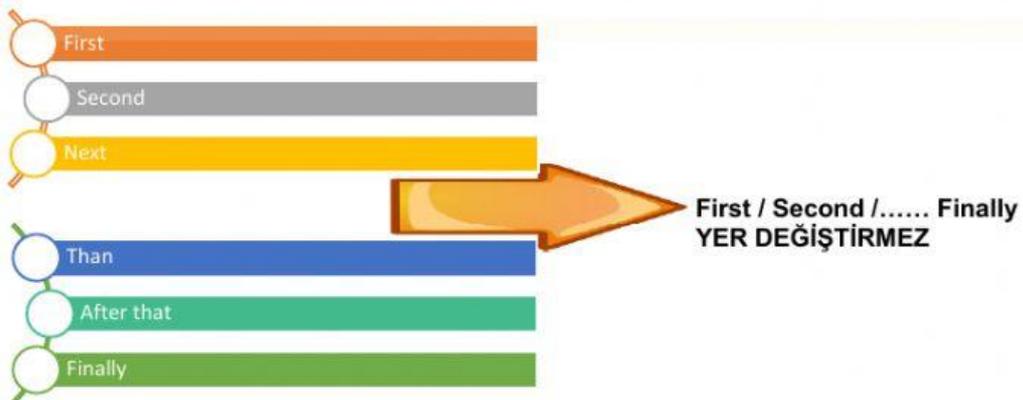


Leila is going to buy ice cream. She likes ice cream with fruits and sweet flavors. However, she doesn't like herbs in her ice cream.

Which of the following ice cream **SHOULD NOT** Leila buy?

- A) 2-3 B) 6-8 C) 1-7 D) 4-5

6. STEPS OF A RECIPE





First, boil the chicken and chop the peppers. Second, peel and dice the tomatoes. Take the boiled chicken out. Chop the chicken into small pieces. Then put some oil into a pan and fry the chicken in it. After that, add the pepper, tomatoes and garlic. Sprinkle some salt and black pepper. Stir them for a while and cook it for 25 minutes. Serve it hot!

3. What's the first step of the recipe?

- A) Putting salt and black pepper.
- B) Cooking the white meat in hot water.
- C) Cutting the vegetables in small pieces.
- D) Stirring the ingredients for a while.

4. After you add some spices, you should - - - .

- A) mix the ingredients
- B) boil the chicken
- C) chop the peppers
- D) add garlic and tomatoes



Recipe:

First, crack the eggs and add sugar. Mix them for 5 minutes. Then, pour a cup of tea and olive oil. Mix them again.

After that, add cacao, vanilla and baking powder into the mixture. Next, put the flour and mix them again. Spread butter on the cake pan. Sprinkle some flour on it and pour the mixture into the pan. Preheat the oven and place the pan. Bake it for 40 minutes. Remove it from the oven and let it get colder. After 15 minutes, turn the cake upside down. Finally, slice it and serve it warm.



Hi! I am Martin and I work as a chef. Today, I'll give you my favourite recipe.

2. According to the recipe above, which restaurant DOES Martin works as a chef?

A)

PASTA WORLD

B)

DESSERT HOUSE

C)

MEAT TIME

D)

HOT BEVERAGES