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

PRACTICE TEST

1.A Circle the correct option.

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.

LIVEWORKSHEETS

Read the recipe again and answer the question.

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

A) 

B) 

C) 

D) 

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2. SOME IMPORTANT WORDS RELATED TO COOKING



LIVEWORKSHEETS

2.A Match the words with their definitions.

VOCABULARY FOCUS

a) boil	1....	1. To cut something into small pieces.
b) knead	2....	2. To wash something with clean water.
c) add	3....	3. To put some ingredients in a mixture
d) chop	4....	4. To cook in hot water.
e) roast	5....	5. To mix.
f) rinse	6....	6. To remove the skin of fruit and vegetable
g) peel	7....	7. To cook food over a fire.
h) stir	8....	8. To prepare dough by pressing with your hand.

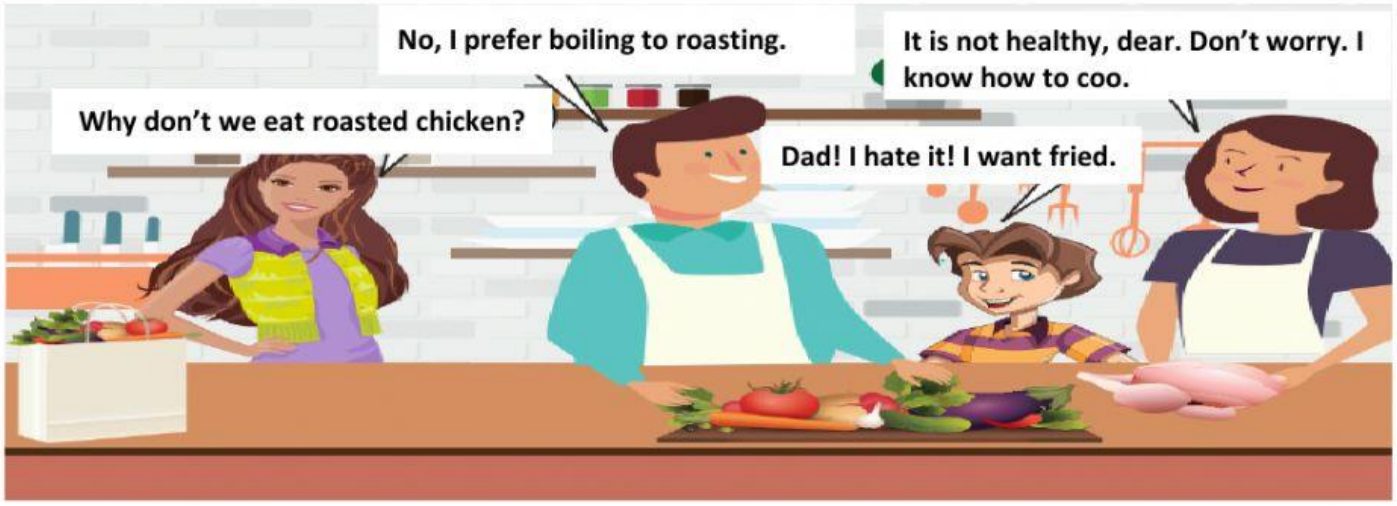
2.B Choose the synonyms of the words.

VOCABULARY FOCUS

1 tip	2 steak	3 preference	4 refrigerator
a) clue	a) grill	a) dish	a) oven
b) after	b) beef	b) simple	b) pan
c) gain	c) bake	c) process	c) fridge
d) pot	d) steam	d) choice	d) plate

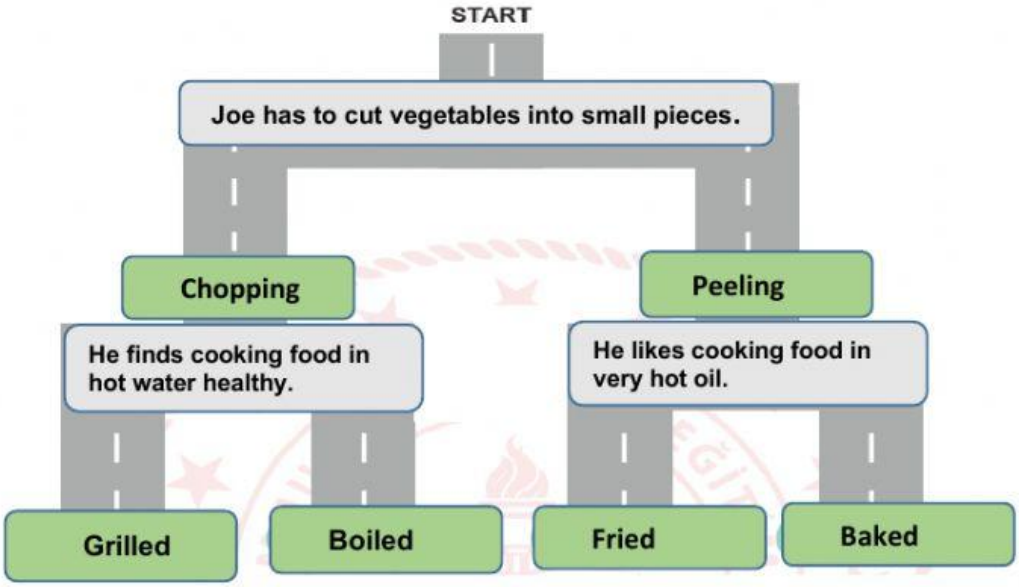
2. C Circle the correct option.

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**

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3. KITCHEN TOOLS





Grater | Strainer | Bowl | Oven | Refrigerator (Fridge) | Freezer

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.

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4. SOME IMPORTANT QUESTIONS



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?

EXERCISE TIME

4.A Put the words into correct column.

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

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

COOKING WAYS

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

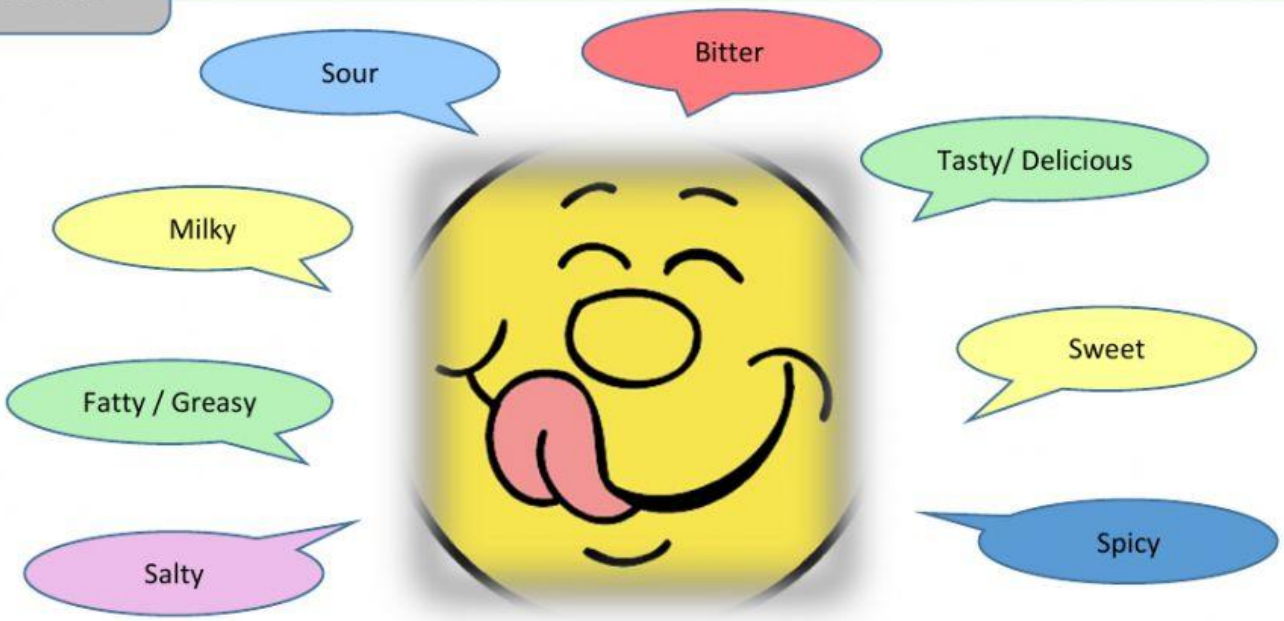
INGREDIENTS

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

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5. TASTES





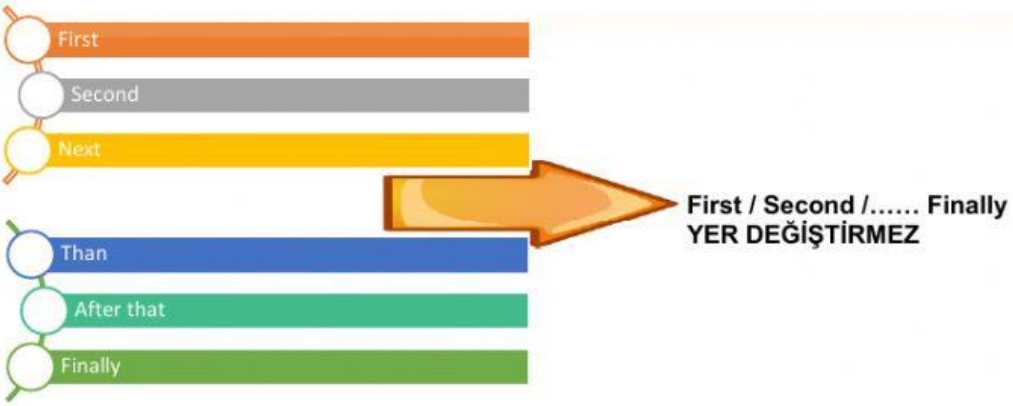
Leila is going to buy ice cream. She likes ice cream with fruits and sweet flavors. However, she doesn't like herbs in her ice cream.

Which of the following ice cream SHOULD NOT Leila buy?

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

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6. STEPS OF A RECIPE



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7. AFTER / BEFORE

1st activity	before	2nd activity
2nd activity	after	1st activity

Examples:

I peel tomatoes and potatoes (1st activity) before I heat the oil. (2nd activity) → First peel the vegetables. Then heat the oil.

I slice the toast (2nd activity) after I put cheese in it. (1st activity) → First, I put the cheese. Then I slice the toast.

Before I mix the ingredients (2nd activity), I crack the eggs (1st activity). → First, I crack the eggs. Then I mix the ingredients.

After you spread butter on the bread (1st activity), pour some honey on it (2nd activity). → First, spread butter. Then, pour some honey.

PRACTICE TEST

7.A Circle the correct option.

Answer the questions (1-2) according to the recipe below.

RECIPE

- Mix the eggs and sugar.
- Add olive oil and milk. Mix them.
- Put flour, baking powder, vanilla and salt into the mixture. Mix them continuously for ten minutes.
- Put olive oil in a pan and heat it.
- Pour a cup of mixture into the pan.
- Fry it and serve it hot.



1. After you cook the mixture in hot oil, you - - - - -.

A) serve it in hot
B) mix the eggs and sugar
C) pour a cup of mixture
D) put the ingredients into the mixture

2. Which of the following is NOT CORRECT according to the recipe?

A) The second step is putting oil and milk.
B) Mix the ingredients before heating the oil.
C) Pouring a cup of mixture is the last step of the recipe.
D) The cooking way of the recipe is frying.

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www.eatchicken.com

HOME RECIPES ABOUT search



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

LIVEWORKSHEETS