

UNIT 5- VIETNAMESE FOOD AND DRINK

I. LISTENING

a. Listen and decide if the statements below are true (T) or false (F).



1. To foreign visitors, Pho is the most popular dish of Vietnam.
2. However, to Vietnamese people, Pho is not the common food.
3. All people say that Pho was born in the capital of Vietnam.
4. There are many types of Pho.
5. Pho of the North seems more delicate than Pho of the South.

b. Listen again and answer the questions below.

1. What is Pho considered as?
.....
2. When was Pho born?
.....
3. Where do some people think Pho was first born?
.....
4. How far is it from that province to Hanoi?
.....
5. How different it is between Pho of the North and Pho of the South?
.....

II. WRITING: Rewrite the sentences so that its meaning stays the same.

1. There is beef and chicken in the menu.

The menu.....

2. I like Salad best.

Salad is

3. The market does not have any carrots.

There

4. I want some iced tea because I am hot.

I am hot

5. Linh prefers Mien Ga (chicken cassava vermicelli) to Mien Luon (eel cassava vermicelli)

Linh likes

6. Mr Long wants a cold drink.

Mr Long would like

7. How much is a bowl of noodles?

How much does.....

8. How many kilos of rice would you like?

How many kilos of rice do

III. READING: Put a word from the box in each gap to complete the following passage

<i>for</i>	<i>when</i>	<i>mixed</i>	<i>dish</i>	<i>easy</i>	<i>dried</i>	<i>special</i>	<i>kinds</i>
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Nem Ran or Cha Gio (Fried spring roll)

This(1) is called Nem Ran by northerners and Cha Gio by southerners. In Hanoi, the introduction of Nem Ran dates back to a time (2).....Cha Ca had not existed. Although it ranks among Vietnam's specialty dishes, Nem Ran is very (3)..... to prepare. Consequently, it has long been a preferred food on (4)..... occasions such as Tet and other family festivities.

Ingredients used (5)..... Nem Ran comprise of lean minced pork, sea crabs or unshelled shrimps, two kinds of edible mushroom (Nam Huong and Moc Nhi), (6)..... onion, duck eggs, pepper, salt and different (7)..... of seasoning. All are (8)..... thoroughly before being wrapped with transparent rice paper into small rolls. These rolls are then fried in boiling oil.