

**TOPIC 5- VIETNAMESE FOOD AND DRINK**

**PRACTICE VOCABULARY**

**Task 1. 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.

**Task 2. Write C for countable and 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    | _____ |

