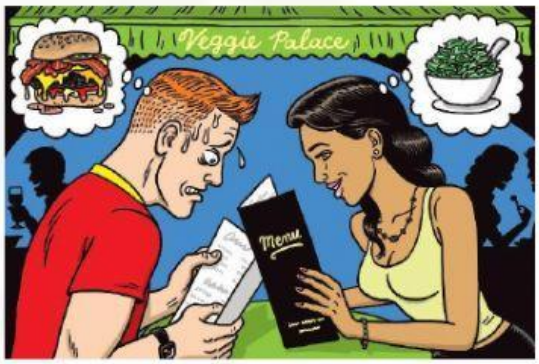
FOOD - Short articles

Alex Bourke is a strict vegetarian and would like to find a girlfriend. Alex says that he has dated many girls, not only vegetarians but also meat-eaters in the past. They all understood that he didn't eat meat. But Alex is less tolerant now and says that he doesn't want to date meat-eaters any more. It is so much easier when he can taste his partners' food and they can eat his. He even broke up with a girl because of a slice of ham which she had eaten before kissing him. Every week he goes to various restaurants where he meets many girls. Some of them are very attractive, but now Alex can't imagine kissing someone who has just eaten a piece of meat.

Which sentence about Alex is true according to the text?
(počet bodů: 2)



- ◯ He has eaten meat because of his partner.
- ◯ His ex-partners wanted him to eat meat.
- ◯ His next girlfriend must not eat meat.
- ◯ He has not dated a meat-eater yet.

British Food

What comes to your mind when you think of British food? Probably just fish and chips. But is British food really that boring? Fortunately, this reputation has recently changed, and Britain is producing more and more top-class chefs who not only prepare excellent meals in restaurants, but also dominate television screens with their recipes. It is thanks to these famous TV cooks and their television shows, and surprisingly not any advertising events, that the British are becoming more adventurous in their cooking habits. It is obvious that famous cooks have the power to bring cooking to a higher level. They influence what British people eat in restaurants although their TV shows still haven't influenced the number of British eating out. The tradition of families dining together will be hard to break for anybody.

What is the main idea of this article?

(počet bodů: 2)

- ◯ British food keeps its bad reputation.
- ◯ TV chefs improve British cooking habits.
- ◯ British people eat in restaurants more often.
- ◯ Advertising events influence British cooking.

LIVEWORKSHEETS

Suspended Coffee

It may sound like the latest trend but the so-called "suspended coffee" has been served in cafés for over ten years now. It started one day in Italy when a customer paid for a cup of coffee in advance. It was left there for any stranger who doesn't have enough money to pay for his own. And that's what "suspended coffee" means – paid and waiting for another guest. The tradition quickly spread all over the world and although cafés are not the ones which made suspended coffee widely known, they're glad that offering it has brought them more customers. Many of them come in to enjoy their evening coffee, and very often leave extra money for a suspended one. What's interesting is that café websites don't say whether they offer suspended coffee or not. People who want suspended coffee just come to the café and ask for it. Then they tell others and that's how the information about suspended coffee is spread.

What is true about "suspended coffee" according to the text? (počet bodů: 2)

- ◯ Evening guests rarely give money for it.
- ◯ Guests buy it for themselves for next time.
- ◯ More guests began coming to cafés because of it.
- ◯ Guests who drink it found out about it on café websites.

. Fast Food Fever

The large fast food breakfast menu is going through a change. Out will be some low sellers such as burgers; in will be a less fattening breakfast menu. Almost every fast food company is moving towards a planned cereal breakfast, which is now being tested. The menu changes could be healthy for customers. People think that fast breakfast foods are unhealthy and consumers want healthy alternatives. The $1.99 oatmeal breakfast has been welcomed since the start of the test this spring. The test is going very well and customer feedback has been extremely positive. This is the way for fast food restaurants to differentiate themselves from the busy breakfast business right now.

What does the article inform you about? (počet bodů: 2)

- ◯ a new fast food breakfast menu
- ◯ an unhealthy fast food breakfast menu
- ◯ the low cost of fast food breakfast menus
- ◯ completed testing of a fast food breakfast menu

LIVEWORKSHEETS

. Chocolate Chip Cookies

Ruth Wakefield, the owner of the Toll Hotel in Massachusetts in the 1930s, always prepared homemade food for her guests. Once she was making butter cookies and thought she could make them all chocolate for once. She cut a bar of Nestlé chocolate into small pieces and put them into the mixture. She believed the chocolate would melt completely but to her great surprise, the chocolate bits kept their form. The guests loved these cookies and began to visit the hotel just to eat them. Later, Ruth took her recipe for chocolate chip cookies to Nestlé. The chocolate company liked the idea and Ruth gave them permission to put her recipe on their chocolate bars. In return, she got for free all the chocolate she wanted to continue baking these cookies.

What does the text say about Mrs. Wakefield? (počet bodů: 2)

- ○ She got a cookie recipe from Nestlé.
- ○ She took her baked cookies to Nestlé.
- ○ She received free Nestlé chocolate for her cookies.
- ○ She got permission to make Nestlé chocolate chip cookies.

LIVEWORKSHEETS