

*Read the text about Steve Anderson. Then listen to part 1 of an interview with him and number the photos in the order he mentions them.*

Steve Anderson has always had a passion for food. He was first taught to cook by his mother, who is half Burmese. After studying physics at university, he got a holiday job helping on a cookery course in Italy, where he met several famous chefs. One of them, Alistair Little, later employed him as a trainee chef. Two years later he moved to Valencia in Spain and opened a restaurant "Seu Xerea", now one of the most popular restaurants in town.



*Now listen to part 2.*

- *What does he say is the best and worst thing about running a restaurant?*
- *What's the main difference between British and Spanish customers?*
- *What kind of customers does he find difficult?*
- *How does he think eating habits in Spain are changing?*

