



## **How to Master 5 Basic Cooking Skills**

### **Pre-watching**

What do you consider 5 basic cooking skills?

### **While-watching**

1. What do we have to save while chopping onion?
2. What do you have to do with the rice first?
3. What herbs does he advise to put while boiling rice?
4. What tool does he use to debone fish?
5. What is the opposite for “sharp”?
6. How does well-prepared pasta feel inside?

### **After-watching**

1. Have you learnt anything new?
2. What skills do you consider important while cooking?