

UNIT 5 - EXERCISE 1: VOCABULARY - DRAG and DROP

Beef

cauliflower

duck









garlic

lettuce

lobster

salmon

spaghetti

UNIT 5 - EXERCISE 2: VOCABULARY& GRAMMAR>> Click to choose

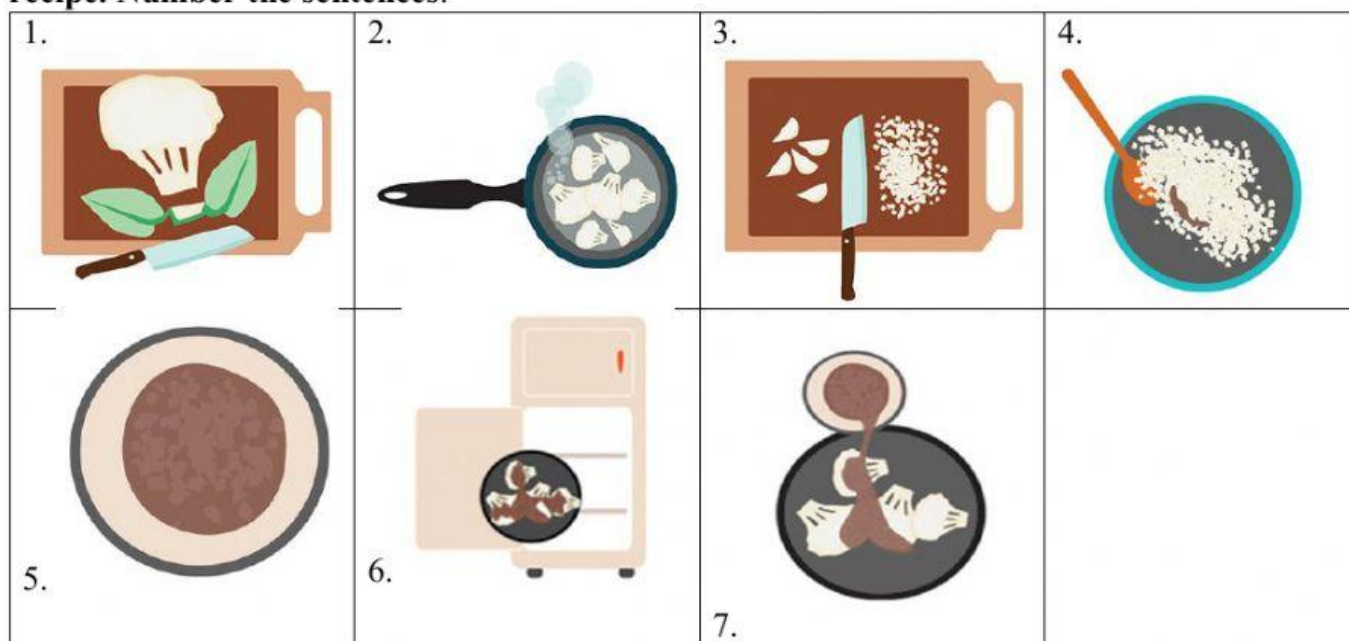
1. We use a lot of/many in positive and negative sentences with countable and uncountable nouns.
2. We have a lot of/much oranges to eat because we have an orange tree in our garden.
3. We don't have a lot of/many fruit to eat in winter.
4. We use many/much in questions and negatives with countable nouns.
5. How many/much lemons do you need for the recipe?
6. There aren't many/much cauliflowers in the shop.
7. We use many/much in questions and negatives with uncountable nouns.
8. How many/much coffee is there in the cupboard?
9. There isn't many/much sugar in the dish.

UNIT 5 - EXERCISE 3: READING>> Click to choose

My best/favourite/lovely food is pizza. I like eat /eating/ate pizzas because they are very easy to prepare. If you want to get/have/make your own pizza, all you need to do is make the bread for the base. This is called the dough. You can add/fold/mix tomatoes and cheese and a lot/many/much other ingredients on top. You then boil/cook/fry it in the oven for 10 to 15 minutes until it is ready to eat. If you don't feel like making pizza, you can buy a much/some pizza from your local supermarket and just put it in the oven when you get home. Nowadays, a lot/many/much of people are so busy that they don't have time to cook at home or they like to have a rest at/for/in the weekend. These people often eat pizza, but they go for/in/to a takeaway restaurant and buy a pizza that has already been cooked.

UNIT 5 - EXERCISE 4: READING

Look at the pictures. Then read the instructions about making an Arabian cauliflower recipe. Number the sentences.



- Next, take the cauliflower and place it in boiling water.
- First, take a large cauliflower and cut the leaves off so that you only have the white part.
- Add the mixture of paste, garlic and lemon juice to the cauliflower.
- Next, add the garlic and some lemon juice to a special paste called tahini.
- Mix the paste, the lemon juice and the garlic together.
- Finally, cover the dish and put it in the fridge until you are ready to eat it.

..... While the cauliflower is boiling, chop some garlic.