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.

LIVEWORKSHEETS

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.

1. 
2. 
3. 
4. 
5. 
6. 
7. 

..... 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.

LIVEWORKSHEETS

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

LIVEWORKSHEETS