

Unit 2. MEAT, FISH AND SEAFOOD

Ex.1 Let's remember the words

WORDS

- **pork** - свінина
- **beef** - яловичина
- **lamb** - баранина
- **poultry** - птиця
- **ham** - шинка
- **breast** - грудинка
- **sirloin** - філе



Ex.2 Fill in the blanks with the correct words

butcher **sirloin** **lamb** **meat** **pork** **beef**

1. The farm kept many cows so that it could produce _____.
2. The shop sells _____ that comes from many different animals.
3. The _____ told his customer that he didn't have any poultry available.
4. _____ comes from a pig.
5. An expensive meat from a small sheep is called _____.
6. _____ is high-quality meat from a cow's upper loin.

Ex.3 Read the sentence pairs. Choose which word best fits each blank

Breast / burger

1. The customer ordered a _____ that was made with local beef.
2. The chef prepared chicken _____ for dinner.

Poultry / steak

1. Birds that are used for meat are called _____.
2. Some people like their _____ cooked so that it's still very red.

Ham / veal

1. Meat from a calf is called _____.
2. The customer didn't choose _____ because she didn't like meat from a pig.

Ex.4 Let's remember the seafood.

WORDS

- **crab** - краб
- **shrimp** - креветка
- **lobster** - лобстер
- **crayfish** - рак
- **caviar** - ікра
- **clam** - молюск
- **squid** - кальмар
- **oyster** - устриця
- **scallop** - гребінечь
- **octopus** - восьминіг
- **mussel** - мідія

Ex.5 Read the text



The Art of Cooking

An Introduction to Seafood

Seafood is very delicate and requires careful and well-timed cooking.

Fish are prepared in many different ways. If you plan to cut up the fish yourself, you can buy **whole** fish. However, you can save time by buying **dressed** fish instead, or even **fillets**. Fish are most commonly fried, grilled, or baked. You can use other methods too. But remember not to overcook them. Fish and their eggs or **roe** become tough under too much heat.

Many people eat **shellfish** raw but you can also cook them. **Lobsters** are often boiled or baked and served in the shell. Boiled or steamed **oysters** are also fine to serve in the shell, or you can **shuck them** first. You can prepare **clams**; similarly to oysters, and they also make great chowders. As with regular fish, remember not to overcook shellfish. **Shrimps** are especially sensitive to excessive heat.

Ex.6 Mark the following statements as TRUE or FALSE according to the text

	TRUE	FALSE
1. Preparation is quicker with dressed fish than with whole fish.		
2. Fish should be cooked with more heat than other foods.		
3. Clams can be served in the shell.		

Ex.7 Match the words and phrases (1-8) with the definitions (a-f)

1 ____ roe
2 ____ fish
3 ____ clam

4 ____ shuck
5 ____ lobster
6 ____ shrimp

7 ____ seafood
8 ____ shellfish

- A. to remove the outer layer from something
- B. a creature with a smooth, two-part shell
- C. creature with claws and hard shell
- D. food made with creatures from the sea
- E. a creature with scales and fins
- F. a cluster of fish eggs
- G. creature with a hard exterior
- H. a narrow-bodied creature whose tail is typically eaten



Ex.8 Read the sentence pairs. Choose which word best fits each blank

whole / dressed

3. The chef bought _____ fish, so he had to remove the head and fins himself.
4. B If you get the fish already _____ preparation is much easier.

oysters / fillets

3. Some people eat raw _____ straight from the shell.
4. The _____ were taken from a freshwater salmon.



HALIBUT



SHRIMP



SNAPPER



OYSTER



SALMON



CRAB



MAHI



TUNA



LOBSTER



SWORDFISH



KING CRAB



OPAH