

## **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.

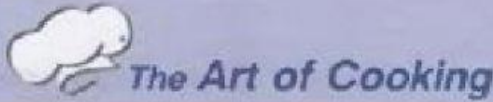

**Ex.4 Let's remember the seafood.**

**WORDS**

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

**Ex.5 Read the text**





### 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