UNIT 5 VIETNAMESE FOOD AND DRINK

A. PHONETICS

I. Look at the pictures and complete the words. Then put them in the correct column

1.  o__e__e__t__

2.  f__ __

3.  s__u__e

4.  r__ __

5.  s__ __s__g__

6.  w__t__ __

7.  c__ff__ __

8.  p__ __

9.  p__r__

10.  s__o__m

11.  s__l__

12.  b__t__l__

13.  f__r__

14.  h__r__e

15.  __r__n__e

16.  d__ __gh__er

LIVEWORKSHEETS

/ɒ/	/ɔ:/
_____ _____ _____	_____ _____ _____

II. Choose the word that has the underlined part pronounced differently.

1.	a. t<u>o</u>fu	b. <u>o</u>pera	c. h<u>o</u>t	d. b<u>o</u>ttle
2.	a. t<u>au</u>ght	b. w<u>a</u>ter	c. s<u>a</u>ndwich	d. <u>au</u>thor
3.	a. <u>a</u>pple	b. p<u>a</u>ncake	c. sn<u>a</u>ck	d. s<u>a</u>lt
4.	a. s<u>au</u>ce	b. s<u>aw</u>	c. b<u>ough</u>t	d. yoghurt
5.	a. t<u>o</u>rch	b. p<u>o</u>t	c. <u>o</u>melette	d. r<u>o</u>ck

B. VOCABULARY AND GRAMMAR

II. Complete each sentence with the word in part I. Use the picture as a cue.

1. Jane eats _____ quite often because it is healthy. 
2. Would you like bacon or _____? 
3. Add some _____ to give the chicken a yellow colour. 
4. To make an _____ you must first beat the eggs. 
5. Do you want to eat _____ or rice? 
6. Don't put so much _____ in the soup. 
7. Heat the oil, then deep-fry the _____. 
8. I made some spaghetti _____ for dinner. 

LIVEWORKSHEETS

III. Underline the correct words.

1. She bought a *loaf/ bowl/ bar* of bread so we can make sandwiches.
2. We've already eaten a *tube/ packet/ slice* of biscuits!
3. Would you like a *bowl/piece/glass* of lemonade?
4. There is a *piece/ carton/ kilo* of milk in the fridge.
5. Could you cut me a smaller *slice/ spoon/ bunch* of ham?
6. You can have a *loaf/ piece/ pot* of cake after you've eaten your vegetables!
7. See round the grocer's for a *bottle/ tin/ tube* of sardines.
8. She ate a *glass/ slice/ bowl* of noodles yesterday morning.
9. Anna always eats a *slice/ bar/ loaf* of chocolate on her way to school.
10. He got a *can/ piece/ carton* of Coke from the fridge because he was thirsty.

IV. Complete the instructions to make a basic French omelette with the verbs in the box.

server	beat	fold	heat	pour	place

(1) _____ eggs, water, salt and pepper in small bowl until blended. (2) _____butter in nonstick omelet pan. (3) _____ in egg mixture. Mixture should set immediately at edges. When top surface of eggs is thickened and no visible liquid egg remains, (4) _____ filling, such as shredded cheese, finely chopped ham on one side of the omelet. (5) _____ omelet in half with turner. With a quick flip of the wrist, turn pan and invert omelet onto plate. (6) _____ immediately.

LIVEWORKSHEETS