

SUSHI CHEF

Read the text and choose the appropriate word for each gap..

Kazutoshi Endo (1) _____ been making the Japanese fish and rice delicacy known as sushi for thirteen years. Yet he wants to (2) _____ it clear that he is still (3) _____ much a beginner. In fact, he is quite adamant about it, (4) _____ being head sushi chef at one of London's leading Japanese restaurants.

Endo comes from a hard-working family in the port city of Yokohama and is a third generation sushi chef. Although as a child he was (5) _____ encouraged to follow (6) _____ his father's footsteps, and actually trained to be a PE teacher instead, it was always Endo's ambition to (7) _____ so. Yet he was never taught (8) _____ to do. The (9) _____ you learn in Japan is to watch. Some chefs spend three years washing sushi rice, whilst (10) _____ the same time watching their masters at work.

It takes some concentration to (11) _____ an eye on Endo's hands as he makes sushi, however. All it takes is just a (12) _____ quick cuts with his knife and a neat pile of perfectly sliced octopus sits on the counter. A sushi roll may look (13) _____ a piece of rice, but apparently it takes years to get the touch, to be (14) _____ to roll rice (15) _____ exactly the right amount of pressure. As Endo says: "Sushi (16) _____ to be mastered. I can't explain the process in words."

