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NOMBRE ESTUDIANTE		CURSO	

How are chips made?

Video Activity How it's made: Chips Discovery Channel. Watch the video and answer the questions below:

1. Chips have to be made with fresh potatoes in order to avoid _____.
2. The brushing machine removes the _____ from the potatoes.
3. After the brushing machine, potatoes go to the _____.
4. The peeler can peel _____ pounds of potatoes per hour.
5. After being peeled, the potatoes are classified by _____.
6. The slicer blades can be adjusted to different thicknesses or _____.
7. A regular potato gives about _____ chips.
8. The slices are washed in cold, fresh _____ for about _____.
9. The oil to fry the slices has a temperature of _____.
10. The slices are fried for _____.
11. After being fried the potatoes receive a shower of _____.
12. Chips with defects are detected by an _____.
13. The chips are later sprayed with powder seasonings of different _____.
14. Finally, a machine _____ and separates the chips to be packaged.
15. The whole process from raw potato to chip takes _____.