



## UNIVERSIDAD PEDAGÓGICA NACIONAL

### INSTITUTO PEDAGÓGICO NACIONAL

Passive Voice – Present Simple

NOMBRE DEL PROFESOR	Marcela Martínez	ASIGNATURA	Lengua Extranjera - Inglés
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 \_\_\_\_\_.