1. Listen to a talk about a Vietnamese dish. Decide if the statements are true (T) or false (F). Circle T or F. You will listen TWICE.

1. *Bun bo Hue* is like *pho*. T F
2. To cook *bun bo Hue*, we use different kinds of sauces. T F
3. You can choose either pork or beef types of *bun bo Hue*. T F
4. People in Hue eat more spicy food. T F
5. Hue offers the best *bun bo Hue*. T F

II. Read the passage and answer the questions

Banh Tom (crispy shrimp pastry)

Although Banh Tom is available almost everywhere in the country, it is best at the Nha Hang Ho Tay (Ho Tay Restaurant) on the banks of Truc Bach Lake, close to Ho Tay (West Lake) in Hanoi. While diners await the arrival of the hot fried shrimp pastry, they can enjoy the picturesque lake and landscapes offered by the vast expanse of water from West Lake and the tree-lined Thanh Nien Road.

The dish should be eaten as soon as it arrives at the table. The fried pastry is topped with red shrimps and is eaten together with dishes of spicy vegetables mixed with sweet and sour sauce.

To remind you of the local shrimping business, waiters will often tell you that the shrimps that you have ordered for your meal have just been netted in nearby West Lake. This will be a memorable meal that will ensure that you remember your stay in Hanoi.

Questions:

1. Where is Banh Tom best in Viet Nam?

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2. What can diners do while they await the arrival of the hot fried shrimp pastry?

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3. When should the dish be eaten?

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4. What is it eaten together with?

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5. Do you think that the shrimps which have just been netted in nearby West Lake make it best?

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III. READING: Put a word from the box in each gap to complete the following passage

for	*when*	*mixed*	*dish*	*easy*	*dried*	*special*	*kinds*

Nem Ran or Cha Gio (Fried spring roll)

This(1) ……..…. is called Nem Ran by northerners and Cha Gio by southerners. In Hanoi, the introduction of Nem Ran dates back to a time (2)……...Cha Ca had not existed. Although it ranks among Vietnam's specialty dishes, Nem Ran is very (3)…….. to prepare. Consequently, it has long been a preferred food on (4)…….. occasions such as Tet and other family festivities.

Ingredients used (5)…… Nem Ran comprise of lean minced pork, sea crabs or unshelled shrimps, two kinds of edible mushroom (Nam Huong and Moc Nhi), (6)…….….. onion, duck eggs, pepper, salt and different (7)…….. of seasoning. All are (8)…….…… thoroughly before being wrapped with transparent rice paper into small rolls. These rolls are then fried in boiling oil.

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