

# E

Match the phrases 1-8 with the phrases a-h to form complete sentences.

1. They are debating whether or not food that contains **genetically**
2. I try to follow a healthy diet, which is why I eat **wholegrain**
3. Poor Penny. She has an **eating**
4. Danny has a **food**
5. In this restaurant kitchen, we use separate **chopping**
6. Shall we choose a starter and main course from the **set**
7. Are you finished with the **frying**
8. They both suffer from a heart condition, so they try to eat a very **balanced**

☐  
☐  
☐  
☐  
☐  
☐  
☐  
☐

- a. **boards** for meat, vegetables, dairy products and bread.
- b. **diet** and exercise regularly.
- c. **modified** ingredients should be labelled.
- d. **pan?** I want to make scrambled eggs for breakfast.
- e. **bread** instead of white bread.
- f. **menu** or do you want to eat something else?
- g. **intolerance** to lactose, so he stays away from dairy products.
- h. **disorder**, and even though she is really thin, she thinks she is overweight and hardly eats anything.



# F

Read the sentences and match the idioms in bold to the definitions a-e.

1. Finally, after all these months of planning, our hard work is **bearing fruit!**
2. Everything at the event was arranged perfectly, and the fantastic band was just **the icing on the cake.**
3. Charlotte **has a sweet tooth**, so we'd better plan for dessert as well.
4. Hearing the awful way Jim spoke to his students has **left a bad taste in my mouth.**
5. You can't **have your cake and eat it.** If you want to take time off this summer, you can't take any time off now.

☐  
☐  
☐  
☐  
☐

## IDIOMS

- a. to give someone an unpleasant feeling
- b. to like eating sweet things
- c. to have and enjoy two things when having both is not possible
- d. to produce results
- e. something good that adds to an already positive experience

**G**

Complete the recipe below with the words in the boxes.



# Sponge Cake

cup g ml teaspoon

**Ingredients**

- 250 g butter
- 100 (1) \_\_\_\_\_ milk
- 100 (2) \_\_\_\_\_ flour
- 6 eggs
- 1 (3) \_\_\_\_\_ of vanilla
- 1 (4) \_\_\_\_\_ of sugar
- $\frac{1}{4}$  teaspoon of salt
- 1 lemon



beat mix add sprinkle spread grate

**Instructions**

- Preheat the oven to 180 °C. (5) \_\_\_\_\_ the butter evenly in a cake tin so the cake won't stick.
- (6) \_\_\_\_\_ the eggs and  $\frac{2}{3}$  of the cup of sugar in a bowl until the mixture is thick and light-coloured. (7) \_\_\_\_\_ the lemon and add the small pieces to the bowl along with the vanilla.
- Next, slowly (8) \_\_\_\_\_ the flour to the mixture in the bowl, and (9) \_\_\_\_\_ gently but quickly.
- Pour the mixture into the cake tin, smoothing the top.
- Bake in the preheated oven for 30 minutes until a knife placed in the centre of the cake comes out clean. Remove the cake from the oven and take it out of the pan. Once it is cool, you can (10) \_\_\_\_\_ it with sugar, or cover it in melted chocolate.