

UNIT 7: RECIPES AND EATING HABITS

A. PHONETICS

I. Mark the questions with the correct tone, using falling or rising arrows. Then read the conversations aloud.

1. A: What are you watching?
B: I'm watching a tutorial about making tacos.
A: Tacos? It's a specialty of Mexico?
B: Yeah, that's right. Have you ever tried tacos?
2. A: What do we need to make a tiramisu cake?
B: Mascarpone cream, ladyfingers, coffee and Rum.
A: And a sponge cake?
B: Yes, of course.
3. A: I've made a coffee cake.
B: That's a coffee cake?
A: Yep. Do you like it?
B: You made it for me?
A: Yes, help yourself.
4. A: What's for lunch today?
B: We are having rice and fried fish.
A: Fried fish? Have anything else?
B: Would you like soup or salad?
A: Chicken soup.
5. A: Why don't we go out for dinner tonight?
B: We're eating out tonight?
A: Yeah. Let's go to the Maison Restaurant.
B: Maison Restaurant? Where is it?
A: It's on Ave Street.

II. Complete the short conversations with suitable statement questions.

1. A: What do you have for lunch?
B: A tuna sandwich and some fruit.
A: _____?
B: Yes. I really like tuna sandwiches.
2. A: I didn't see Nick at the party last night.
B: _____? He came a little late... around 10 o'clock.
A: Oh, well. I'd already gone home when he arrived.

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3. A: Let's go get burgers for lunch.
 B: I don't like burgers.
 A: _____?
 B: No. I don't like meat.
 A: How about a veggie burger?
 B: _____? Okay, let's go.
4. A: Pour the mushroom sauce over the steaks.
 B: _____? Oh, no. I'm allergic to mushrooms.
 A: _____?
 B: Yes. They cause swelling of mouth and throat.

B. VOCABULARY AND GRAMMAR

I. Match the food preparation verbs with their definitions.

- | | |
|-------------|--|
| 1. chop | a. rub food against a greater in order to cut it into small pieces |
| 2. drain | b. scatter small pieces of something or the liquid on something |
| 3. peel | c. put something quickly into a liquid and take it out again |
| 4. whisk | d. cut something into thin, flat pieces |
| 5. grate | e. soak fish, meat, etc. in a mixture of spices and seasonings before cooking it |
| 6. sprinkle | f. cut something into small pieces |
| 7. slice | g. make fruit or vegetables into a thick, smooth sauce by crushing them |
| 8. dip | h. remove the water from something |
| 9. marinate | i. mix cream, eggs, etc. into a stiff light mass |
| 10. puree | j. take off the skin of fruit and vegetables |

II. Complete the sentences with the words in part I.

- The deli worker used a butcher knife to _____ the meat into thin pieces.
- _____ the chicken with curd, chili powder and salt and keep it in the fridge overnight.
- When the pasta is cooked, _____ it and serve immediately.
- Pour strawberries into a blender and _____ until smooth.
- _____ the meat into small cubes, and coat them with flour mixture.
- First _____ the potatoes and cut them in half.
- _____ the cheese and scatter it over the pasta.
- Lightly _____ the eggs and then add them to the mixture.
- _____ stale bread in egg and milk and fry it in butter to make French Toast.
- Spread the icing then _____ some chopped walnuts on top of the cake.

III. Complete the sentences with the cooking verbs from the box. Take the picture next to each sentence as a clue.

roast steam stir-fry bake grill stew simmer deep-fry boil toast

1. Add the garlic, ginger and onions and _____ for 30 seconds.



2. _____ the buns over high heat for about 12 -15 minutes.



3. _____ the biscuits until the tops are lightly browned.



4. Lower the heat and _____ the stew for an hour, until the meat is tender.



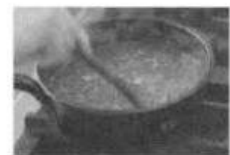
5. We used to _____ steaks over charcoal in the open air.



6. Heat the oil and _____ the spring rolls until golden.



7. Stir the sauce gently until it begins to _____.



8. Tough pieces of meat needs to _____ slowly for about four hours, with lid very-close.



9. _____ bread lightly on both sides and then butter it thinly.



10. Lower the heat to 400°F and continue to _____ the chicken for 60 minutes.



IV. Complete the sentences with the words from the box.

prawns	celery	staples	shallots	versatile
tender	lasagne	starter	nutritious	recipe

- _____ is an Italian dish made with layers of flat pasta with a sauce, cheese, and meat or vegetables.
- What would you like for a _____ - soup or smoked salmon?
- For this _____ you need 250g of peeled king prawns.
- Potatoes are an extremely _____ vegetable. They can be baked, fried, grilled, boiled, mashed or grated.
- The shops are running out of _____ such as rice and cooking oil.
- Lentil soup is highly _____ and easy to prepare.
- _____ are grey when they're raw, and turn pink when they're cooked.
- Whether diced, minced, or sliced, _____ are used for seasoning dishes.
- Cook the curry for another 40 minutes or until the meat is _____.
- Add carrot and _____ and saute for 3 minutes longer.

V. Match the verbs in A with the phrases in B.

- | A | B |
|-------------|--|
| 1. marinate | a. some spring onions on top of the eggs before serving |
| 2. grate | b. strawberries halfway into melted chocolate, then sprinkle with nuts |
| 3. chop | c. chicken in buttermilk for two hours before frying |
| 4. garnish | d. a thick layer of butter on the flatbread |
| 5. sprinkle | e. the eggs and sugar in a bowl over a pan of hot water |
| 6. slice | f. the celery and cook it in boiling salted water |
| 7. dip | g. the potatoes and slice them thinly with a sharp knife |
| 8. spread | h. some cheese and sprinkle it over the potatoes before serving them |
| 9. whisk | i. the dish with the pine nuts, parsley and lemon slices |
| 10. peel | j. the cucumbers as thinly as possible |

VI. Circle the correct answers.

- My shirt is dry now, but I need *a/ an/ any / some* iron to press it with.
- Would you like *a/ an/ any / some* chicken? And how about *a/ an/ any / some* potatoes?
- I can't make pizza because I haven't got *a/ an/ any/ some* cheese.