



8TH GRADERS UNIT 3 IN THE KITCHEN

1. Fill in the blanks

drain -pour – serve– stir – sprinkle –

- 1.First, _____ water into the pot and add a pinch of salt.
- 2.When the pasta is ready, _____ it and put it into the pan.
- 3.After that, _____ the garlic and pepper together in the frying pan.
- 4.Finally, _____ parsley on top before serving.
- 5.Mix everything well and _____ warm.

2.Fill in the blanks

- 1.You should boil the water before adding the pasta. — T / F
- 2.You fry the parsley at the beginning of the recipe. — T / F

- 3.After cooking, you drain the pasta. — T / F
- 4.You serve the pasta cold. — T / F

3) Put them in the correct order

First, Second, Next, After that, Finally

- 1.____ Drain the pasta.
- 2.____ Fry the minced garlic and chopped pepper in a pan.
- 3.____ Serve the pasta warm.
- 4.____ Boil water with a pinch of salt.
- 5.____ Combine the pasta with the sauce.

4) Write kitchen tools and ingredients in the video.

KITCHEN TOOLS	INGREDIENTS