Food, Travel and Holidays

UNIT 7

Food - Cooking and Eating

(A) *Choose the correct verb from the box to fill each gap. You should use each verb once only, and you may need to change the form.*

baste	simmer	salivate	marinate	garnish	gorge	braise
munch	whisk	mince	grill	drizzle	devour	

1. After bringing the saucepan to the boil, allow to _____ for a further five minutes.
2. _____ a little salad dressing over the top just before you begin to serve.
3. _____ the egg whites and sugar together in a separate bowl.
4. The mere sight and smell of the dish had us all _____ in anticipation of the gastronomic treat we were in for.
5. Such was the appetite I had worked up that I had _____ every last morsel that had been put on my plate in a matter of minutes.
6. She _____ the steak in a brandy-and-stock mix for two hours.
7. _____ the turkey at regular intervals during the cooking process.
8. _____ the dish with a sprig of mint.
9. Don't _____ yourself for the rest of the evening; you don't have to have all the chocolates tonight; you can always finish the box tomorrow.
10. _____ the fish in the lemon-and-spice mix for about four hours before frying.
11. _____ the fish on a high heat for approximately five minutes, turning halfway through.
12. _____ the beef yourself is an option, but a laborious one when you can buy it from the butchers.
13. I'm just going to pop into the shop a second; I need something to _____ on to keep me going until dinner.

(B) *Use the words from the box below to fill the gaps. Use each word once only. You will not need to change the form of the word.*

scrumptious	delectable	rare	bountiful	satiated	soggy
starchy	raw	curdled	putrid	tangy	

I had a **1.**_____ meal at the Riverdale Park Hotel last night; the best I've had dining out for as long as I can remember. And, surprisingly, the portions were **2.** _____ , not the miserly servings I've grown accustomed to getting in these "high-class" eateries. Dessert was the most **3.** _____ part of the meal; a **4.** _____ lemon cheesecake with a base to die for - it really hit the spot! And the house wine was the perfect accompaniment; inexpensive but full-bodied and flavoursome; I drank until I was well and truly **5.** _____ . Contrast that with my experience at the weekend in Grey's Bowl; I've never had such **6.** _____-smelling gunk served to me on a plate before. My starter was like something out of a horror movie; thinly-sliced **7.** _____ steak served on some mouldy cheese - apparently it's all the rage at the moment. Well, not likely; I would sooner eat my hat. For mains, I was served a **8.** _____ goop the waiter tried to pass off for mashed potatoes, with **9.** _____ vegetables and more exceptionally **10.** _____ beef - the blood was still oozing out of it for goodness' sake. Then, for dessert, I had the joy of tasting a custard that had **11.** _____ to such an extent that it might just as well have been scrambled egg - absolutely disgusting!

(C) *Match the food term on the left with its definition on the right.*

1. hors d'oeuvres	**a.** an informal term for a beer
2. a brew	**b.** cooking of a very high standard
3. haute cuisine	**c.** describes when you can combine any selection of dishes - not a fixed menu
4. condiment	**d.** a substance like salt which you add to food to make it taste better
5. platter	**e.** a self-service meal where diners choose from a variety of foods on display
6. buffet	**f.** a small room in a home/restaurant used for storing food
7. a la carte	**g.** a large plate on which a variety of foods are served together
8. larder	**h.** the appetizer or first course of a meal

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