

6

Complete the dialogue with *How much* or *How many*.

Nick: Let's make an omelette for breakfast, Mai!

Mai: OK, sounds good. (1) _____ eggs do we need for the omelette, Nick?

Nick: Five eggs.

Mai: And (2) _____ tomatoes and onions do we need?

Nick: Two tomatoes and three onions.

Mai: OK. Do we need any flour?

Nick: No, we don't. (3) _____ butter have we got?

Mai: About 100 grams.

Nick: We need only 40 grams of butter.

Mai: (4) _____ salt do we need?

Nick: A teaspoon.

Mai: And (5) _____ pepper do we need?

Nick: Half a teaspoon.

Mai: Do we need anything else?

Nick: Er, well - we need two tablespoons of cold water.



7

Choose the best answer (A, B, or C) to each of the following questions.

- 1 We haven't got _____ rice left for breakfast.
 A some B no C any
- 2 There _____ cans of orange juice in the fridge.
 A are some B are any C is some
- 3 Ann has _____ dresses. She's always buying new ones.
 A lots of B some C any
- 4 _____ organic food in the supermarket?
 A Were there any B Were there some C Was there any
- 5 This morning he didn't have _____ cup of tea as usual.
 A some B no C a
- 6 He can teach me to cook some popular dishes. He has _____ free time today.
 A any B a lot of C many
- 7 There _____ yogurt in this carton.
 A isn't any B isn't some C aren't any
- 8 Did you buy _____ bottle of cooking oil yesterday?
 A some B a C any



1

Choose A – E to complete the following conversation. Then practise the conversation with your friend.

A: Good evening. What can I get you?

B: (1) _____

A: Certainly. Take your time. Here is the menu.

...

A: Can I take your order now?

B: (2) _____

A: And what would you like for the main course?

B: (3) _____

A: What would you like to drink?

B: (4) _____

A: Anything else, sir?

B: (5) _____

A: OK. I'll be right back with your order.

A

Yes, I think so. To start with, I'd like the tomato soup.



B

Just a bottle of mineral water, please.



C

No, thanks.



D

Um, I'm not ready to order yet. Can I have a minute or two?



E

I'd like the roast chicken, spring rolls and some rice, please.



1

Read the blog about Vietnamese food. Choose the best answer (A, B, or C) to each of the questions.

SOME INTERESTING FACTS ABOUT VIETNAMESE FOOD

Viet Nam is the second largest rice exporter in the world (only smaller than India).

People in Viet Nam eat the largest quantity of instant noodles in Asia. They even eat more instant noodles than people in Japan, where instant noodles came from.

Viet Nam has many kinds of noodles, such as *pho*, *bun* (vermicelli), *mien* (glass noodles), and *banh da* (rice noodles).

Nem ran (spring roll) is the most popular dish in Viet Nam. It isn't usually served as an everyday dish but mostly at a family gathering or an anniversary party.

Viet Nam has a large variety of *che* (sweet soup) with more than 100 kinds.

Viet Nam has nearly 200 kinds of cakes with various shapes and tastes. Some of them are not made from butter and flour, like *banh chung* or *banh gai*.



pho



nem ran



che



banh chung



banh gai

1

India _____ in the world.

A is the largest rice exporter

B has the smallest rice production

C is the second largest rice exporter

2

The Japanese eat _____.

A the largest quantity of instant noodles in Asia

B more instant noodles than the Vietnamese

C a smaller quantity of instant noodles than the Vietnamese

3

In Viet Nam, spring roll is served _____.

A as an everyday dish

B only to elderly people

C mostly on special occasions

4

The word "them" in the text refers to _____.

A shapes

B cakes

C tastes

5

Which of the following is **NOT** true according to the text?

A There are more than 100 kinds of che in Viet Nam.

B Viet Nam has a large variety of noodles and che.

C The Vietnamese always make their cakes from butter and flour.

Minh's Blog

Bun bo Hue is one of the most popular dishes in Viet Nam. It comes from Hue – the old capital city of Viet Nam. Its main ingredients are rice vermicelli (a thin form of rice noodles called *bun*) and slices of beef. Nowadays, we can find *bun bo Hue* nearly everywhere in Viet Nam. People enjoy it for all kinds of meals during the day and even for a late-night snack.



Bun bo Hue has a special taste – a balance of spicy, salty, and sweet flavours. To make its broth, people stew beef bones and beef shank with lemongrass, shrimp sauce, sugar, and spicy chili oil. People often eat *bun bo Hue* with ox tail, pork knuckle, and a variety of herbs... It's really delicious!

Tell me about a particular dish where you live!

Posted by Minh at 10:30 p.m.

- Where does *bun bo Hue* come from?
 - Ha Noi
 - Hue
 - Da Nang
 - Ho Chi Minh City
- What are its main ingredients?
 - rice vermicelli and pork
 - rice and chicken
 - rice vermicelli and beef
 - noodles and shrimp
- Where can we find *bun bo Hue*?
 - only in Hue
 - only in big cities
 - nearly everywhere in Viet Nam
 - only in restaurants
- When do people enjoy *bun bo Hue*?
 - only at breakfast
 - only at dinner
 - for all kinds of meals and even for a late-night snack
 - only for a late-night snack
- How do people make the broth for *bun bo Hue*?
 - by boiling noodles and beef
 - by stewing beef bones and beef shank with lemongrass, shrimp sauce, sugar and spicy chili oil
 - by frying beef and onions
 - by mixing noodles with chili oil

E Writing

- Write the answers to the questions about a popular dish in your neighbourhood or area / city / province / village.

- What is its name? _____
- Where does it come from? _____
- What are its main ingredients? _____
- Where can we normally find it? _____
- When and how often do people enjoy it? _____
- How does it taste? (What taste does it have?) _____
- What do people often eat with it? _____
- What is special about it? (What makes it popular?) _____



2

- Write a short paragraph (60 – 80 words) about a popular dish in your area / city / province / village. You may use the ideas in 1 and Minh's blog as a model.

My favourite dish is banh mi. It comes from Viet Nam and can be found in almost every street and market. Its main ingredients are a crispy baguette, grilled pork, fresh vegetables and tasty sauce. People usually enjoy banh mi for breakfast or lunch, and they often eat it with chili sauce and pickled vegetables. It tastes crispy, savory and a little spicy. Banh mi is special because it is delicious, cheap and convenient. That's why it is very popular with both Vietnamese people and tourists.

