FORM 3 ENGLISH LANGUAGE • UNIT 2: FOOD, FOOD, FOOD!

Reading & Speaking Practice: *An Oil for Life*

Textbook Reference: *Close-Up B1 Student's Book* (Pages 18–19) • Theme: People and Culture

Name: _____ **Class:** Form 3 _____ **Date:** _____

Part A: Vocabulary in Context (Matching)

Read the words from the passage on pages 18–19. Write the correct letter (A–E) in the middle column to match each word with its meaning.

Word from Text	Answer	Meaning
1. ancient	[ ]	**A.** To press or squeeze something hard so it breaks or becomes flat
2. harvest	[ ]	**B.** An illness that affects people, animals, or plants
3. crush	[ ]	**C.** Belonging to the very distant past; thousands of years old
4. separate	[ ]	**D.** To pick and collect ripe crops from the fields or trees
5. disease	[ ]	**E.** To divide things into different parts or substances

Part B: Reading Comprehension (Multiple Choice)

Based on the text An Oil for Life (pp. 18–19), choose the best answer (A, B, or C) for each question.

1. **Where did people first begin producing olive oil around 6,000 years ago?**
   - A. Northern Europe
   - B. The eastern Mediterranean
   - C. South America

2. **Besides cooking, how did ancient civilizations make use of olive oil?**
   - A. As fuel for lamps, in medicine, and to make soap
   - B. For building stone houses and weaving cloth
   - C. For painting murals and preserving wooden ships

3. **What makes "extra virgin" olive oil the highest quality grade?**
   - A. It is blended with several types of vegetable oil.
   - B. It is heated at high temperatures to improve its flavour.
   - C. It comes from the first pressing without the use of heat or chemicals.

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4. **Why is olive oil considered an important part of a healthy diet?**

A. It contains healthy fats that help lower the risk of heart disease.

B. It provides more sugar and calories than butter.

C. It replaces the need to eat fresh fruits and vegetables.

Part C: How Olive Oil Is Produced (Sequencing)

*Number the steps from **1 to 4** in the brackets to show the correct order of olive oil production.*

[ ] The liquid oil is separated from the water and solid waste.

[ ] Farmers harvest the ripe olives from the olive trees.

[ ] The clean olives are crushed into a thick paste.

[ ] The harvested olives are washed to remove leaves and dirt.

Part D: Global Sustainability & Speaking Preparation

Write your response in 2–3 complete sentences below. Afterward, share your ideas aloud with a partner (30–45 seconds) or record an audio response on the digital worksheet platform.

Prompt: Traditional olive farmers reuse leftover olive pits and skins for heating or natural fertilizer instead of throwing them away. Why is this zero-waste habit good for **global sustainability**, and what is one sustainable food practice you can carry out at home?

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