# แบบฝึกที่ 3

## เรื่อง จับใจความตามวิธีการ

**จุดประสงค์การเรียนรู้** นักเรียนสามารถจับใจความจากการอ่านวิธีการทำอาหารได้

Instruction : Read the recipe and tick (✓) for the true sentences and tick (✖) for the false sentences.

**คำสั่ง : จงอ่านวิธีการทำอาหาร แล้วทำเครื่องหมาย✓ หลังประโยคที่เป็นจริง และทำเครื่องหมาย ✖ หลังประโยคที่เป็นเท็จ**

### Spaghetti with seafood

**Ingredients :**

| | | | |
|---|---|---|---|
| Shrimps | 200 grams | Carrot | 100 grams |
| Squid | 200 grams | Salt | ½ teaspoon |
| Fish | 200 grams | Pepper | 1 teaspoon |
| Onion | 100 grams | Olive oil | 2 tablespoons |
| Tomatoes | 150 grams | Spaghetti | 300 grams |
| Broccoli | 150 grams | Garlic | 3 cloves |
| Mushrooms | 150 grams | Sauce | 300 grams |



**Recipe :**

**Step 1** : Remove the shrimp shells.

**Step 2** : Cut the squid and fish into small pieces.

**Step 3** : Cut the broccoli, mushrooms, tomatoes, carrot, and onion into small pieces.

**Step 4** : Put the squid, shrimps and fish into a pot of boiling water for 3 minutes until tender.

**Step 5** : Put the broccoli, mushrooms and carrot into a pot of boiling salted water for 3 minutes.

**Step 6** : Boil the spaghetti in a pot of salted water with some olive oil for 8 minutes and then put them in some water until they are cold. After that put them into a bowl.

**Step 7** : Chop the garlic and fry it with the onion in a pan with olive oil, then pour the sauce in a pan and fry it with the garlic and onion.

**Step 8** : Add the broccoli, tomatoes, mushrooms, carrot, fish, squid and shrimps in a pan and add ½ teaspoon of salt and 1 teaspoon of pepper, then pour them over the spaghetti.

Adapted from http://www.e-rcps.com/pasta/rcp/p_stuv/seafd_rd.shtml

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FOOD 2

| Recipe | True | False |
|---|---|---|
| *Ex.* There are 8 steps in the recipe of spaghetti with seafood. | ✓ | |
| 1. You have to cut the squid into big pieces. | | |
| 2. You have to boil the fish in water. | | |
| 3. You have to boil the shrimps for 10 minutes. | | |
| 4. This recipe uses no vegetables. | | |
| 5. You have to add ½ tablespoon of salt. | | |
| 6. You have to fry the onion. | | |
| 7. After you fry the garlic you have to add 1 teaspoon of pepper. | | |
| 8. You have to boil the spaghetti in salted water. | | |
| 9. You have to boil the spaghetti for 20 minutes. | | |
| 10. The name of the recipe is Spaghetti with seafood | | |



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