

Flavours and tastes

- Sweet || bitter
- Sour
- Hot, spicy || mild
- Salty || sugary
- Sickly
- Tasty || tasteless

General Appearance and presentation

- These chips are terribly greasy/ oily (too much oil)
- This meat is overcooked/overdone
- This chicken's done to a turn. (perfect)
- These pistachio nuts are terribly more-ish (you want to eat more)

Courses and dishes

- Starter: Appetiser
- Main course
- Dessert

Ways of cooking

Match the vocabulary (ways of cooking) to the pictures.

1. Boil



2. Fry



3. Bake



4. Roast



5. Grill



6. Stir-fry



A-Z

Vocabulary

- Divide the following food into groups. Then, match them with the corresponding picture.

1. Beetroot
7. Shallot

2. Sweetcorn
8. Radish

3. Leek
9. Celery

4. Carrot
10. Turnip

5. Asparagus
11. Garlic

6. Potato
12. Aubergine

Found in salads

☐ _____
☐ _____
☐ _____
☐ _____

'Onion family'

☐ _____
☐ _____
☐ _____
☐ _____

Grows underground

☐ _____
☐ _____
☐ _____
☐ _____

Long-shaped

☐ _____
☐ _____
☐ _____
☐ _____

