

UNIT 4

FOOD AND DRINK

A. VOCABULARY:

Exercise 1: Put the words in the correct categories to complete the table.

*milkshake yoghurt cabbage basil butter cheese lamb
salt and pepper juice rice beef lemonade chill bread
chicken onion carrot salad*

dairy products (=foods made from milk)		herbs and spices (=food that gives strong flavors to other food)		meat

side dishes (food that you eat along with the main course)		soft drinks		vegetables

Exercise 2: Complete the definitions. Use the sentence endings in the box.

you cook it at a temperature below boiling. you cook it for too long and it goes black.

you cook it in an oven. you cook it in hot oil or fat. you cook it under a very hot place.

you cook them in an oven, using a little oil or fat.

you cook them in water that is boiling (= very hot). you cut it into long, thin pieces.

you cut them into pieces with knife. you put it on plates so that people can eat it.

1. When you chop vegetables, _____
2. When you boil potatoes, _____
3. When you fry meat, _____
4. When you simmer soup, _____
5. When you burn toast, _____
6. When you slice cheese, _____
7. When you bake a cake, _____
8. When you roast potatoes, _____
9. When you serve a meal, _____
10. When you serve a meal, _____

Exercise 3: Complete the descriptions. Use the words in the box.

crockery	cutlery	frying pan	kettle	napkin	saucepans	scales
serving dish	tin opener	utensils				

1. A _____ is a wide pan that you use to fry food in.
2. The general name for knives, forks and spoons is _____.
3. A _____ is a small piece of cloth or paper used while you're eating to protect your clothes or clean your mouth or fingers.
4. The general name for cups, plates, bowls, etc. is _____.
5. A _____ is something that you use to open tins of food.
6. A _____ is a deep pan that you use for cooking vegetables or pasta in water.
7. You can use _____ to weigh ingredients.
8. A _____ is a bowl where you keep food before you put it onto plates.

9. The general name for wooden spoons, kitchen knives and other things that help you cook is kitchen _____.

10. You can use a _____ to boil water.

Exercise 4: Complete the sentences. Use the adjectives in the box.

bland	delicious	disgusting	hot	mild	raw	salty
savory	spicy	sweet				

1. I love _____ food. It's hot and has lots of strong flavors.
2. I prefer _____ food. It still tastes good, but it's not hot and the flavors aren't very strong.
3. _____ pies, like apple pie, are popular in many countries.
4. _____ pies, like meat pie, are also popular in some countries.
5. I don't like _____ chilli. It's too strong for me.
6. This meal is _____. It tastes really nice.
7. I don't like mashed potato. It's so _____ and doesn't really taste of anything.
8. These carrots are very _____. There's too much salt on them.
9. This meat is still _____. Please cook it a bit longer.
10. The meal was _____. It tasted horrible!

Exercise 5: Choose the best words to complete the conversation.

A: Come in! Dinner's nearly cooking/made/ready .

B: Oh, great. It feels/smells/tastes lovely. What is it?

A: It's Jollof rice. It's a traditional dish/meal/plate from West Africa.

B: Oh, right. So what's it made of/on/to ?

A: Well, the main course/ingredient/recipe is rice.

B: OK. What else is from/in/with it?

A: Well, it also contains/holds/involves fried onions and tomatoes. Plus lots of spices like chilli and pepper to give it a strong appetite/color/flavor . Would you like to fry/test/try it?

B: Yes, please. Oh, that is nice. It looks/tastes/seems delicious.