



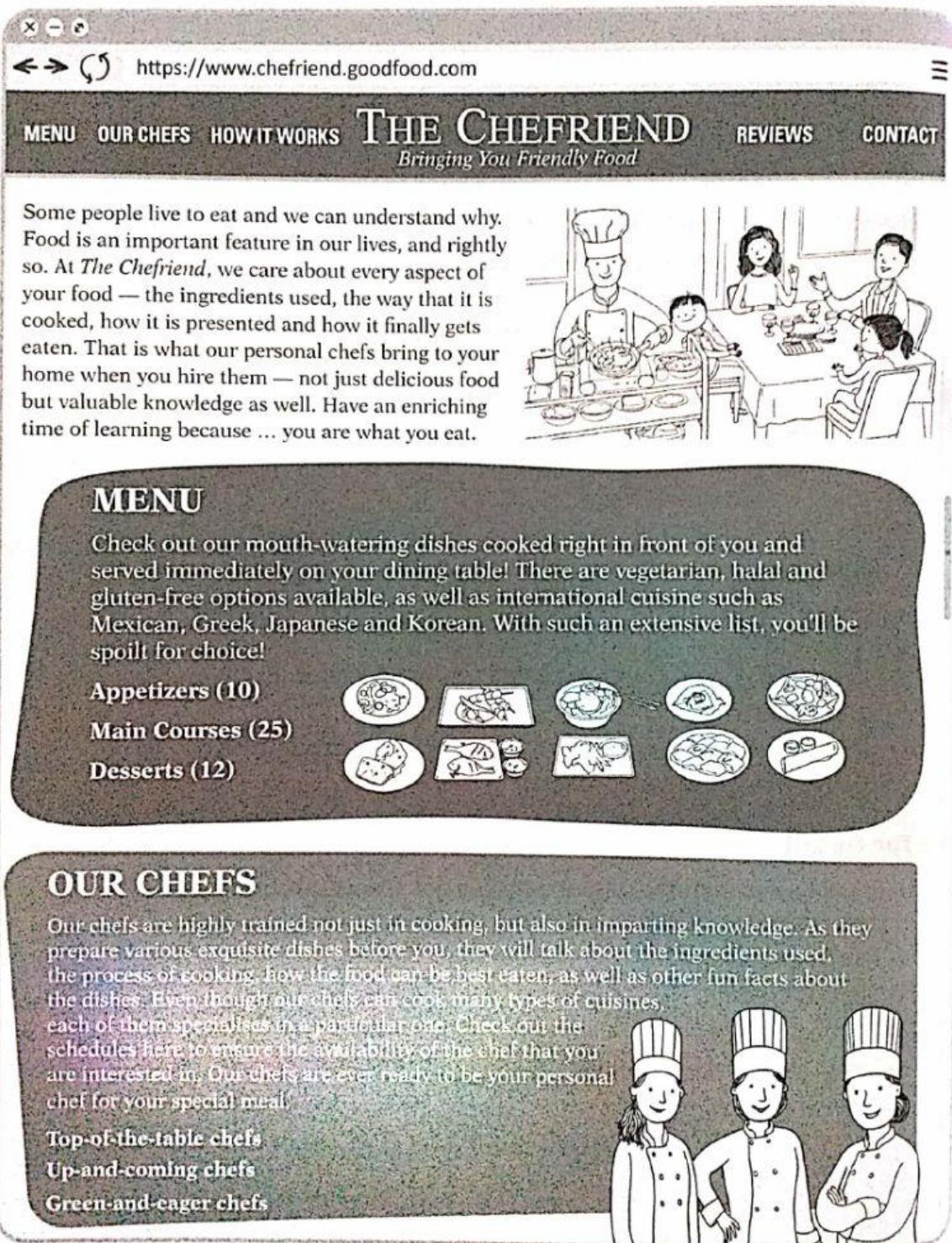
Visual Text
Comprehension

The Write Tribe



Visual Text Comprehension 10

Study this web page carefully and then answer questions 1 to 8.



The screenshot shows a web browser window for <https://www.chefriend.goodfood.com>. The page features a dark header with the text 'THE CHEFRIEND' and 'Bringing You Friendly Food'. Below the header, there are links for 'MENU', 'OUR CHEFS', 'HOW IT WORKS', 'REVIEWS', and 'CONTACT'. The main content area contains a paragraph about the service, followed by a menu section with appetizers, main courses, and desserts, each accompanied by small food icons. Below this is a section for 'OUR CHEFS' with a paragraph and three chef icons.

Some people live to eat and we can understand why. Food is an important feature in our lives, and rightly so. At *The Chefriend*, we care about every aspect of your food — the ingredients used, the way that it is cooked, how it is presented and how it finally gets eaten. That is what our personal chefs bring to your home when you hire them — not just delicious food but valuable knowledge as well. Have an enriching time of learning because ... you are what you eat.

MENU

Check out our mouth-watering dishes cooked right in front of you and served immediately on your dining table! There are vegetarian, halal and gluten-free options available, as well as international cuisine such as Mexican, Greek, Japanese and Korean. With such an extensive list, you'll be spoilt for choice!

Appetizers (10)

Main Courses (25)

Desserts (12)

OUR CHEFS

Our chefs are highly trained not just in cooking, but also in imparting knowledge. As they prepare various exquisite dishes before you, they will talk about the ingredients used, the process of cooking, how the food can be best eaten, as well as other fun facts about the dishes. Even though our chefs can cook many types of cuisines, each of them specialises in a particular one. Check out the schedules here to ensure the availability of the chef that you are interested in. Our chefs are ever ready to be your personal chef for your special meal!

Top-of-the-table chefs

Up-and-coming chefs

Green-and-eager chefs

HOW IT WORKS

Everything begins here on our website. Just click on the link and follow some simple steps. Wait for your chosen chef to arrive and cook a special meal for you while you relax in the comfort of your home.

Step 1: Select Food

- Choose from the menu.
- Note that some dishes need to be ordered one week in advance.

Step 2: Select Chef

- Ensure that the chef you want is available on the date and time of your booking.
- Remember that different chefs offer different prices as they specialise in different cuisine.

Step 3: Place Your Order

- Pay with a credit card.
- Receive a confirmation call from our customer service agent.

REVIEWS

Review for:

Chef Alexandros

Level: Up-and-coming

Specialisation:
Greek Cuisine



Chef Alex knows everything there is to know about Greek food, and he was so happy to share his knowledge with us. Not only did we enjoy an exceptional meal, we also learnt so much about how people in Greece eat and cook.

What really helped to make this an unforgettable experience was Chef Alex's humour. He had us in stitches throughout the evening! That certainly helped to whet our appetites for his amazing dishes, especially the *souvlaki* (meat skewer).

I highly recommend Chef Alexandros. It was like having a good friend come over to your place to cook. A good friend who is an excellent cook!

Review by: Anna Krishnan

Review for:

Chef Ayumi Sano

Level: Top-of-the-table

Specialisation:
Japanese Cuisine



Chef Ayumi provided my family with the best meal of our lives, right in our home. It was awesome just to see her at work, preparing those dishes with such detail and care. Her meticulous approach to cooking showed up very clearly in the quality of her food, which was really out of this world. If you engage her service, please do get her to prepare her signature dish — *uni* (sea urchin). I can assure you that you will not be disappointed!

Her patience also stood out as my children threw endless questions at her. My daughter was so inspired that she declared that she wanted to be a chef at the end of the magical evening!

Review by: Monica Kew

For each question from 1 to 8, four options are given. One of them is the correct answer. Make your choice (1, 2, 3 or 4) and write your answer in the brackets provided.



Identify Aim

1 What is the **main** aim of this web page?

- (1) to encourage the reader to cook at home
- (2) to persuade the reader to be friends with chefs
- (3) to educate the reader about cuisines from around the world
- (4) to encourage the reader to hire a personal chef from *The Chefriend*

Contextual Clues

2 On this web page, who do you think are the "Green-and-eager chefs"?

- (1) Chefs who are environmentally friendly in their cooking.
- (2) Chefs who will always turn up wearing green-coloured uniforms.
- (3) Chefs who are new to the company but are very enthusiastic in their job.
- (4) Chefs who specialise in cooking vegetables, especially the green, leafy ones.

Purpose of Punctuation

3 Why are the words *souvlaki* and *uni* in italics?

- (1) These are the names of special dishes.
- (2) These words look much better when they are in italics.
- (3) These words are from other languages — Greek and Japanese.
- (4) These words are in the middle of sentences, so they must be italicised.

Explanation Answer

4 Fanny would like to hire Chef Ayumi to cook and teach for an evening. What should Fanny do?

- (1) Book a slot with Chef Ayumi on the web page.
- (2) Inform the company one week in advance about this.
- (3) Go to the web page and send an email to Chef Ayumi directly.
- (4) Contact the customer service agent and wait for a confirmation call.

Supporting Information

5 How do we know that Chef Alexandros can cook Japanese cuisine?

- (1) The reviews for Chef Alex and Chef Ayumi are beside each other, so Chef Alex should also be able to cook Chef Ayumi's specialties.
- (2) It says on the web page that Chef Alex was "so happy to share his knowledge with us."
- (3) It says on the web page that Chef Alex is a "good friend who is an excellent cook."
- (4) It says on the web page that "our chefs can cook many types of cuisines".

Eye for Detail

6 Gregory tries to make a booking on *The Chefriend's* website, but his booking cannot be completed because _____.

- (1) he does not have a credit card
- (2) he does not know any of the chefs
- (3) his booking is less than a week away
- (4) he selected a Korean chef to cook Mexican food

Opinion vs Fact

7 Which of the following is a fact and **not** an opinion?

- (1) *Chefriend's* chefs are trained not just to cook but also to teach.
- (2) Chef Alex knows everything there is to know about Greek food.
- (3) Different chefs have different specialisations and levels of ability.
- (4) Chef Ayumi provided my family with the best meal of our lives, right in our home.

True vs False

8 According to the web page, which of the following is **not** true?

- (1) *Uni* is a Japanese dish.
- (2) Customers have to review the chef they booked after their meal.
- (3) *The Chefriend's* menu has more than ten desserts to choose from.
- (4) Some of the chefs may share the best way to eat the food they prepare.