

Name:  
Student No.

## Conversation

2.23 

Customer: Working as a  must be really exciting.

Chef: Oh, yeah, but it's hard work, and you have to be organized.

Some evenings over three hundred meals are served for

Customer: Wow! That's amazing! How do you manage that?

Chef: Well, most of the  are prepared beforehand: the  are peeled, the vegetables are cut, and the sauces are made in advance.

Customer: Is that so? What about foods like pasta?

Chef: That's  cooked. But here's a tip. If  are added to a small amount of boiling water, the temperature will be lowered, and the  becomes sticky. Instead, a large pot of boiling water must be used.

Customer: That's . And what's your  for peeling onions without crying?

Chef: Simple. Put the onions in the  for 10 to 15 minutes before cutting them. Then use a very  knife when slicing onions.

Customer: Great idea! I normally wear swimming



About the conversation:

1. How many meals are served some evenings?

⇒ Over three  meals are served.

2. When are most of the ingredients prepared?

⇒ The ingredients are prepared .

3. What does the chef say about cooking pasta?

⇒ It is  cooked.

4. What's his advice for peeling onions?

⇒ Put the onions in the  for 10 to 15 minutes before cutting them.