

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.