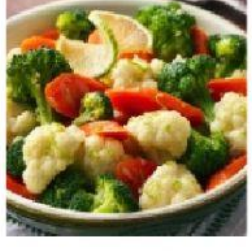


Vocabulary: Processing food

EXERCISE 1. Drag the descriptions under the photos:

mashed potatoes			
diced pepper			
baked scones			
fried chicken			
boiled vegetables			
grilled sausages			
chopped vegetables			
sliced almonds			
roast chicken			
minced meat			
			

EXERCISE 2. Drag the processes next to the foodstuffs.

chopped roast sliced baked grilled
mashed fried diced boiled minced

	beans potatoes cakes & pies		chips fish egg		egg peas carrots
	chops fish hamburgers		onion garlic pork		bread ham cheese
	carrots tomatoes aubergine		beef lamb potatoes		potatoes
	beef pork parsley				

EXERCISE 3. Drag the processes next to their definitions:

baked		cooked in an oven at low temperatures.
boiled		cooked in an oven at high temperatures.
chopped		cooked in very hot water (at 100°C / 212°F)
diced		cooked in very hot oil (over 140°C / 284°F)
fried		cooked over an open fire
grilled		transformed into a mass
mashed		cut up in small pieces
minced		cut up in small cubic or square pieces
roast		cut up in thin pieces
sliced		cut up as finely as possible

EXERCISE 4. Fill in the gaps in this traditional British recipe with the words below:

	SHEPHERD'S PIE	
bake	First, _____ the onion and _____ the pepper. Then put some oil in a frying pan and cook the onion and pepper for a few minutes. Add the _____ meat and cook until it is browned.	
boil	_____ the mushrooms and add them to the pan, then cook them until they are soft.	
boiling		
chop	Next, mix in some tomato purée, Worcestershire sauce, beef stock, add some salt and pepper and heat up until it is _____.	
dice	Reduce the heat and let it simmer gently for 20 minutes.	
mash	Meanwhile, fill in a saucepan with salted water and _____ some potatoes for 20 minutes or until they are soft. Then _____ the potatoes with a fork, add some butter and milk and beat until it is smooth.	
mashed		
minced		
sliced		
	Finally, place the meat mixture in a dish and cover it with the _____ potato. _____ in the oven at 180°C / 350°F for 20 minutes, until the top is crisp and golden.	

Food photos sources:

mashed potatoes: <https://www.thespruceeats.com/easy-microwave-mashed-potatoes-3059678>
diced pepper: <http://freeworldfoods.co.uk/fv/pepper/diced-green-pepper/>
baked biscuits: <https://www.handletheheat.com/how-to-make-biscuits/>
fried chicken: <https://leitesculinaria.com/89229/recipes-batter-fried-chicken.html>
boiled vegetables: <https://www.bettycrocker.com/recipes/steamed-vegetables-with-chile-lime-butter/e85b7027-6e47-4207-ba1e-64fa8bc70482>
grilled sausages: <https://www.goodhousekeeping.com/holidays/fathers-day/a22942/how-to-grill-sausage/>
chopped vegetables: <https://natashaskitchen.com/vegetable-stir-fry/>
sliced almonds: <https://nuts.com/nuts/almonds/sliced.html>
roast chicken: https://www.simplyrecipes.com/recipes/roasted_chicken_with_carrots/
minced meat: <https://freshtodomot.com/products/fresh-minced-meat>
shepherd's pie: https://www.bbc.co.uk/food/recipes/shepherdspie_2077

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