

Food, restaurants and cooking

Underline the most suitable word or phrase.

- a) Waiter, could you bring me the *account/bill/addition*, please?
- b) It's a very popular restaurant - we should *apply for/book/keep* a table.
- c) If you're hungry, why not ask for a large *dish/plate/portion*?
- d) Please *help/serve/wait* yourself to salads from the salad bar.
- e) Waiter, can I see the *catalogue/directory/menu*, please?
- f) This fish is not what I *called/commanded/ordered*.
- g) This *dish/plate/serving* is a speciality of our restaurant.
- h) Have you tried the *crude/raw/undercooked* fish at the new Japanese restaurant?
- i) Paul never eats meat, he's a *vegetable/vegetarian/vegetation*.
- j) Have you decided what to have for your main *course/food/helping*?

Complete each sentence (a-j) with a suitable ending (1-10). Use each ending once.

- a) Dinner's nearly ready. Can you lay.....6.....
- b) There's some meat in the fridge. Just warm.....
- c) Keep an eye on the milk or it might boil.....
- d) Jack likes his steak rare but I prefer mine well.....
- e) When we finish lunch, I'll do the washing.....
- f) I always cut roast beef with an electric carving.....
- g) Mary bought a lovely set of cups and.....
- h) They serve a very cheap three course.....
- i) I really enjoyed that freshly ground.....
- j) If you have finished eating I'll clear.....

- 1 up if you dry and put the dishes away.
- 2 it up in the microwave oven for a few minutes.
- 3 coffee you made for me this morning.
- 4 meal at the pub opposite the supermarket.
- 5 knife as it makes really thin slices.
- 6 the small table in the dining room?
- 7 saucers in the sales last week.
- 8 done, but not burnt if you see what I mean.
- 9 away the plates and bring the next course.
- 10 over and make a mess on the cooker.

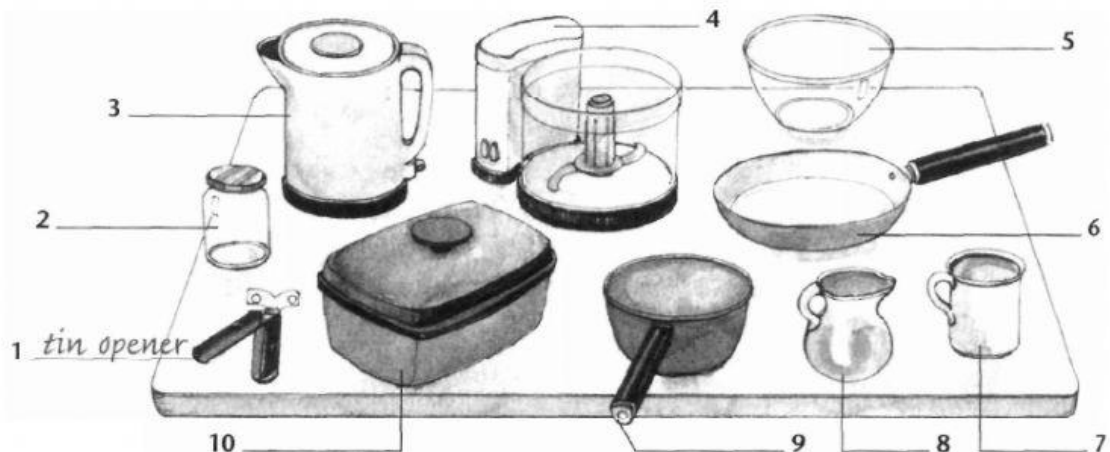
3 Complete each phrase with the most suitable word from the box.

bacon	butter	forks	pepper	beer	chips	grapes
saucers	bread	chocolate	instant coffee	wine		

- a) cups and *saucers* g) a loaf of
 b) fish and h) a bottle of
 c) knives and i) a can of
 d) bread and j) a bar of
 e) eggs and k) a jar of
 f) salt and l) a bunch of

4 Complete the labels with suitable words from the box.

frying pan	saucepan	casserole dish	jar	kettle	jug
bowl	tin opener	mug	food mixer		



5 Complete each sentence with one suitable word.

- a) I'm trying to cut down *on* fatty food.
 b) Don't worry! The smell of garlic wears after a while.
 c) Let's look the market before we buy any vegetables.
 d) I can't understand this recipe. Can you work what it means?
 e) I'm afraid I don't feel up eating another cream cake.
 f) I visited a farm once, and it put me eating meat for a week.
 g) I haven't got to cleaning the fish yet.
 h) Why don't we warm last night's leftovers for lunch?
 i) Keith usually makes his recipes as he goes along.
 j) The waiter seemed a bit put when we didn't leave a tip.

VOCABULARY 7 FOOD, RESTAURANTS AND COOKING

6 Choose the most suitable word or phrase to complete each sentence.

- a) Would you prefer.....C..... potatoes or chips?
A) poached B) ground C) mashed D) powdered
- b) I bought this bread four days ago and now it's.....
A) stale B) off C) bad D) rotten
- c) Don't forget to buy a packet of..... peas.
A) chilled B) frozen C) frosted D) chilly
- d) Can you give me the..... for this pie? It's delicious.
A) prescription B) instructions C) ingredients D) recipe
- e) There was a wonderful smell of..... bread in the kitchen.
A) cooking B) roasting C) baking D) grilling
- f) Don't buy those fish, they aren't very.....
A) fresh B) new C) recent D) young
- g) I'd like to eat more of this cake, but it's very.....
A) fat B) fatty C) fattened D) fattening
- h) Waiter, I can't eat this meat. It's under-.....
A) done B) developed C) nourished D) weight
- i) Is the hamburger for you to eat here, or to.....?
A) go out B) take away C) carry on D) sit down
- j) That was fantastic. Could I have a second....., please?
A) plate B) course C) helping D) service

7 Make a word or compound word to match the description.

- a) A spoon used for putting sugar in tea *teaspoon*
- b) A cloth put on the table at meal times.....
- c) A metal device for opening bottles.....
- d) A pot in which tea is made.....
- e) An electrical appliance for making toast.....
- f) A cup specially made for coffee.....
- g) An omelette containing mushrooms.....
- h) An electrical appliance for mixing food.....
- i) A napkin made of paper.....
- j) The amount contained in a tablespoon.....
- k) An electrical appliance for washing dishes.....

8 Decide which answer (A, B, C or D) best fits each space.

Chickpea soup

This recipe is both (1).....**B**.....and cheap. If you use dried chickpeas, (2).....them for at least twelve hours in cold water. Drain them and put them in a large (3).....with plenty of water. Bring them to the boil, and then let them simmer gently (4).....the chickpeas are soft. I find it easier to use (5).....chickpeas, which are already cooked. This (6).....time, and also guarantees that the chickpeas will be soft, since it can take hours of boiling before they (7).....Two small 450 gram cans are usually (8).....Strain the chickpeas, but keep some of the liquid for the soup. (9).....three tablespoons of olive oil into a saucepan, and gently heat a chopped (10)....., two or three cloves of garlic and some (11).....carrot. (12).....half the chickpeas and turn them in the oil over a low heat. Meanwhile blend the remaining chickpeas in a food (13).....until they make a smooth cream. Add about half a litre of water to the vegetables and bring to the boil. Mix in the creamed chickpeas and cook slowly. Add salt and (14).....and a pinch of mixed herbs. Some (15).....add lemon juice at the end.

- | | | | |
|----------------|----------|-----------|------------|
| 1) A expensive | B tasty | C worth | D cold |
| 2) A soak | B bury | C wash | D water |
| 3) A kettle | B mug | C sink | D saucepan |
| 4) A when | B until | C if | D enough |
| 5) A the | B to | C canned | D crude |
| 6) A makes | B takes | C saves | D gives |
| 7) A soften | B harden | C widen | D lengthen |
| 8) A much | B enough | C mine | D few |
| 9) A Grate | B Peel | C Beat | D Pour |
| 10) A onion | B up | C one | D water |
| 11) A melted | B beaten | C poached | D sliced |
| 12) A One | B Then | C Add | D Serve |
| 13) A just | B not | C dish | D mixer |
| 14) A paper | B puppy | C pepper | D poppy |
| 15) A cookers | B cooks | C cookery | D chiefs |