UNIT 5
Lesson 3

Food and Drinks

LESSON SUMMARY

Vocabulary

CD1 43

Word	Meaning	Example
chef (n) /ʃef/	a skilled cook who works in a hotel or a restaurant	John's dream is to become a **chef** in a big restaurant.
worm (n) /wɜ:rm/	a long, thin animal with no bones and legs or the young of particular types of insect	Helen is frightened of the **worms** and insects.
grill (v) /grɪl/ → **grilled** (adj)	to cook food over fire or hot coals	Potatoes taste better when you **grill** them.
taste (v) /teɪst/ → **taste** (n)	to know the flavors of the food when you eat it	The chef is **tasting** the food in the kitchen.
tasty (adj) /'teɪsti/	(food) good and delicious	Curry is **tasty**, but it's very spicy to me.
crunchy (adj) /'krʌntʃi/	(food) to be hard and make a loud noise when you eat it	You are late. The fries are no longer **crunchy**.
barbecue (n) /'bɑ:rbɪkju:/	a metal frame used for grilling food	Let's put all the shrimps on the **barbecue**.
spice (n) /spaɪs/ → **spicy** (adj)	powder or seed from plants used in cooking to give food stronger taste	Ginger is a common **spice** in Vietnam.
fry (v) /fraɪ/ → **fried** (adj)	to cook food in hot oil	My sister uses butter to **fry** rice. It smells really good.
garlic (n) /'gɑ:rlɪk/	a plant that has strong taste and smell, used in cooking	I can't eat any dish with **garlic** because I don't like its smell and taste.

Writing

A food blog post

1) FROGS FOR A SNACK?

2) Grilled frogs were originally from Cambodia. A long time ago, some Khmer people moved to An Giang, a province in the Mekong Delta. They started to sell the dish as a snack. 3) To make it, clean the frogs, then wash them carefully. Next, put them into a bowl and add salt, sugar and garlic. Then leave the bowl for fifteen minutes. After that, start to grill the frog with a barbecue. 4) The food tastes better with herbs and vegetables. 5) The dish might have different tastes. It can taste like grilled chicken or fish. They are all delicious. 6) The dish is popular throughout the area. It is a strong recommendation for true foodies.

1) Write an interesting title.

2) Tell where the dish comes from.

3) Tell what is in it and how to cook it.

4) Tell what can best go with it.

5) Tell how it might taste.

6) Tell why people should try it.

LIVEWORKSHEETS

PRACTICE

Vocabulary

a. Complete the text using the words in the box.

chef taste barbecue crunchy grill

1 Henry doesn't like boiled chicken, so let's _____ them.
2 You can cook the fish on a _____ until they are brown.
3 We use our eyes to see things and our tongue to _____ food.
4 Kate likes _____ food, so she wants to fry these slices of toast.
5 The restaurant downtown is very popular. The head _____ cooks delicious food.

b. Put the words in brackets in the correct forms.

6 My niece loves eating _____ nuts like almonds and pumpkin seeds. (CRUNCH)
7 _____ fish and chips are his favorite foods for lunch. (SPICE)
8 My little brother really likes meatballs. They are _____ . (TASTE)
9 Leo: "Do you want a _____ cheese sandwich?" Mia: "Yes, please." (GRILL)
10 She is selling _____ foods like rice balls and potato snacks. (FRY)

Reading

Quang's Blog

Would you like to try this type of egg?

A We eat eggs every day. There are many types of eggs to choose from and many ways to cook them, from frying to boiling. In Vietnam, however, there is an unusual type of egg known as the century egg or *trứng bắc thảo*. A century is equal to 100 years, but a century egg is not that old.

B A century egg is ready when it turns dark brown and has a strong, salty taste. The common way to make century eggs is to cover chicken eggs or duck eggs with clay, wood ash, and salt. Then, keep them there for two or three months.

C In Ho Chi Minh City, century eggs are very popular. It is easy to buy them at any egg stall in a market or from a department store. Mostly, people eat them as a side dish. You can also find people eating it with soup or boiled rice. Century eggs don't smell nice, so I'm not particularly eager to eat them. However, when I eat them more, I find them delicious. If you go to Ho Chi Minh City, remember to try century eggs with a bowl of hot soup.

a. Read the blog post about century eggs. Which paragraph mentions the following information?

1 The time you need to make century eggs _____
2 The places you can buy century eggs _____
3 The color of century eggs _____
4 Different ways to cook eggs _____
5 The way people serve century eggs _____

A Paragraph A
B Paragraph B
C Paragraph C

LIVEWORKSHEETS

b. Read the post again. Circle the correct answers.

6 What is another name for century egg?
A *trứng bắc thảo* B chicken egg C duck egg D 100 year egg

7 When is a century egg ready to eat?
A When it has black color. B When it tastes sweet.
C When it turns grey. D When it gets salty and dark brown.

8 How do people make century eggs?
A They boil the eggs. B They cover the eggs with clay.
C They put salt inside the eggs. D They keep the eggs in a dark place.

9 According to the post, where can we buy century eggs in Ho Chi Minh City?
A only in some egg shops B in any egg shop
C in a food shop D in a butcher shop

10 What do people eat century eggs with?
A soup B salt C another side dish D some vegetables

Listening

a. Listen and decide who tried each of the following dish. Put a tick (✓) or a cross (✗). CD1 44

	Mai	Anna
1 durian		
2 *gỏi cuốn*		
3 *xôi*		
4 *cao lầu*		
5 *bánh bèo*		

b. Listen again and complete each gap with ONE WORD. CD1 44

6 Vietnamese people call durian the _____ of fruit.
7 In Anna's country, durians are _____.
8 Mai thinks *gỏi cuốn* is the best _____ food.
9 Vietnamese people often eat *xôi* for _____.
10 Anna's _____ tried *bánh bèo* last night.

Speaking

Talk about a special dish you know. Answer the questions.

1 Where is the dish from?
2 What is the name of the dish?
3 How do people cook it?
4 What do you eat it with?
5 What does it taste like?

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Writing

a. Complete the blog using the information in the box.

- **Where it's from:** China
- **Popular in:** Ho Chi Minh City
- **What are in it:** some body parts of a pig or cow
- **How people cook it:** wash with salt and hot water then boil with coconut milk and spices
- **How people serve it:** with bread or instant noodles
- **What it tastes like:** creamy stew and chewy offal

Huy's Blog

CAN WE EVEN EAT OFFAL?

Offal stew or *phá lấu* is a popular street food in 1) _____. This dish is of Chinese origin. It is made from the heart, stomach, lungs, or other 2) _____ of a pig or cow. People have to clean them carefully with salt and hot water. After that, they boil them in coconut milk and add different 3) _____. We can eat offal stew with bread or instant 4) _____ to enjoy its 5) _____ taste and chewy offal. Offal stew is my favorite street food. Don't be scared of what it looks like and try this delicious dish.

b. Write a food blog about the dish of coconut worms using the information in the box. Write 60–80 words or more.

Coconut worms	
Where it is from	Bến Tre
What are in it	coconut worms
How to cook it	• wash them carefully • fry them
How people serve it	as a snack, eat with rice
How it tastes	delicious, sweet, healthy

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In my writing, I use correct...

- vocabulary ○
- grammar ○
- spelling ○
- punctuation ○
- linking words ○

Answer key

• Vocabulary	___/20 pts.	• Speaking	___/10 pts.
• Reading	___/20 pts.	• Writing	___/30 pts.
• Listening	___/20 pts.		

☆☆☆☆☆

Total ____ / 100 pts.

LIVEWORKSHEETS