

Grammar uses of the *-ing* form

5 Match the two halves of the sentences.

- 1 We're really looking forward to
- 2 Is your boyfriend interested in
- 3 They ended the meal by
- 4 I really don't mind
- 5 Do you enjoy
- 6 The children haven't finished

<i>b</i>

- a learning how to cook?
- b giving our first dinner party.
- c doing the washing up.
- d eating their soup.
- e ordering some coffee.
- f going to concerts?

Complete the sentences with the *-ing* form of the verbs in brackets. Then write **V** if the *-ing* form is after a verb, **P** after a preposition and **S** if it is used as a subject.

- 1 I hate buying food at the weekend. The supermarket is always full.
(buy) V
- 2 a large meal can make you feel sleepy. (have)
- 3 This dessert is delicious! I could go on it forever. (eat)
- 4 We get most of our vegetables by our own food. (grow)
- 5 I don't feel like tonight. Let's go out for dinner. (cook)
- 6 eight glasses of water a day is good for your health.
(drink)
- 7 I always buy birthday cakes because I'm not very good at
them. (make)
- 8 food in the microwave is quicker than putting it in the oven.
(heat)
- 9 Kate is worried about her husband's family for a meal.
(invite)

Complete the article with the *-ing* form of the verbs in the box.

eat finish get go know prepare serve tell try

The very best food

What do you think about ¹ going to Michelin-starred restaurants? It is only the very best restaurants that have a Michelin star, but you can find them all over the world. It is true that they are more expensive than usual and the bill often comes to hundreds of pounds, but foodies love ² at these restaurants. ³ the dishes is often a wonderful experience because the chefs have spent hours ⁴ each one of them. There are usually a lot of chefs in the kitchen, and each one is responsible for one of the dishes on the menu.

⁵ a Michelin star is a great honour for a restaurant, because it means that the head chef is one of the best in the profession. Michelin inspectors visit restaurants without ⁶ anybody that they are coming, so that the chefs cannot make any special preparations. But usually, the chef has an idea that an inspector is in the area because a chef from another restaurant tells him or her. After ⁷ their meal, the inspector pays the bill and leaves, like all the other customers. It is only later that the chef finds out his or her opinion of the restaurant. ⁸ that perhaps they are cooking for a Michelin inspector can make chefs very nervous. They usually prefer ⁹ normal customers, who do not have to make such an important decision about the food.

