READING COMPREHENSION. TEXT 2

Read this text carefully and tick the correct answers.

LITTLE CHEFS COOKING SCHOOL

Do you enjoy cooking? Do you want to be a chef? Are you between 8 and 16 years old? Little Chefs Cooking School offers you the possibility of learning how to prepare delicious healthy* recipes in a professional kitchen while having lots of fun!

1 WHAT'S THE SCHOOL LIKE?

Our school has got three kitchens equipped with a great variety of utensils.

2 WHO ARE THE TEACHERS?

Our teachers are professional chefs trained in the best schools. They work in famous restaurants in town. These cooks love to teach children and they always do it in a fun and cooperative way.

3 WHAT'S A LESSON LIKE?

Each day we learn about a different country and cuisine. Hygiene rules are the starting point of every lesson. After that, you begin to cook under the chefs' directions. You learn the importance of healthy eating and how to read recipes, identify ingredients and combine them properly.

4 WHAT DO I NEED FOR A CLASS?

You only need to dress comfortably and wear a pair of trainers. Apart from the ingredients and utensils, the school offers you an apron**, a chef's hat and oven gloves.

5 I AM ALLERGIC TO... / I CAN'T EAT...

If you are allergic to some food, we have a good variety of gluten-free and dairy-free recipes. If you can't eat meat, our recipes are adapted for vegetarians too.

6 AFTER COOKING...

After preparing a delicious meal, you can eat it at the school with your cooking classmates or take it home in a special box to keep it cold or warm, depending on the recipe.

LITTLE CHEFS COOKING TIMETABLE

	Monday *Fruit can be fun*	**Tuesday** *Italian dream*	**Wednesday** *Greek savours*	**Thursday** *Exotic Japan*	**Friday** *Birthday party*	**Saturdays** *Sweet making*
10:00						Carrot cake
11:00						Apple pie
12:00						Chocolate chip muffins
17:00-18:30	Fruit salad	Pizza time	Yoghurt	Sushi	Original sandwiches	
18:30-20:00	Fruit ice-cream	Herbs and condiments	Greek salad	Vegetable noodles	Strawberry cake	

Prices per month

Groups will be made up of 10 students minimum and 15 maximum.

1 class	£25
2 classes	£45
3 classes	£65
Additional classes	£10 each

For further information please go to www.littlechefscookingschool.com or visit our blog https://thebloglittlechefscooking.com

VOCABULARY:

* **healthy:** saludable.

** **apron:** davantal.

LIVEWORKSHEETS

READING COMPREHENSION. TEXT 2

27. At Little Chefs Cooking School, food is...

a. fattening.

b. healthy.

c. greasy.

28. Cooking teachers are...

a. parents who love cooking.

b. primary school teachers.

c. professional chefs.

29. Children cook...

a. under their parents' directions.

b. without any adult supervision.

c. under the chefs' directions.

30. The school offers...

a.

b.

c.

31. Do children eat what they cook?

a. Yes, at the school or at home.

b. Yes, but only at the school.

c. No, they throw it away.

32. Put the information as it appears in the text.

A.	**B.**	**C.**
About the teachers.	About the lessons.	About the school equipment.

a. A → B → C

b. B → C → A

c. C → A → B

LIVEWORKSHEETS

READING COMPREHENSION. TEXT 2

33. Look at the timetable. The school is NOT open...

a. on Sundays.

b. on Tuesdays.

c. on Mondays and Fridays.

34. They can learn _____ recipes at the cooking school.

a. just French

b. only Indian

c. international

35. What's the price for two classes?

a. £ 25

b. £ 45

c. £ 60

36. An additional class is _____ pounds.

a. ten

b. fifteen

c. twenty

37. For further information you can visit the school's website and...

a. local magazine.

b. twitter.

c. blog.

38. This text is about...

a. kitchen utensils.

b. a balanced diet.

c. a school of cooking.

LIVEWORKSHEETS