

1 Find 12 verbs about cooking in the word snake.

barbecuecooroastaboofetilbfreezegofryediburnniggrillovestirsteamdrinboilastaste
efbake

2 Match the words in Exercise 1 to the descriptions.

- 1 cook food outside on a metal frame:*barbecue*.....
- 2 make something last a long time by storing it at a very low temperature:
.....
- 3 put food or drink in your mouth to find out what it's like:
- 4 cook something in very hot water:
- 5 be on fire, or cook something too much so that it is black:
- 6 mix a liquid by moving it with something like a spoon:

3 Complete the sentences with words from Exercise 1.

- 1 My dad loves to*barbecue*..... burgers in the garden.
- 2 the onions in a little oil.
- 3 Put the meat in the oven and it for an hour.
- 4 the cheese under the heat until it turns brown.
- 5 I prefer to my own bread, because it tastes better than bread from the shop.
- 6 It's healthier to vegetables, rather than boil them or cook them in oil.
- 7 I can't anything at the moment, because I have a bad tooth.

4 Find the verb in each sentence and decide if it is transitive (T) or intransitive (I).

- 1 Roast the potatoes for about 30 minutes. ...**T**...
- 2 Stir the soup every two or three minutes.
- 3 I fried some eggs for breakfast.
- 4 Water boils at 100°C.
- 5 This fish tastes a bit strange.

6 I'm baking a cake in the oven.

7 Be careful, the food is burning.

5 **Choose the correct options.**

A: What was that photo you 1..... last night?

B: Well, in 2....., that was my dinner! It 3..... really nice!

Shall I tell you how to make it?

A: Yes! In 4.....!

B: Well, 5....., you need to make the curry. You 6.....

some garlic, chilli, fish sauce and lemongrass in some oil. Watch it, so that it doesn't 7..... . Then, add the meat. You have to cut it into pieces

in 8..... . Then, just add water and let

it 9..... . 10....., you 11..... in some coconut milk.

A: Sounds good. In 12....., I'm coming to your house for dinner!

1 **A** posted **B** tagged **C** commented

2 **A** general **B** fact **C** future

3 **A** tasted **B** baked **C** burned

4 **A** advance **B** fact **C** detail

5 **A** later **B** first **C** then

6 **A** fry **B** boil **C** grill

7 **A** grill **B** burn **C** boil

8 **A** advance **B** the end **C** detail

9 **A** steam **B** boil **C** burn

10 **A** Finally **B** Suddenly **C** First

11 **A** fry **B** bite **C** stir

12 **A** detail **B** future **C** the end