TA7. Unit 5. Food and drink – Reading 3

Exercise 1: True or False

Vietnamese cuisine is famous for its balance of flavors and fresh ingredients. One of the most iconic dishes is *beef noodle soup* (phở bò), which is made mainly with rice noodles, tender slices of beef, and a savory broth. Another favorite is *spring rolls*, often served with a dipping sauce made from *fish sauce*. For breakfast, locals may enjoy an *omelette* or *pancakes*. Vietnamese desserts, such as *sticky rice* cakes, are also popular. When it comes to beverages, *green tea* is a staple in many households, while *mineral water* and *orange juice* are common choices during meals.

Questions:

1. Vietnamese beef noodle soup is made mainly with pork. (True/False)
2. Spring rolls are usually eaten without any dipping sauce. (True/False)
3. Omelettes are commonly eaten for breakfast in Vietnam. (True/False)
4. Sticky rice cakes are a type of Vietnamese dessert. (True/False)
5. Green tea is rarely consumed in Vietnamese households. (True/False)
6. Fish sauce is a key ingredient in spring roll dipping sauce. (True/False)
7. Pancakes are never eaten for breakfast in Vietnam. (True/False)
8. Mineral water is a common drink during meals in Vietnam. (True/False)
9. Orange juice is not part of Vietnamese cuisine. (True/False)
10. Vietnamese cuisine is known for its balance of flavors. (True/False)

Exercise 2: Multiple Choice

Cooking at home often involves careful preparation and the use of fresh ingredients. To prepare a delicious meal, you may need items such as *onions*, *tomatoes*, and *cheese*. For instance, a tasty pasta dish can be made by stewing *tomatoes* in a pot, adding a few slices of *onion*, and seasoning with *pepper*. For desserts, an *apple pie* is a popular choice, which is typically served with a scoop of ice cream. When cooking, it's essential to measure ingredients accurately; for example, a recipe might require 200 grams of flour or a teaspoon of sugar.

Questions:

1. What is used to season the pasta dish in the passage?
   a) Butter
   b) Pepper
   c) Fish sauce
2. What is a key ingredient for apple pie?
   a) Cheese
   b) Apples
   c) Tomatoes
3. How is the tomato sauce prepared?
   a) By frying in oil
   b) By stewing in a pot
   c) By baking in the oven
4. What measurement is mentioned for flour?
   a) One kilo
   b) 200 grams
   c) One litre
5. Which of these is NOT mentioned as an ingredient in the passage?
   a) Onions
   b) Shrimp
   c) Tomatoes
6. What equipment is needed to stew tomatoes?
   a) Fridge
   b) Pot
   c) Fork
7. What is a common dessert mentioned in the passage?
   a) Pancakes

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b) Spring rolls
c) Apple pie

8. How much sugar might a recipe require?
   a) A litre
   b) A teaspoon
   c) A gram
9. What is paired with apple pie in the passage?
   a) Ice cream
   b) Cheese
   c) Butter
10. What is the focus of the passage?
    a) Drinks in Vietnam
    b) Cooking at home
    c) Restaurant dining

Exercise 3: Gap-Fill

In a traditional Vietnamese meal, there is usually a variety of dishes to enjoy. One of the highlights is *fried tofu*, which is crispy on the outside and soft on the inside. Another popular option is *roast chicken*, which is often served with a side of vegetables. For beverages, *lemonade* or *winter melon juice* are refreshing choices. If you're preparing a dish, remember to follow the *recipe* carefully. For instance, when making *eel soup*, you may need a pot to stew the ingredients. Vietnamese food is all about balance, with flavors like sweet, sour, salty, and spicy all working together to create something truly *delicious*.

Questions:

1. What is the texture of fried tofu? (Gap: ___ on the outside and ___ on the inside.)
2. What drink is mentioned as refreshing besides winter melon juice?
3. What equipment is needed to make eel soup?
4. What meat dish is served with vegetables in the passage?
5. What must you follow carefully when cooking a dish?
6. Name one of the flavors emphasized in Vietnamese food.
7. What type of dish is described as crispy in the passage?
8. What makes Vietnamese food special according to the passage? (Hint: ___ of flavors.)
9. What is a key cooking method mentioned in the passage for eel soup?
10. What drink is not mentioned in this passage?
    a) Lemonade
    b) Green tea
    c) Winter melon juice

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