

Ex: A: I've made a coffee cake.

B: That's a coffee cake? ↗

Ex: A: Friday is Kyle's last day at work.

B: Kyle's leaving? ↗

* **Với Wh-questions** thì ngữ điệu sẽ xuống giọng ở cuối câu.

Ex: What do you want to know about him? ↗

V. PRACTICE

Exercise 1. Find the word which has a different sound in the underlined part.

1. A. <u>beard</u>	B. <u>word</u>	C. <u>heard</u>	D. <u>third</u>
2. A. <u>slimmer</u>	B. <u>grill</u>	C. <u>whisk</u>	D. <u>slice</u>
3. A. <u>sovereign</u>	B. <u>fountain</u>	C. <u>determine</u>	D. <u>routine</u>
4. A. <u>cube</u>	B. <u>tunnel</u>	C. <u>refuse</u>	D. <u>unit</u>
5. A. <u>reliable</u>	B. <u>liquid</u>	C. <u>revival</u>	D. <u>final</u>
6. A. <u>talked</u>	B. <u>naked</u>	C. <u>asked</u>	D. <u>liked</u>
7. A. <u>grate</u>	B. <u>staple</u>	C. <u>citadel</u>	D. <u>occasion</u>
8. A. <u>spread</u>	B. <u>measure</u>	C. <u>breath</u>	D. <u>break</u>
9. A. <u>pudding</u>	B. <u>put</u>	C. <u>pull</u>	D. <u>puncture</u>
10. A. <u>delicious</u>	B. <u>lemon</u>	C. <u>pepper</u>	D. <u>vegetable</u>

Exercise 2. Choose the word that has main stress placed differently from the others.

1. A. garnish	B. shallot	C. sprinkle	D. starter
2. A. tender	B. simmer	C. salad	D. arrange
3. A. ingredient	B. celery	C. versatile	D. favourite
4. A. mayonnaise	B. computer	C. salami	D. tomato
5. A. marinate	B. recipe	C. nutritious	D. healthy
6. A. excellent	B. popular	C. efficient	D. beautiful
7. A. chemical	B. upset	C. steamer	D. cupboard
8. A. jungle	B. volcano	C. surround	D. marine



Exercise 3. Match each cooking verb in column A with its definition in column B. Write the answer in each blank.

Answer	A	B
.....	1. bake	A. cook something liquid, or something with liquid in it, at a temperature slightly below boiling
.....	2. roast	B. cook food in hot oil, or fat
.....	3. boil	C. cook food over charcoal on a grill
.....	4. fry	D. cook or brown food, like bread or cheese by exposing it to a grill or fire
.....	5. steam	E. make bread or other food warm, crisp and brown by putting it near a high heat
.....	6. simmer	F. cook food using steam
.....	7. toast	G. cook slowly in liquid in a container that has a lid
.....	8. stir-fry	H. cook in an oven without any extra fat
.....	9. barbecue	I. cook food in boiling water that is 100°C
.....	10. stew	J. fry small pieces of meat, vegetables, etc. quickly while mixing them around

Exercise 4. Circle the correct verb in each sentence.

1. **(Stir/ Drain/ Chop)** the carrot into small circles.
2. **(Mix/ Boil/ Bake)** the lasagne for 30 minutes in the oven.
3. After ten minutes, **(drain/ boil/ fry)** the spaghetti until there is no water left. Then place the pasta into a large bowl.
4. **(Peel/ Stir/ Fry)** the onion and throw away the skin.
5. **(Drain/ Marinate/ Chop)** the steak with salt, pepper and lemon.
6. **(Simmer/ Fry/ Bake)** the onion until it is soft, but not brown.
7. Constantly **(fry/ stir/ boil)** the mixture using a wooden spoon.
8. When the mixture looks shiny, **(fry/ pour/ chop)** it into individual dishes.



- When you have finished preparing the vegetables, (stir/ mix/ chop) them together with your hands.
- (Fry/ Bake/ Boil) the spaghetti for ten minutes, or until soft.

Exercise 5. Fill in each blank in the sentences with the correct verb from the box.

mix	whisk	grate	pour	bake
taste	cut	peel	simmer	stir

- You have to some vegetables before cooking them.
- To make an apple pie, you the apples in thin slices.
- To prepare a whipped cream, you should to the cream quickly.
- Swiss cheese is before being added to pasta.
- You should the sauce you have prepared to be sure that it is not spicy.
- When you heat a soup on a gas stove, it frequently with a wooden spoon.
- In a bowl, you add different ingredients and then you them to obtain a homogeneous mixture.
- Most of the cakes are in an oven at 200°C.
- In an earthenware, you can let the preparation for a long time.
- To prepare poached eggs, remove the shells, and them into boiling water.

Exercise 6. Complete the passage with a suitable word from the box.

maintain	home	although	choose	healthy
vegetable	generations	one	available	seafood

Vietnamese Cooking Habits

The Vietnamese prefer fresh foods, and will rarely (1) ready-made or frozen food. Since Viet Nam is an agricultural country, there are many kinds of vegetables and fruits (2) Viet Nam also has a long coastal line, which means that there are many kinds of (3) available.

Vietnamese households also prefer cooking and eating at (4) As Viet Nam is originally an agricultural country, its culture is a community (5) Therefore, a family may have several (6), and meals are family affairs. (7) they may eat out with their friends after work to (8) those relationships, they still join their families' meals later in the evening.

Exercise 7. Put the words in brackets into the correct forms.

1. My mom is making a prawn salad, which is a (favour) dish of my sister and me.
2. The police are worried about the sudden (appear) of the valuable painting.
3. Your money will be refunded if the goods are not to your complete (satisfy)
4. English people eat lots of salad because they think salads make them (health)
5. Don't let your son use this sharp knife. It's very (danger)
6. My teacher (encouragement) me to take this examination yesterday.
7. In Viet Nam, spring roll is a (tradition) dish often made on Tet holidays and some special occasions.
8. Recently healthy foods have increased in (popular)
9. The old lady hid all her (save) under the floor.
10. (Viet Nam) food is varied and distinctive. It's considered low fat and high in carbohydrates.

Exercise 8. Choose the correct option A, B, C, D to complete the sentences.

1. Traditional Vietnamese usually uses fresh ingredients, little dairy and oil, and various herbs and vegetables.
A. cook B. cooks C. cooked D. cooking
2. Japanese people are famous for their well-balanced and diet. That is the main reason for their longevity.
A. healthy B. well C. rich D. good

