UNIT 7: RECIPES AND EATING HABITS

A. PHONETICS

I. Mark the questions with the correct tone, using falling or rising arrows. Then read the conversations aloud.

1. A: What are you watching?

   B: I'm watching a tutorial about making tacos.

   A: Tacos? It's a specialty of Mexico?

   B: Yeah, that's right. Have you ever tried tacos?

2. A: What do we need to make a tiramisu cake?

   B: Mascarpone cream, ladyfingers, coffee and Rum.

   A: And a sponge cake?

   B: Yes, of course.

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

   B: That's a coffee cake?

   A: Yep. Do you like it?

   B: You made it for me?

   A: Yes, help yourself.

4. A: What's for lunch today?

   B: We are having rice and fried fish.

   A: Fried fish? Have anything else?

   B: Would you like soup or salad?

   A: Chicken soup.

5. A: Why don't we go out for dinner tonight?

   B: We're eating out tonight?

   A: Yeah. Let's go to the Maison Restaurant.

   B: Maison Restaurant? Where is it?

   A: It's on Ave Street.

II. Complete the short conversations with suitable statement questions.

1. A: What do you have for lunch?

   B: A tuna sandwich and some fruit.

   A: _____ ?

   B: Yes. I really like tuna sandwiches.

2. A: I didn't see Nick at the party last night.

   B: _____? He came a little late... around 10 o'clock.

   A: Oh, well. I'd already gone home when he arrived.

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3. A: Let's go get burgers for lunch.

   B: I don't like burgers.

   A: _____?

   B: No. I don't like meat.

   A: How about a veggie burger?

   B: _____? Okay, let's go.

4. A: Pour the mushroom sauce over the steaks.

   B: _____? Oh, no. I'm allergic to mushrooms.

   A: _____?

   B: Yes. They cause swelling of mouth and throat.

B. VOCABULARY AND GRAMMAR

I. Match the food preparation verbs with their definitions.

1. chop	a. rub food against a greater in order to cut it into small pieces
2. drain	b. scatter small pieces of something or the liquid on something
3. peel	c. put something quickly into a liquid and take it out again
4. whisk	d. cut something into thin, flat pieces
5. grate	e. soak fish, meat, etc. in a mixture of spices and seasonings before cooking it
6. sprinkle	f. cut something into small pieces
7. slice	g. make fruit or vegetables into a thick, smooth sauce by crushing them
8. dip	h. remove the water from something
9. marinate	i. mix cream, eggs, etc. into a stiff light mass
10. puree	j. take off the skin of fruit and vegetables

II. Complete the sentences with the words in part I.

1. The deli worker used a butcher knife to _____ the meat into thin pieces.
2. _____ the chicken with curd, chili powder and salt and keep it in the fridge overnight.
3. When the pasta is cooked, _____ it and serve immediately.
4. Pour strawberries into a blender and _____ until smooth.
5. _____ the meat into small cubes, and coat them with flour mixture.
6. First _____ the potatoes and cut them in half.
7. _____ the cheese and scatter it over the pasta.
8. Lightly _____ the eggs and then add them to the mixture.
9. _____ stale bread in egg and milk and fry it in butter to make French Toast.
10. Spread the icing then _____ some chopped walnuts on top of the cake.

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III. Complete the sentences with the cooking verbs from the box. Take the picture next to each sentence as a clue.

roast	steam	stir-fry	bake	grill	stew	simmer	deep-fry	boil	toast

1. Add the garlic, ginger and onions and _____ for 30 seconds.



2. _____ the buns over high heat for about 12 -15 minutes.



3. _____ the biscuits until the tops are lightly browned.



4. Lower the heat and _____ the stew for an hour, until the meat is tender.



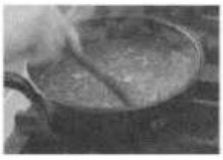
5. We used to _____ steaks over charcoal in the open air.



6. Heat the oil and _____ the spring rolls until golden.



7. Stir the sauce gently until it begins to _____.



8. Tough pieces of meat needs to _____ slowly for about four hours, with lid very-close.



9. _____ bread lightly on both sides and then butter it thinly.



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10. Lower the heat to 400°F and continue to _____ the chicken for 60 minutes.



IV. Complete the sentences with the words from the box.

prawns	celery	staples	shallots	versatile
tender	lasagne	starter	nutritious	recipe

1. _____ is an Italian dish made with layers of flat pasta with a sauce, cheese, and meat or vegetables.
2. What would you like for a _____ - soup or smoked salmon?
3. For this _____ you need 250g of peeled king prawns.
4. Potatoes are an extremely _____ vegetable. They can be baked, fried, grilled, boiled, mashed or grated.
5. The shops are running out of _____ such as rice and cooking oil.
6. Lentil soup is highly _____ and easy to prepare.
7. _____ are grey when they're raw, and turn pink when they're cooked.
8. Whether diced, minced, or sliced, _____ are used for seasoning dishes.
9. Cook the curry for another 40 minutes or until the meat is _____.
10. Add carrot and _____ and saute for 3 minutes longer.

V. Match the verbs in A with the phrases in B.

A	B
1. marinate	a. some spring onions on top of the eggs before serving
2. grate	b. strawberries halfway into melted chocolate, then sprinkle with nuts
3. chop	c. chicken in buttermilk for two hours before frying
4. garnish	d. a thick layer of butter on the flatbread
5. sprinkle	e. the eggs and sugar in a bowl over a pan of hot water
6. slice	f. the celery and cook it in boiling salted water
7. dip	g. the potatoes and slice them thinly with a sharp knife
8. spread	h. some cheese and sprinkle it over the potatoes before serving them
9. whisk	i. the dish with the pine nuts, parsley and lemon slices
10. peel	j. the cucumbers as thinly as possible

VI. Circle the correct answers.

1. My shirt is dry now, but I need *a/ an/ any / some* iron to press it with.
2. Would you like *a/ an/ any / some* chicken? And how about *a/ an/ any / some* potatoes?
3. I can't make pizza because I haven't got *a/ an/ any/ some* cheese.

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