

American and Australian cuisine test

Task 1: Match each *dish name* (A–G) with the correct *description* (1–7).

All dishes come from American or Australian culinary traditions.

- A. Hushpuppies**
- B. Cincinnati Chili**
- C. Scrapple**
- D. Johnnycake**
- E. Fairy Bread**
- F. Damper**
- G. Kangaroo Tail Stew**

1. A traditional bread from early American colonial cuisine, originally made with cornmeal and cooked on a griddle or hot stone rather than baked in an oven.
2. A regional dish from the United States that completely redefines the idea of chilli by serving it over pasta and topping it with cheese.
3. A controversial dish made from pork scraps combined with cornmeal and spices, shaped into a loaf and sliced before frying.
4. Small deep-fried balls made from cornmeal batter, commonly eaten as a side dish in the southern United States.
5. A simple but iconic children's party food in Australia consisting of buttered white bread covered with colourful sugar sprinkles.
6. A dense, rustic bread traditionally prepared by Australian settlers and baked in hot ashes or directly on coals.
7. A slow-cooked dish rooted in Indigenous Australian cuisine, using a tough cut of meat that becomes tender through long cooking.

Task 2. Answer the questions.

1. What story does apple pie convey in American culture?

2. Explain why BBQ ribs are important in American cuisine.

3. What overall theme ties all the listed American dishes together?

4. What are "bush foods" in Australian cuisine? Name the examples.

5. Which biscuit was created to last long sea journeys for soldiers in World War I?

6. Lamingtons are named after _____.

7. Meat pies originated from which national influence? _____

Task 3: Complete each sentence with the correct word. One letter of each word is given.

1. In the United States, hamburgers and fries are often considered a national **s** _____ food, even though they originated elsewhere.
2. Australia's modern food culture strongly reflects its **i** _____ traditions, which date back tens of thousands of years.
3. Thanks to immigration, American cuisine has developed into a culinary **m** _____ pot, combining flavours from many different cultures.
4. Ready-made meals and frozen dinners have become increasingly **w** _____ in both countries due to busy lifestyles.
5. Dishes such as mac and cheese in the US or meat pies in Australia are often described as **c** _____ food, especially when people feel nostalgic.
6. Many Australian chefs now focus on **s** _____ food, using local ingredients and environmentally friendly methods.
7. The influence of Asian flavours is **p** _____ in contemporary Australian cooking, particularly in urban areas.
8. The mixing of European techniques with Asian and Indigenous ingredients has led to the rise of **f** _____ cuisine in both American and Australian restaurants.
9. Highly processed **c** _____ foods became popular in the US after World War II as household technology improved.
10. Food is a key part of national **h** _____, helping countries express identity, tradition, and shared history.