<special lesson> 3학년 추가 reading 자료(사역동사)

3학년 ( )반 이름( )

Useful Tips for Food Handling

This is worth ①(read/reading) whether you cook or not.

1. What if I put too much salt in my soup?
Don't add water, this will only make the soup taste bad. You can add some cooked potatoes for a few minutes. They will absorb all the salt; then take them out.

2. How can I make kiwi fruit get ripe faster?
Put them in a plastic bag with an apple, a pear, or a banana. These fruits will release ethylene gases that cause kiwis ②(get/ to get) ripe.

3. How can I keep my biscuits crispy?
Usually we store biscuits in a box, and they often get soggy. ③(Adding/Add) a few sugar cubes or some salt will work magic. They will absorb moisture and keep the biscuits crispy and delicious.

4. What can I do to keep my soda pop from ④(going/to go) flat?
No one likes soda pop without the bubbles! Turn the bottle upside down. The bubbles always go to the top, and that way they can't get out.

5. How can I make watermelon taste sweet?
This may ⑤(sound/sound like) strange, but you can put a little salt on it. The salty taste will make the sweet taste stronger. But only add a little!

(참고자료: 능률교육 Reading Tutor)

1. 위 글을 읽고 다음 표를 완성하시오.

	질문	정답 및 이유
1	수프에 소금을 너무 많이 넣었다면 어떻게 해야 하나?	
2	키위를 더 빨리 익게 하는 방법은?	
3	비스킷을 바삭하게 유지하는 방법은?	
4	탄산음료가 김이 빠지지 않게 하는 방법은?	
5	수박을 달게 만드는 방법은?	

2. 위 글에서 사역동사가 쓰인 문장을 찾아 쓰고 그 해석을 적어보세요.

1)

해석:

2)

해석:

3)

해석:

3. 위 글 ①~⑤중 단어의 바른 형태를 골라 동그라미 하세요.

LIVEWORKSHEETS