

 <p>I.E. JOSÉ MIGUEL DE RESTREPO Y PUERTA COPACABANA, ANTIOQUIA</p>	<b>WORKSHOP N° 9</b>	<b>DATE:</b>
	<b>THROUGHLINES:</b> Food and Cooking Verbs <b>GENERATIVE TOPICS:</b> What we like, About quantity, Commands and advices, Expressing feelings <b>OVERARCHING GOALS</b> Explain in writing, of, coherent and simple way, Situations and facts that, They are familiar. Can establish relations of addition, sequence causes and effect; and comparisons simple	<b>PERIOD:</b>
	<b>NAME:</b>	<b>COURSE:</b>
		<b>ENGLISH TEACHER:</b>

## Vocabulary Food and Cooking Verbs

### 1. Read and translate.

**IN THE KITCHEN**, there is a vocabulary that includes household appliances, kitchenware, table, flavors, and temperature and special verbs for cooking. It is a very important vocabulary for two reasons. First of all, every day we sit down to eat different dishes; we spent much time in the kitchen with family and friends. Secondly, because gastronomy is highly valued in Colombia. Colombian people worry about eating well and many love to cook. In addition to learning vocabulary about cooking, you have to do these exercises to practice. You have 5 EXERCISES of different types. The last exercise is a mini test with vocabulary and grammar questions.

### 2. Translate and match these four products to each flavor.

- Lollipop \_\_\_\_\_
- A lemon \_\_\_\_\_
- A chocolate cake \_\_\_\_\_
- Arepa Paisa \_\_\_\_\_



**A. TASTELESS    B. C. SWEET    C. BITTER    D.SUGARY**

### 3. Write the definition.

Can you deduce what they are for?

**Example: Salad bowl:** A plate or bowl where we serve the salad.

Coffeemaker: \_\_\_\_\_

Saucepan: \_\_\_\_\_

Napkin holder: \_\_\_\_\_

Breadbasket: \_\_\_\_\_

Salt shaker: \_\_\_\_\_

Cruet: \_\_\_\_\_

Fruit platter: \_\_\_\_\_

Grater: \_\_\_\_\_

Alimentary: \_\_\_\_\_

Colander: \_\_\_\_\_

Peel: \_\_\_\_\_

Recipe: \_\_\_\_\_

#### 4. Match each verb with a product.

FRY

a. The vegetables with lots of water in a pot.

BEAT

b. All things together in a bowl.

ADD

c. The fish, the potatoes or the onion.

COOK

d. A little salt and pepper.

CUT

e. The eggs to make a tortilla.

MIX

f. The bread or meat pieces.

#### 5. With red color, put this "CHICKEN WITH ALMOND" recipe in order?

Pour two glasses of wine and one of water. 7

Cut the chicken in pieces. 2

Fry the chicken until browned. 5

Cook for 20 minutes. 8

Add onion and almonds. 6

Clean the chicken. 1

Turn off the fire. 9

Put a pot on the fire. 3

Pour oil into the pot. 4

Serve accompanied by a salad



## 6. GRAMATICA AND VOCABULARY

1. For.....the fish needs flour and eggs.  
**a) Wrap b) cover d) cover**
2. In a pot .....the pieces of ham.  
**a) We throw b) throw c) or we do not throw it out**
3. The cheese that has remained, you have to..... in a cool place  
**a) refresh it b) save it c) leave it out**
4. Today I bought the hake because I thought it was very.....  
**a) cool b) cool c) recent**
5. Be careful! Do not..... so much salt to the tomato.  
**a) Throws b) hatches c) tires**
6. In a saucepan put the oil to heat.  
**a) To warm up b) warm c) to warm up**
7. The main food of the Antioqueños is usually the midday.  
**a) first b) most important c) the second**
8. I hope this menu is to your liking.  
**a) this food b) this food c) this dish**
8. How delicious are fried squids!  
**a) Good b) optimal c) beautiful**
9. A good cheese must carry the label of origin.  
**a) Origin b) birth c) nation**
10. In Antioquia dinner around ten.  
**a) Almost a b) a little earlier than c) about**