

UNIT 5. COOKING

Objectives:

At the end of this unit, students will be able to:

- pronounce the given words correctly and accurately,
- identify the verbs used in the sentence,
- describe the given pictures,
- present a recipe in the class, and
- write a proper recipe procedures in cooking.

A. VOCABULARY PRACTICE. Identify and underline the word which is not part of the group. Explain your answer.

- | | | | |
|-------------|----------|-------------|----------|
| 1. a. cut | b. shout | c. bake | d. add |
| 2. a. boil | b. chop | c. fry | d. click |
| 3. a. drive | b. cook | c. barbecue | d. melt |
| 4. a. eat | b. blend | c. format | d. wash |
| 5. a. kick | b. drain | c. make | d. grind |

A.2. Pair Work. Match the pictures A-F to their proper verbs. Then, with a partner, take turns acting out and guessing the actions.

1. Pour

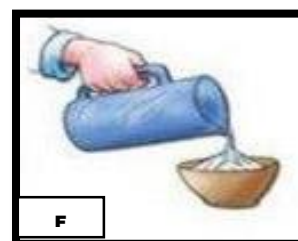
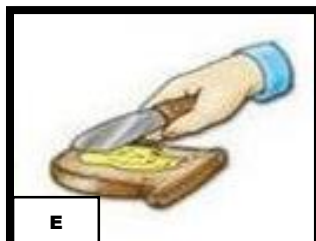
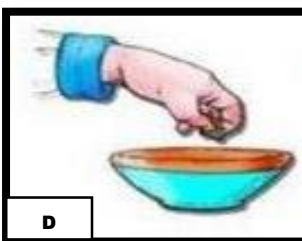
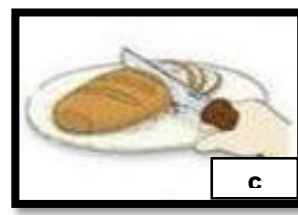
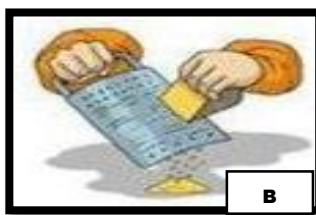
4. Spread

2. Pinch

5. Bake

3. Grate

6. Slice



B. PRONUNCIATION DRILLS. Pronounce the following cooking vocabulary verbs. Repeat after your teacher.

- | | |
|-------------|-----------|
| 1. add | 6. drain |
| 2. bake | 7. eat |
| 3. boil | 8. make |
| 4. barbeque | 9. spread |
| 5. cook | 10. stir |

C. DIALOGUE. Listen to the audio conversation carefully. Then read the dialogue with a partner.

Student A	Do you want to go out to eat tonight?
Student B	No, I am going to cook dinner at my house. Would you like to come over to eat?
Student A	Yes, thank you for inviting me. What are you going to fix for dinner?
Student B	I am going to make chicken, rice, salad, and bread.
Student A	That sounds good. How are you going to cook everything?
Student B	I am going to boil the rice, barbeque the chicken, and bake the bread.
Student A	What kind of salad are you going to make?
Student B	I am going to make potato salad.
Student A	Everything sounds great. Do you need any help making dinner or do you want me to bring something?
Student B	No, just come to my house at 6:00 pm.
Student A	Okay, I'll see you tonight.

D. LANGUAGE FOCUS. Read the following sentences carefully. Identify and underline the verb used.

1. She cooks our dinner every day.
2. Thida eats salad and bread for breakfast.
3. My mother bakes my favorite dessert.
4. He makes my special menu.
5. The Chef boils the eggs quickly.

D.2 Grammar Points

The **VERB** signals **an action**, **an occurrence**, or a **state of being**. Whether mental, physical, or mechanical, verbs always express activity.

Action verbs. They describe specific physical actions. If you can create a motion with your body or use a tool to complete an action, the word you use to describe it is most likely a physical verb.

Physical Verb Examples

The physical verb examples in the following sentences are in bold for easy identification.

- Let's **run** to the corner and back.
- I **hear** the train coming.

Also known as **linking verbs**, state of being verbs describe conditions or situations that exist. State of being verbs are inactive since no action is being performed.

States of Being Verb Examples

The state of being verbs in the following sentences are in bold for easy identification.

- I **am** a player.
- We **are** cheer dancers.

D.3. Grammar Exercise.

A. Choose and underline the correct verb in every sentence.

1. _____ the carrot into small circles. (**Drain, Chop, Stir**)
2. _____ the onion and throw away the skin. (**Fry, Peel, Stir**)
3. _____ the steak with salt, pepper and lemon. (**Drain, Chop, Season**)
4. _____ the onion until it is soft, but not brown. (**Bake, Pour, Fry**)
5. _____ the pasta for ten minutes, or until soft. (**Bake, Boil, Fry**)

B. Fill in the gaps with the verbs below.

cut up	add	wash	crack	melt
pour	cool	add	grease	mix
whisk	mix	Cup up	cool	pour

BANANA CAKE

1. _____ bananas, and with a fork, _____ them in a mixing bowl.
2. _____ flour, sugar, cinnamon to the bananas.
3. _____ eggs into a separate jug. _____ the eggs.
4. _____ the butter, let it _____, and _____ it to the eggs.
_____ the eggs and butter together.
5. _____ the egg and butter mixture into the mixing bowl.
6. Add the crushed walnuts. _____ thoroughly.
7. _____ a loaf tin. _____ in the mixture. Put into a preheated oven at 180 C and cook for 40-45 minutes.
8. Allow to _____ in the pan for 20 minutes and then take out and leave on a cooling rack for about 10 minutes.
9. _____ and serve with butter.

E. LANGUAGE PRACTICE. Form a group of five. Choose one Thai recipe and a foreign recipe and present them to the class. Share the procedures of your two recipes. Select two Master chefs for your presentation. Use any of the cooking vocabulary words.

G. SUPPLEMENTAL SELF LEARNING ACTIVITY. (SSLA)

G.1. COOKING VOCABULARY WORDS. Study the meaning of the following words.

1. Bake	To cook in an oven by using heat.
2. Boil	To heat water until little bubbles form.
3. Break	To separate into smaller parts by force.
4. Carve	To cut meat into slices.
5. Chop	To cut into small pieces, generally used with vegetables.
6. Crush	To cause to separate or flatten by extreme force, often used with garlic.
7. Grate	To divide into small parts by rubbing on a serrated surface, usually used with cheese.
8. Grease	To coat with oil or butter.
9. Grill	To cook by putting the food on a grill; similar to barbecue.
10. Open	To remove the top from a can or jar.
11. Peel	To take the skin off of fruits or vegetables.
12. Pour	To transfer liquid from one container to another.
13. Saute'	To quickly fry food by placing it in hot oil in a frying pan.
14. Slice	To cut into thin, wide portions.
15. Stir	To mix liquid ingredients by moving a spoon around in a circular motion

G.2. COOKING VOCABULARY WORDS. Familiarize yourself with the meaning of the following verbs.



G.3. WORD SCRAMBLED – FOOD. All the scrambled words are related to food and cooking. Unscramble them then write them correctly in the box.

I really love cooking and food. I will eat almost anything, except (1) **SHRMSOMOU** I can't stand them. My favourite type of (2) **ETAM** is chicken, especially in a honey and mustard (3) **SCAUE**. I also eat a lot of (4) **TEEGAARIVN** food and I enjoy making (5) **LTHEAHY** salads. I like using lots of different (6) **GENSTREINDI** when I create new (7) **CISEPER** but the thing I cook most with, is (8) **HOCCLAETO**! The only annoying thing about making (9) **LICEDUSIO** cakes and cookies, is that I always feel guilty after I've eaten them! Maybe in the future, I will learn to be a professional (10) **HEFC**.

1.	5.	8.
2.	6.	9.
3.	7.	10.
4.		

G.4. COOKING TERMS. Find the following cooking terms.

- | | | |
|----------|-----------|------------|
| 1. STEAM | 7. SIFT | 13. CUT IN |
| 2. PARE | 8. TOSS | 14. MELT |
| 3. BEAT | 9. BAKE | 15. MIX |
| 4. BOIL | 10. CHOP | 16. GRATE |
| 5. BLEND | 11. CREAM | 17. WHIP |
| 6. FRY | 12. GRILL | 18. FREEZE |

M	I	X	I	M	E	I	S	R	R	F	P	Y	A
E	E	A	E	W	Y	A	I	A	R	B	O	I	L
H	M	S	P	R	H	E	B	A	T	S	T	O	A
S	O	F	F	M	Z	I	L	H	I	M	I	I	Z
L	R	B	L	E	B	G	P	T	A	T	E	H	A
B	A	K	E	B	R	K	M	N	P	S	A	L	I
P	C	R	B	A	S	T	E	A	M	O	I	E	T
A	F	U	T	L	H	D	N	E	L	B	H	F	B
R	E	E	T	T	Y	L	L	R	I	G	H	C	T
E	R	F	S	I	L	E	G	C	L	L	W	S	W
R	E	R	M	F	N	R	S	B	A	C	S	I	F
I	I	M	T	E	E	P	T	E	E	O	A	E	I
Y	E	D	C	R	E	A	M	A	T	I	M	B	R
M	A	N	L	A	E	I	R	L	E	P	C	E	A

G.5 FOOD AND BEVERAGE TERMS. Write the correct word from the list to describe each picture:

GLASS
TRAY
FORK
KNIFE
PITCHER

NAPKIN
MENU
STRAW
CUTLERY
TABLECLOTH



1.



2.



3.



4.



5.



6.



7.



8.



wine

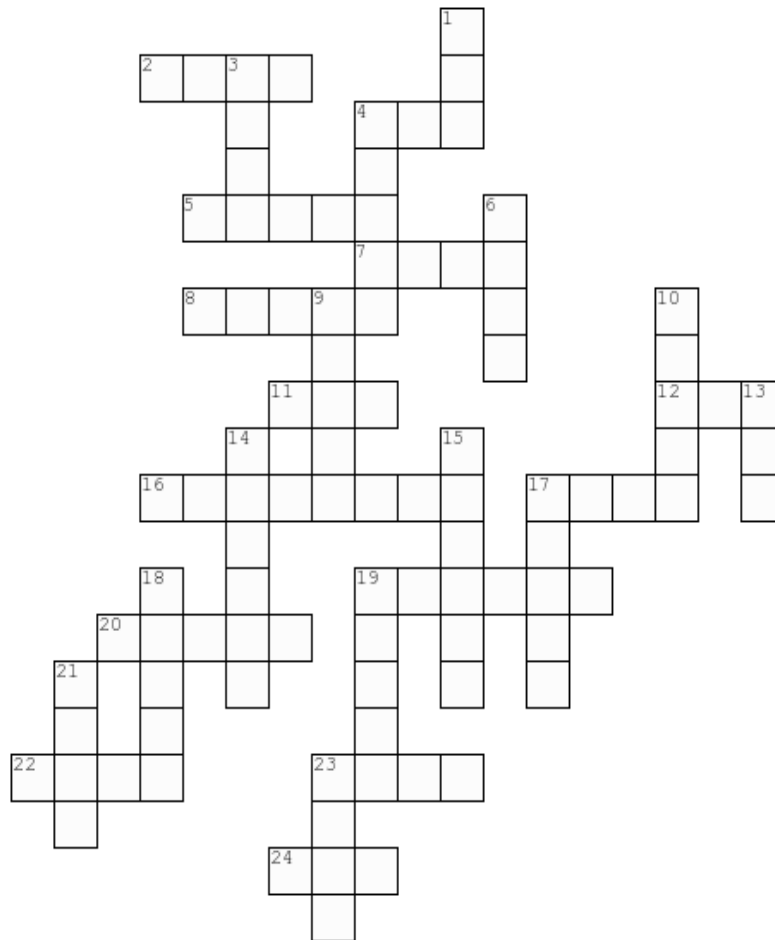
9.



of beer

10.

G.6. CROSSWORD. Complete the crossword below.



Created with TheTeachersCorner.net [Crossword Puzzle Generator](http://TheTeachersCorner.net)

Across

2. To immerse food in water and make sure it becomes clean.
4. To combine ingredients usually by stirring.
5. To pour off fat or liquid from food, often using a colander.
7. To cut into small pieces, generally used with vegetables.
8. To cut into thin, wide portions.
11. To cook by putting the food into extremely hot oil.
12. To put ingredients together; to put one ingredient with the others.
16. To cook foods (primarily meat) on a grill by using fire or hot coals.
17. To cook in an oven by using heat.
19. To quickly fry food by placing it in hot oil in a frying pan.
20. To cause to separate or flatten by extreme force, often used with garlic.
22. To heat water until little bubbles form.
23. To take the skin off of fruits or vegetables.
24. To separate or divide by using a knife.

Down

1. To prepare food or drink.
3. To mix liquid ingredients by moving a spoon around in a circular motion.
4. To cut or chop food into extremely small pieces.
6. To remove the top from a can or jar.
9. To cut meat into slices.
10. To divide into small parts by rubbing on a serrated surface, usually used with cheese.
13. To put (something) into a liquid and pull it out again quickly.
14. To coat with oil or butter.
15. To boil down to reduce the volume.
17. To separate into smaller parts by force.
18. To cook by putting the food on a grill; similar to barbecue.
19. To look after a customer, bring items to a customer.
21. To prepare food by heating it, so the food is not raw.
23. To transfer liquid from one container to another.

G.7. COOKING VERBS. Choose and underline the correct verb inside the parentheses.

1. You have to (**peel**, **grate**, **bake**) some vegetables before cooking them.
2. To make a cake, you (**pour**, **cut**, **taste**) the apples in thin even slices.
3. When you heat a soup on a gas stove, (**stir**, **cut**, **bake**) it frequently with a wooden spoon.
4. You should (**peel**, **cut**, **taste**,) the sauce you have prepared to be sure that it is not too spicy.
5. To prepare poached eggs, remove the shells, and (**cut**, **bake**, **pour**) them into boiling water.

G.8. WRITING A RECIPE. Based on the following ingredients, write out a cooking procedure in paragraph form.

SWEET PEPPER IN OLIVE OIL

Ingredients:

- 2 large red sweet peppers
- 2 large yellow sweet peppers
- Olive oil (enough to almost cover the sweet peppers)
- 3 tsp. thyme
- 6tsp. Italian Herbs
- 1 tsp. ground black pepper
- 3 tsp. oregano
- Salt to taste
- Crackers or French bread

Directions/Procedures:

H. VOCABULARY WORDS. Find and study the meaning of the following words.

WORDS	MEANING	WORDS	MEANING
1. apple		36. grape	
2. banana		37. grill	
3. bean		38. herbs	
4. biscuit		39. honey	
5. bottle		40. hot	
6. boil		41. hungry	
7. bread		42. ice	
8. broccoli		43. jam	
9. burger		44. juice	
10. butter		45. knife	
11. cabbage		46. lemon	
12. cake		47. meal	
13. candy		48. meat	
14. canteen		49. melon	
15. carrot		50. menu	
16. cereal		51. milk	
17. chef		52. onion	
18. chicken		53. orange	
19. chips		54. pasta	
20. cheese		55. pepper	
21. coconut		56. picnic	
22. coffee		57. plate	
23. cola		58. potato	
24. corn		59. recipe	
25. cream		60. salt	
26. cup		61. sauce	
27. curry		62. sour	
28. cut		63. spicy	
29. diet		64. spoon	
30. dinner		65. taste	
31. dish		66. tea	
32. drink		67. thirsty	
33. duck		68. toast	
34. fresh		69. tuna	
35. glass		70. waiter	

I. SOME COOKING PHRASES. Study some of the phrases and use in your daily routine conversations.

1. a little pepper, please

2. a special salad

3. this soup is delicious

4. eat your lunch

5. your favorite drink

6. glass of water

7. plate of cereal

8. a cup of tea

9. balanced diet

10. free breakfast

11. go on a diet

12. check my steak

13. favorite restaurant

14. eat healthy food

15. cooking equipment