

VOCABULARY

1 Match these French kitchen brigade titles with their specialist roles.

- | | |
|---------------------|--|
| 1 chef entremetier | a <input type="checkbox"/> cold-foods chef |
| 2 chef legumier | b <input type="checkbox"/> entrée chef |
| 3 chef potager | c <input type="checkbox"/> fish chef |
| 4 chef garde-manger | d <input type="checkbox"/> fry chef |
| 5 chef rôtiisseur | e <input type="checkbox"/> grill chef |
| 6 chef saucier | f <input type="checkbox"/> pastry chef |
| 7 grillardin | g <input type="checkbox"/> roast chef |
| 8 friturier | h <input type="checkbox"/> sauce chef |
| 9 chef poissonnier | i <input type="checkbox"/> soup chef |
| 10 chef pâtissier | j <input type="checkbox"/> vegetable chef |

2 Match these words with their Italian equivalents. (see also M2 - online worksheet 4)

- | | |
|-------------------|---|
| 1 ice cream maker | a <input type="checkbox"/> frullino |
| 2 tongs | b <input type="checkbox"/> mannaia |
| 3 cleaver | c <input type="checkbox"/> mestolo |
| 4 electric whisk | d <input type="checkbox"/> gelatiera |
| 5 sieve | e <input type="checkbox"/> pentola per il brodo |
| 6 fish kettle | f <input type="checkbox"/> pinze |
| 7 ladle | g <input type="checkbox"/> setaccio |
| 8 stockpot | h <input type="checkbox"/> pesciera |

GRAMMAR

3 Reorder the words in these sentences to form kitchen health and hygiene rules.

- 1 wear / it / as / varnish / into / nail / food / fall / don't / can

- 2 station / your / session / disinfect / work / after / carefully / each

- 3 areas / clothes / preparation / from / keep away / personal / food

- 4 gloves / the / disposable / plasters / top / wear / over / of

- 5 hem / skirt / a / put / trousers / your / don't / in / or

- 6 a / handling / children / food / bring / into / area / don't / or / storage

4 Match the two parts of the sentences together to form a recipe for flapjacks.

- | | |
|--|--|
| 1 While you preheat the oven to 150°C, | a <input type="checkbox"/> and heat gently. |
| 2 In order to melt the butter, | b <input type="checkbox"/> and pack into the baking tin. |
| 3 Dip a brush in the butter, | c <input type="checkbox"/> for 40 minutes. |
| 4 Combine golden syrup, sugar and butter | d <input type="checkbox"/> heat it over a low heat. |
| 5 When melted and blended, | e <input type="checkbox"/> line a baking tin with paper. |
| 6 Stir in porridge oats, lemon zest and ginger | f <input type="checkbox"/> remove the pan from the heat. |
| 7 Bake the flapjacks in the oven | g <input type="checkbox"/> then cut into squares. |
| 8 Remove from the oven and cool, | h <input type="checkbox"/> so you can grease the baking tin. |