

VOCABULARY

1 Order the levels of 'doneness' of cooking meat from the lowest to the highest and write an example of a type of meat you would typically cook at each level. (see also M4 - online worksheet 2)

medium rare • medium well-done • rare • very rare • well-done

1 *very rare: game*

2 _____

3 _____

4 _____

5 _____

2 Translate these materials into Italian. (see also M4 - online worksheet 3)

1 aluminium _____

2 brass _____

3 copper _____

4 glass _____

5 iron _____

6 plastic _____

7 stainless steel _____

8 tin _____

3 Answer these questions about the metals in ex. 2. (see also M4 - online worksheet 3)

- 1 Which is the best heat conductor?
- 2 Which is the worst heat conductor?

GRAMMAR

4 Transform these Present simple and Present continuous sentences into Past simple and Past continuous. Be careful, you might need to change some other expressions of time too!

- 1 When I am working front-of-house, I always make sure my uniform is clean and tidy.
- 2 Where are you taking those drinks? They are supposed to go to table 12!
- 3 The factory freeze dries products like ice cream and instant coffee then preserves them.
- 4 On today's programme we are showing you how to sun dry fruit and vegetables at home.
- 5 The commis chef is blanching all the green vegetables for a short time which stops them losing their colour.
- 6 You're sautéing the mushrooms in butter and wine before you add the chicken pieces.

5 Choose the correct modal verb for each sentence.

- 1 It is possible to preserve things using antimicrobial substances, but you *couldn't/mustn't* use too much as they *must/may* be toxic.
- 2 The disadvantage with fry top cooking is that you *can't/shouldn't* sauté food as you *can/should* when you fry it.
- 3 You *may/should* always cook shellfish at extremely high temperatures to ensure any bacteria are killed off.
- 4 You *might/must* be surprised to learn that the Chinese were preserving food with salt, spices and smoke as long ago as 1000 BC.
- 5 The Incas *can/could* preserve food by freezing it in the naturally high altitude and low pressure.
- 6 When making your own preserve you *can/may* prefer to use lemon juice rather than vinegar as it has a subtler taste.