

Part 1: Describing Food

These words can be used to describe food. Do we use the words when we are talking about taste, texture or preparation? Write the words in the correct column.

roasted salty baked creamy deep-fried sweet light grilled skewered spicy crunchy sour juicy mild bitter tender steamed chewy rich fried delicious tough boiled raw oily breaded battered sticky heavy bland

TASTE	TEXTURE	PREPARATION

When we describe food, we can talk about:

***** the ingredients

It's made with _____.

***** the taste

It tastes _____ / *It's* _____.

***** the texture

It's _____.

***** how the food is prepared (cooked)

It's _____.

Use some of the words on this page to describe these Japanese foods:

gyoza

sushi

oyako-don

yakitori

tempura

niku jaga

Write the correct food for the exercise on the left. Match the words and their definitions for the exercise on the right.

Wow! What's that food?

Can you tell me what _____ is?

Oh, yes. It's grilled eel served on top of rice with a slightly sweet sauce. It's very tender and mild. People like to eat it in summer time for stamina.

What's _____?

It's a bit like a pancake, made with cabbage, flour, egg and some water. You can add your favorite ingredients, like shrimp, pork, squid or vegetables. It's fried, and served with sauce, mayonaise and bonito flakes on top. It's a bit sweet and salty. Try it. I think you'll like it!

A: What's that you're eating?
B: This? This is _____.
A: What is it though?

Well, it's one of my favorite Japanese foods. It's deep-fried, breaded pork, and it's usually served with black sauce and shredded cabbage. It's nice and tender. The flavor is quite mild. The sauce is a bit sweet and sour. I love it!

Can you tell me what _____ is, please?

Yes, that's a very popular food. It's made with minced chicken. The chicken paste is put on a skewer, and grilled over an open flame. You eat it dipped in salt, or with a sweet sauce. It's quite mild and tender.

Excuse me, can you help me with the menu? I want to know what _____ is.

Okay, sure. This food isn't common, and most Westerners don't like the idea of it. It's small pieces of raw horse meat. You dip it in soy sauce when you eat it. It's very tender and quite mild.

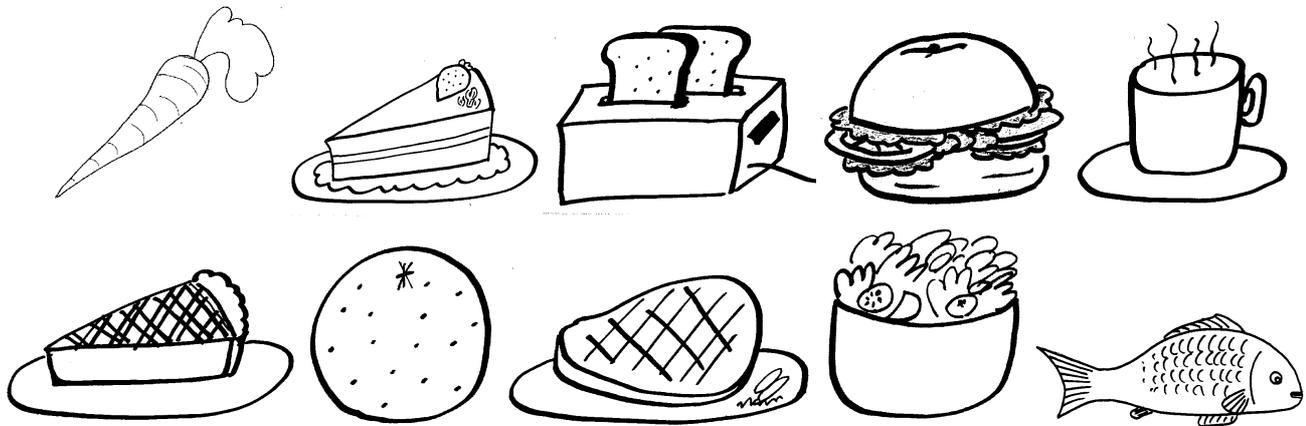
I heard some of my foreign friends talking about _____ the other day. Can you tell me what it is?

Right. This food isn't popular with most Westerners, and many Japanese don't like it either. It's made with fermented beans. It's very sticky. It has a strong, bitter flavor, and it's smelly. We often eat it mixed with raw egg, on top of rice.

Food Preparation

- | | |
|----------|--|
| fried | • cooked in boiling water |
| boiled | • cooked for a long time in an oven |
| grilled | • not cooked |
| roasted | • cooked in oil, in a frying pan or in a pot of oil |
| steamed | • cooked for a short time over an open flame or in an oven |
| raw | • fried for a short time in a frying pan or a wok |
| breaded | • covered in an egg/flour mix and then cooked in hot oil |
| battered | • cooked in the steam rising from boiling water |
| skewered | • covered in bread crumbs and then cooked in hot oil |
| sauteed | • pieces pushed onto sharp sticks and then grilled |

Can you describe these foods?



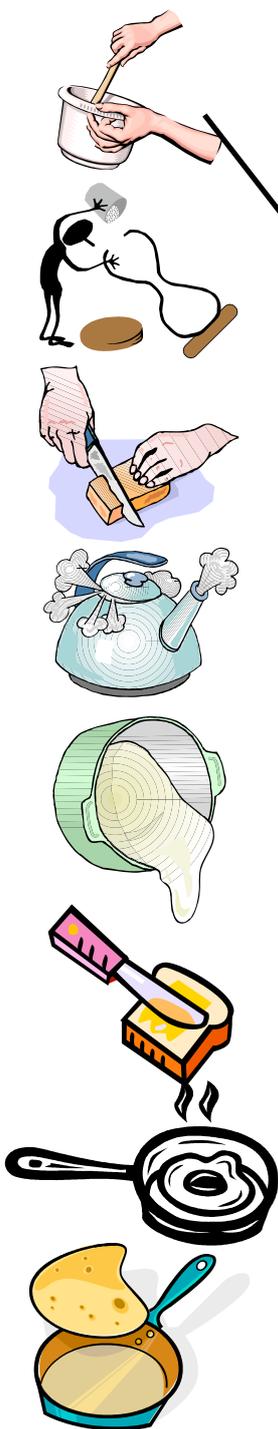
Describe your favorite food to your partner. Can they guess what it is?

Part 2: Cooking Instructions

These verbs can be used to talk about cooking food:

chop pour slice mix bake boil add
put in stir fry peel heat (up) spread
cut flip (over) drain take out dice
sprinkle roll

Please match the pictures with the correct verbs:



pour

slice

fry

stir / mix

add

spread

flip over / turn over

boil

What dishes are these cooking instructions describing?

Chop up some cabbage and other ingredients (vegetables and meat). Then mix some flour, egg and water in a bowl. After that, add the other ingredients. Stir everything together. Heat some oil in a frying pan, then pour the mixture into the pan. Fry the mixture until it's half cooked, then flip it over and finish cooking it!

First, you have to make the dough. You can mix flour, water and eggs to make your own dough, or you can buy some dough at a store. After you make the dough, you spread tomato sauce over the dough. Slice some pepperoni and chop some vegetables. Next, put the pepperoni and vegetables on the tomato sauce. You can also add some other ingredients, if you like. Sprinkle some cheese and spices over everything. Finally, put it in the oven and bake it!

We often use "sequence" words such as "first" or "next" when we give cooking instructions. Circle the sequence words above.

Some recipes

Below are instructions for cooking two of Fraser's favorite dishes. But the instructions are mixed up. Please put the sentences in order, from beginning (1) to end. Use sequence words as hints.

Sequence words: first, then, after that, next, finally, before..., after..., when..., while...

pad tai

___ While the noodles are boiling, put the shrimp, leek and bean sprouts in a pan and sautee them.

___ Before you start cooking, you have to buy rice noodles, pad tai sauce, peanuts and some other ingredients. Fraser usually uses shrimp, leeks and bean sprouts.

(1) Pad tai is one of Fraser's favorite foods. You should try making it!

___ Fry everything together.

___ Finally, sprinkle the crushed peanuts over the noodles. If you want, add some sweet chili sauce. Enjoy it!

___ When the ingredients are prepared, boil the rice noodles for 10 minutes.

___ Add the boiled noodles to the other ingredients in the pan.

___ First, you have to prepare your ingredients. Chop up the leeks and crush the peanuts.

___ Then pour in the pad tai sauce. Stir the sauce with the ingredients

chicken wings

___ After removing the wings and the onions, make a sauce by adding some spices to the butter that's left over.

___ Chicken wings are easy to cook. Here's how to prepare them.

___ Next, cook the wings in hot butter until they are brown.

___ Add some onion slices to the wings after they are browned.

___ Remove the wings and onions from the pan.

___ Then pour the sauce over the wings and onions.

___ Taste them! They're delicious!

___ First, put some salt and pepper on the wings.

___ Cook the onions and wings a little longer.

___ Finally, put some parsley on top.

Please ask your partner these cooking questions:

- How often do you cook at home?
- What do you usually cook?
- How do you make it?
- Have you ever cooked an ethnic food?
- What is the most difficult food you have ever made? How was it?
- Do you prefer a home cooked meal or a meal at a restaurant? Why?