

# 24 Hotel systems 2

SECTION 3

Complete the sentences with one of these words. Use each word once only.

~~appliances~~ current electrician flex fuse kilowatt hours  
overloaded plug socket wiring

## Electricity

A hairdryer or an electric shaver are examples of electrical

(1) appliances . They have a (2) \_\_\_\_\_ with a  
(3) \_\_\_\_\_ at the end which fits into a (4) \_\_\_\_\_ in  
the wall. If there is a fault, the electricity supply will be cut off by  
a (5) \_\_\_\_\_ .

The amount of electricity used is measured in (6) \_\_\_\_\_ .

The electrical (7) \_\_\_\_\_ in Britain is 240 volts, while in many  
European countries it is 220 volts. If too many pieces of equipment  
are connected to one supply, the system may be (8) \_\_\_\_\_  
and there is a danger of fire. When problems arise, a qualified  
(9) \_\_\_\_\_ should be called to check the (10) \_\_\_\_\_ .



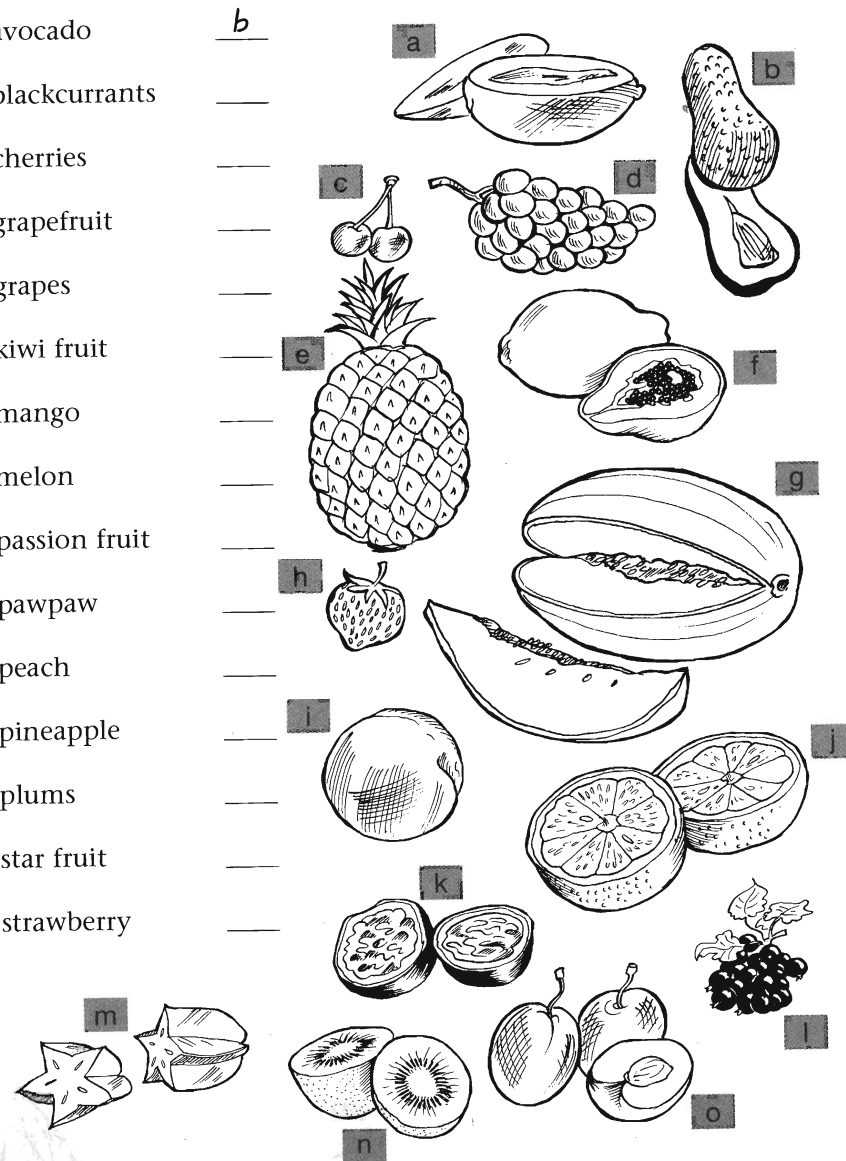
In most countries there is legislation to cover the use of electrical **appliances** as well as **wiring** systems. In the UK it is not permitted to have electric **sockets** or **switches** in a bathroom other than bathroom shaver sockets. Lights must have a cord pull or be switched on/off outside the bathroom.

# 25 Fruit

SECTION 4

Write the letter of each fruit next to the correct word or words.

- 1 avocado   b
- 2 blackcurrants
- 3 cherries
- 4 grapefruit
- 5 grapes
- 6 kiwi fruit
- 7 mango
- 8 melon
- 9 passion fruit
- 10 pawpaw
- 11 peach
- 12 pineapple
- 13 plums
- 14 star fruit
- 15 strawberry

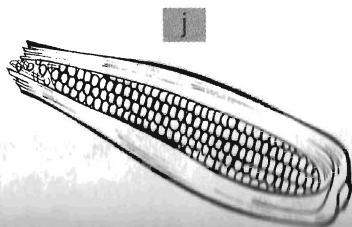
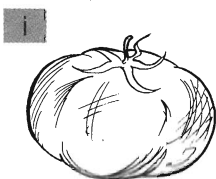
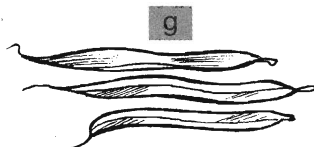
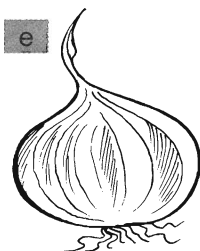
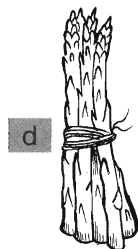
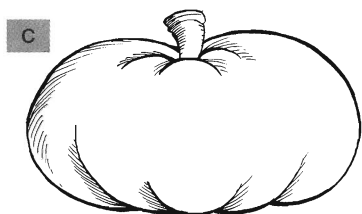
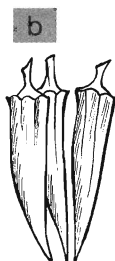
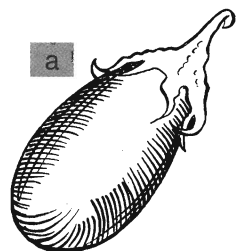


There are many different types of **melon**, e.g. *honeydew*, *charentais*, *cantaloupe*, *ogen* and of course *watermelon*. They are different in colour, size and texture.

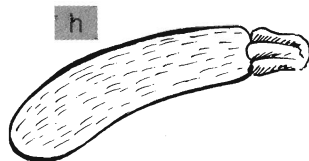
# 26 Vegetables

SECTION 4

Write the letter of each vegetable next to the correct word or words.

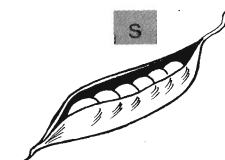
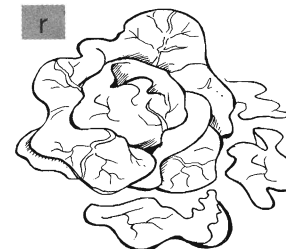
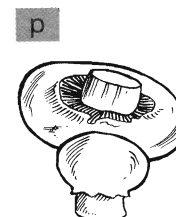
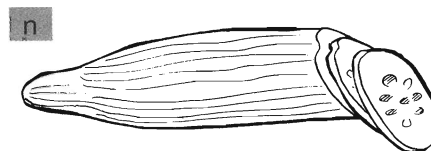
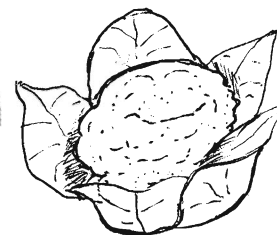
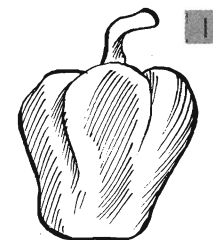


- |    |              |               |
|----|--------------|---------------|
| 1  | artichoke    | <u>  k  </u>  |
| 2  | asparagus    | <u>      </u> |
| 3  | aubergine    | <u>      </u> |
| 4  | butter-beans | <u>      </u> |
| 5  | cabbage      | <u>      </u> |
| 6  | cauliflower  | <u>      </u> |
| 7  | courgette    | <u>      </u> |
| 8  | cucumber     | <u>      </u> |
| 9  | French beans | <u>      </u> |
| 10 | lettuce      | <u>      </u> |



SECTION 4

- |    |           |               |
|----|-----------|---------------|
| 11 | mushrooms | <u>      </u> |
| 12 | okra      | <u>      </u> |
| 13 | onion     | <u>      </u> |
| 14 | peas      | <u>      </u> |
| 15 | pepper    | <u>      </u> |
| 16 | pumpkin   | <u>      </u> |
| 17 | radish    | <u>      </u> |
| 18 | sweetcorn | <u>      </u> |
| 19 | tomato    | <u>      </u> |



- Because of air transport, it is possible to get most vegetables all year round. Despite this, many vegetables such as **pumpkin** and **asparagus** have generally remained seasonal.
- **Courgettes** are sometimes known as **zucchini**, **aubergine** is known as **eggplant** and **French beans** are often simply referred to as **green beans**.

# 27 Classifications

SECTION 4

Write the name of each group. The first one has been done as an example.

- |    |                                               |                                  |
|----|-----------------------------------------------|----------------------------------|
| 1  | milk, cream, butter, yogurt                   | <u>d a i r y p r o d u c t s</u> |
| 2  | almond, Brazil, pistachio, cashew             | n _ _ _                          |
| 3  | haricot beans, lentils, chickpeas, soya beans | p _ _ _ _                        |
| 4  | coriander, parsley, thyme, basil              | h _ _ _ _                        |
| 5  | ginger, cinnamon, cloves, turmeric            | s _ _ _ _                        |
| 6  | pork, lamb, beef, mutton                      | m _ _ _                          |
| 7  | sultanas, currants, raisins, prunes           | d _ _ _ _ f _ _ _ _              |
| 8  | choux, flaky, puff, short                     | p a _ _ _ _                      |
| 9  | royal, glacé, satin, butter                   | i _ _ _ _                        |
| 10 | spaghetti, tagliatelle, ravioli, lasagne      | p _ _ _ _                        |
| 11 | cod, seabass, trout, salmon                   | f _ _ _                          |
| 12 | tea, coffee, orange juice, cola               | b _ _ _ _ _ _ _                  |
| 13 | claret, Rioja, Chianti, Sekt                  | w _ _ _                          |
| 14 | pheasant, grouse, venison, rabbit             | g _ _ _                          |
| 15 | consommé, fish, broth, chowder                | s _ _ _ _                        |
| 16 | Gouda, Stilton, Camembert, Parmesan           | c _ _ _ _ _                      |
| 17 | mussels, oysters, scallops, prawns            | s _ _ _ _ _                      |
| 18 | fruit, gâteau, sponge, Swiss roll             | c _ _ _ _                        |
| 19 | hollandaise, béchamel, mornay, Bearnaise      | s _ _ _ _ _                      |
| 20 | wheat, rye, oats, barley                      | c e _ _ _ _ _                    |

# 28 Taste

SECTION 4

Complete the sentences with one of these adjectives. Use each adjective once only.

bitter bland burnt delicious dry greasy hot rancid rich  
salty savoury sour spicy stale sweet tender

- 1 The skin of an orange tastes quite bitter.
- 2 Food cooked with chilli is \_\_\_\_\_.
- 3 Food cooked with a lot of cream is very \_\_\_\_\_.
- 4 Sugar and honey will make a dish \_\_\_\_\_.
- 5 Indian food is \_\_\_\_\_.
- 6 If you forget the salt and pepper, the food will be \_\_\_\_\_.
- 7 Lemon juice is \_\_\_\_\_.
- 8 Food cooked with salt and spices is \_\_\_\_\_.
- 9 Too much fat used in cooking can make the food \_\_\_\_\_.
- 10 A dish without enough liquid is \_\_\_\_\_.
- 11 A dish cooked to perfection will be \_\_\_\_\_.
- 12 Toast cooked for too long tastes \_\_\_\_\_.
- 13 Snack foods such as crisps and peanuts are often very \_\_\_\_\_.
- 14 High-quality meat which is easy to cut is \_\_\_\_\_.
- 15 Bread and cakes delivered four days ago will be \_\_\_\_\_.
- 16 Butter or fat left in the sun will melt and go \_\_\_\_\_.

# 29 Preserving food

SECTION 4

Rearrange the letters to form the correct words.

- 1 Smoking preserves the food and also adds some lovely flavours. It is used for fish and meat. KINSMGO
- 2 \_\_\_\_\_ seals the foods in airtight tins which are heated at a high temperature to kill any harmful organisms. ANCNING
- 3 \_\_\_\_\_ removes the moisture from food to stop bacteria and moulds growing. It can be used for vegetables, herbs, fruit and fish. YNGIDR
- 4 The use of \_\_\_\_\_ is allowed by law to help preserve food, but the manufacturers must tell you which have been used. CHELICAMS
- 5 \_\_\_\_\_ removes the air from around the food so it keeps longer. CAVUMU-INGPAKC
- 6 \_\_\_\_\_ involves putting carbon dioxide, nitrogen or carbon dioxide around the food to stop bacteria and moulds growing. ASG STAGEOR
- 7 \_\_\_\_\_ keeps the food at low temperatures so that microorganisms don't increase in numbers in the food. INGFRZEE
- 8 \_\_\_\_\_ is a traditional way of preserving fish and meat, preventing the growth of microorganisms. INGLTSA
- 9 \_\_\_\_\_ involves exposing foods to energy waves which kill bacteria. This is not allowed in every country. RATONDIAI
- 10 \_\_\_\_\_, using high concentrations, prevents moulds and bacteria from growing. Jams are a good example. SUARGING



Food will spoil if it is not preserved because of micro-organisms called **moulds**, **yeasts** and **bacteria** which exist in the air. Fruit ripens because of **enzymes** in the fruit. These same enzymes also cause fruit to over-ripen and spoil.

# 30 Cooking

SECTION 4

Replace the words in **bold type** with a single word from the list a-n.

- 1 Cook the bread in **dry heat in the oven** for about fifty minutes. f
- 2 To keep meat moist when roasting, **cover it regularly with melted fat**. \_\_\_\_\_
- 3 **Decorate** the vegetables with some parsley. \_\_\_\_\_
- 4 Let the soup **cook slowly, just below boiling point**. \_\_\_\_\_
- 5 The meat is **cut into tiny pieces in a machine** for this recipe. \_\_\_\_\_
- 6 One method of cooking fish is to **cook it in lots of very hot fat**. \_\_\_\_\_
- 7 Could you **remove the skin and bones from** the fish, please? \_\_\_\_\_
- 8 When the potatoes are cooked, **crush them to a pulp**. \_\_\_\_\_
- 9 **Remove the outside skin** of the potatoes. \_\_\_\_\_
- 10 Guests may like eggs which have been **broken into boiling water and vinegar**. \_\_\_\_\_
- 11 Make sure the frozen chicken has completely **thawed** before cooking. \_\_\_\_\_
- 12 **Cut the carrot into small squares**. \_\_\_\_\_
- 13 **Add salt and pepper** before serving the soup. \_\_\_\_\_
- 14 You can **improve the taste** of the sauce with vanilla. \_\_\_\_\_

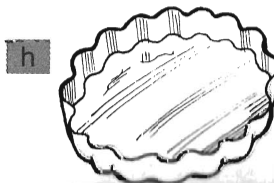
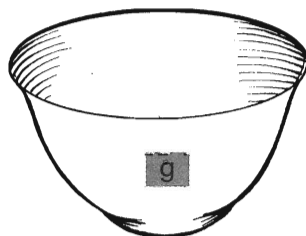
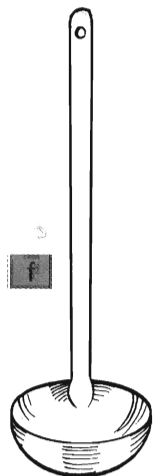
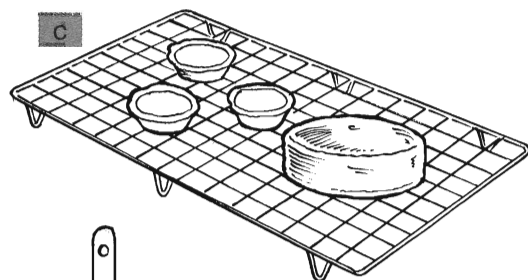
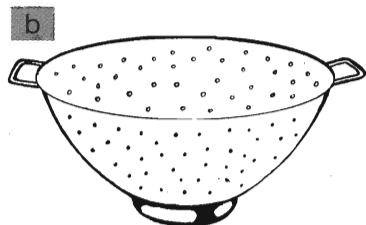
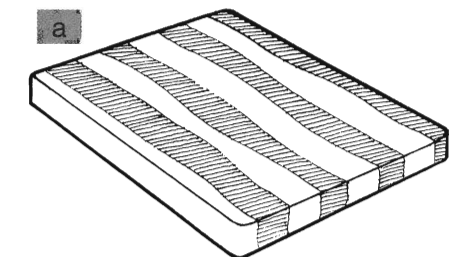
- |            |             |
|------------|-------------|
| a dice     | h flavour   |
| b minced   | i defrosted |
| c deep fry | j mash      |
| d season   | k peel      |
| e poached  | l fillet    |
| f bake     | m simmer    |
| g garnish  | n taste     |

# 31 Utensils

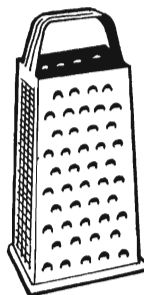
SECTION 4

SECTION 4

Write the letter of each utensil next to the correct word or words.



- 1 mould h
- 2 scissors \_\_\_\_\_
- 3 dredger \_\_\_\_\_
- 4 cooling tray \_\_\_\_\_
- 5 mixing bowl \_\_\_\_\_
- 6 ladle \_\_\_\_\_
- 7 grater \_\_\_\_\_
- 8 spatula \_\_\_\_\_
- 9 chopping board \_\_\_\_\_



10 peeler \_\_\_\_\_

11 rolling pin \_\_\_\_\_

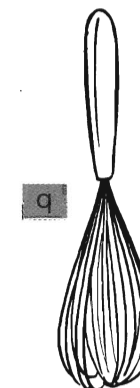
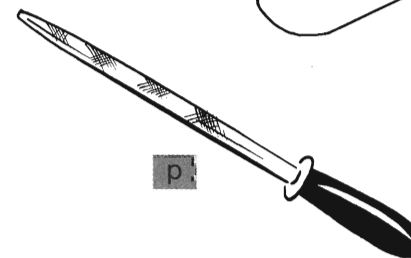
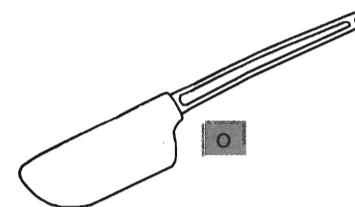
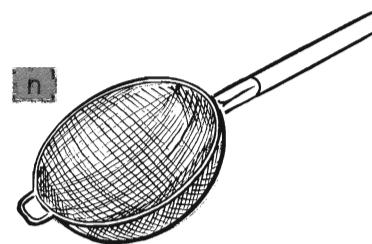
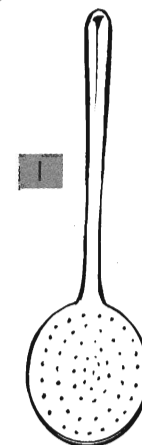
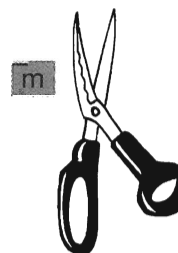
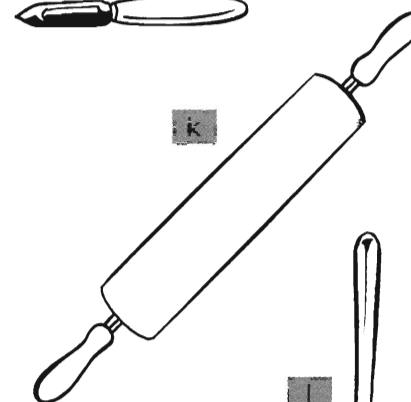
12 mortar and pestle \_\_\_\_\_

13 skimmer \_\_\_\_\_

14 whisk \_\_\_\_\_

15 colander \_\_\_\_\_

16 steel \_\_\_\_\_



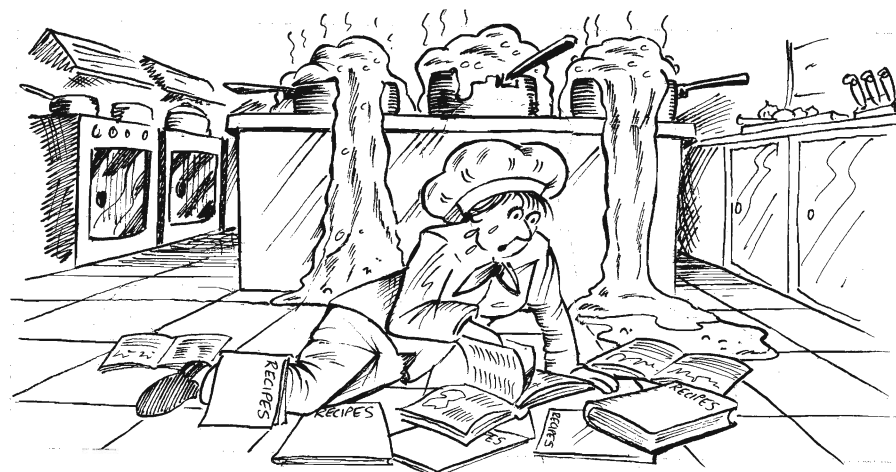
## At work in the kitchen

Match these definitions with each of the phrasal verbs in **bold type**.

become   become popular   become rotten   break a promise  
 cause (an object) to fall to the ground   ~~continue~~   discuss again  
 dispose of   find information in a book   learn   not have any left  
 omit   reduce   require   suggest   take control   try to get

- 1 Stop wasting time and **get on with** your work! continue
- 2 I've just been down to the store and we **are out of** flour. \_\_\_\_\_
- 3 If this milk isn't put in the fridge, it will **go off**. \_\_\_\_\_
- 4 If you're not sure of the quantity to use, **look it up**. \_\_\_\_\_
- 5 When I've prepared the sauce, you can **take over** and complete the dish. \_\_\_\_\_
- 6 I've explained this once already, but let's **go over** it to make sure you understand. \_\_\_\_\_
- 7 It looks very complicated, but you'll soon **pick it up**. \_\_\_\_\_
- 8 This machine has broken down again. We **could** really **do with** a new one. \_\_\_\_\_
- 9 If you continue to beat the cream, it will **turn into** butter. \_\_\_\_\_
- 10 Don't put that bowl there. Someone will **knock it over**. \_\_\_\_\_

- 11 You promised to cook tomorrow and you can't **back out of** it now. \_\_\_\_\_
- 12 I don't think beer ice-cream will ever **catch on**, do you? \_\_\_\_\_
- 13 The sauce is too sweet. You'll have to **cut down on** the amount of sugar you use. \_\_\_\_\_
- 14 We'll have to **throw** all that yoghurt **out**. It's out-of-date. \_\_\_\_\_
- 15 Chef wants to **drum up** business with his new Italian menu. \_\_\_\_\_
- 16 What a disaster! You've **left out** the yeast! \_\_\_\_\_
- 17 They've **put forward** plans for new kitchens. They certainly look good! \_\_\_\_\_



*If you're not sure of the quantity to use, look it up.*



Phrasal verbs are often used in spoken English in informal situations and less often in written English or formal situations. There are often several possible meanings for each phrasal verb and this is often the basis of English jokes.