# Module 7 Food and Cuisine

# Part 1 TEST Частина «ЧИТАННЯ» READING

### Task 1

English terbes in Nava a

Read the text below. Match choices (A-H) to (1-5). There are three choices you do not need to use. Write your answers on the separate answer sheet.

### **Tongue Trickster**

Never mind the tongue twister – here's the tongue trickster. Frank Parsons reports on the craze for a strange type of fruit. Imagine drinking a glass of pure, freshly-squeezed lemon juice with nothing added. It's enough to turn your stomach.

1\_\_\_\_\_

Yet that is what the guests of host, Larry Walters, are given on their arrival at one of his tasting parties in an upmarket district of New York. I watch as one-by-one they down the drink, tentative at first, and then smiling broadly as they declare, "It tastes just like grandma's lemonade."

Fifty or so people crowd around a table on the rooftop terrace of Larry's small but swish apartment. I edge my way forward and arrive at the table that positively groans with the array of food piled high.

2\_\_\_\_\_

These range from wedges of fruit, strong cheeses and pickles to plates of Brussels sprouts. My host appears at my shoulder, and says, "Here, have this." This turns out to be a small red berry about the size of a blueberry, but slightly elongated, the shape of a coffee bean. He looks at the expression on my face. "It's known as the miracle fruit. Just put it in your mouth," he instructs, "and chew it slightly to separate the pulp from its seed. Then push it around your mouth like you'd do with a piece of gum for about sixty seconds».

3\_\_\_\_\_

I obey his command and then discreetly spit the remains into my handkerchief while his glance is averted. "Done?" he asks, turning back to me. I nod. He grabs a glass of the lemon juice from a passing waiter and offers it to me. "Now drink." I take a small sip, and close my eyes. The guests are right.

4\_\_\_\_\_

It's like I've been transported back to childhood, sitting on the porch with lemonade. My host states knowingly I have experienced first-hand the phenomenon of the Synsepalum Dulcificum, or the Miracle Fruit. This small berry has the amazing effect of causing bitter or sour foods to taste as sweet as sugar candy.

According to scientists the result happens because of a protein called miraculin. When it comes into contact with acidic foods, like vinegar, it starts to behave like a sweetener.

· \_\_\_\_\_

This native fruit of West Africa was discovered by western explorers around 1725. They first noticed its distinctive property when they saw local people chewing the berry. Left uncultivated, the miracle fruit grows in bushes reaching six metres in height. It produces crops twice yearly, usually after the rainy season, and has

attractive white flowers. Despite being around for centuries it is only in recent years that the miracle fruit has been cultivated as a potential sweetener. There has been some limited interest from the diet food industry. Not only that – the fruit can aid patients receiving medical treatment that may leave an unpleasant taste in the mouth.

(Adapted from: https://www.bbc.co.uk/learningenglish)

A A sort of strange fruit

B A natural a sweet substance

C The source of energy

D The taste of exotic berry and new soft drink

E An invitation to a tasting party

F Everyone is a fan of the berry tea

G The fruit which can help a sick person

H An alternative to coffee

### Task 2

Read the text below. For questions (6-10) choose the correct answer (A, B, C or D). Write your answers on the separate answer sheet.

### **Hungry Popstars**

Valerie runs a company called Peanuts whose job is to look after pop stars and pop groups when they go on tour. She is the person who feeds the stars and she's been doing it for the past ten years.

When the stars are playing at a festival Valerie may have to cook for up to a thousand people which includes all the crew and the people who work backstage. She erects a marquee – a huge tent – and the food is served buffet style from a central serving area. She has to cater for different tastes, so there are normally four or more choices of menu. She also has to look after people who may be on a special diet or some singers who don't eat dairy food before a concert.

She drives an enormous truck full of kitchen equipment and hires at least three walk-in refrigerators, a dish washing unit and portable cabins which act as storerooms and office.

All the bands have to queue up to be served and everyone has to have a meal ticket. The stars are usually more relaxed when they are eating as no one is bothering them for autographs, although Valerie says that sometimes the security men and the stars' managers are more trouble than the stars themselves. There are certain things which she always has to keep in stock like herbal teas and her own particular mixture of honey, lemon and ginger which singers like to keep in flasks on stage with them when they're singing. Years ago bands used to drink quite a lot of alcohol, but these days they're much healthier. Most bands drink fresh fruit juice and prefer to eat salads.

A lot of people in the bands are quite young and they're not used to very expensive food, so Valerie prepares plain food unless a band sends her a 'rider'. This is a list of special requirements. When people are tired, unwell or homesick they like to have familiar 'comfort' food so she keeps a stock of people's requirements just in case. As a result of all this, Valerie says she has become an **expert shopper** and in less than an hour in a supermarket she can spend \$1000.

A lot of bands won't eat before a concert because they're too nervous, so Valerie and her staff can end up working very long hours as they have to be around to provide what people want at two or three in the morning. One thing Valerie has noticed is that the madder a band is on stage, the more normal they are when they are off it. She says she is amazed at the change in behaviour. A really wild singer can turn out to be really quiet and polite off stage.

(Adapted from: https://www.bbc.com/news/world)

### 6. Valerie has to provide a range of food because

- A people are not very normal about what they eat
- B people are used to eating in restaurants
- C there is such a wide variety of preferences
- D there is such a demand for special menus

### 7. The singers are less nervous when they are eating because

- A their security men are with them
- B there are no fans hanging around
- C their managers fuss over them
- D the bands enjoy eating together

### 8. Why does Valerie have to keep a supply of certain drinks?

- A The bands rely on a special recipe
- B The bands prefer herbal tea to coffee
- C The bands take fruit juice on stage
- D The bands like to drink alcohol

### 9. What does an 'expert shopper' in paragraph 5 refer to?

- A Someone who has a lot of money to spend each week
- B Someone who has to shop very quickly in a supermarket
- C Someone who has to buy as much as possible for \$ 1000
- D Someone who has learnt to find what individuals want

### 10. What is NOT true according to the text?

- A Valerie thinks singers are completely crazy on and off stage
- B Valerie thinks singers behave differently on and off stage
- C They are wild when they are on stage
- **D** They are normally really quiet off stage

### Task 3

Read the text below. Match choices (A-H) to (11-16). There are two choices you do not need to use. Write your answers on the separate answer sheet.

### TAKING THE PLUNGE

If you're thinking about the idea of turning vegetarian but you are afraid it may be boring or too expensive, think again. Last October, we challenged a typical meat-eating family to go on a vegetarian diet for at least seven days.

11. SUE KENT, 42 said 'I'm quite health conscious when it comes to food, so we'd already started to cut out red meat.' To start the week, and put everyone in the right frame of mind, Sue prepared a family favourite, vegetarian chilli. The rest of the week followed like a dream. The recipes all went down extremely well,' says Sue. The tomato and pasta soup was popular, as was the pasta with tomato and mozzarella sauce, although I've altered it, using a vegetarian blue cheese sauce because that's one of our favourites. I've carried on doing fish which most of us like.'

The Kents were so impressed by the flavours and variety of their new food regime that when the week ended they decided to continue on a largely vegetarian diet. But making the change wasn't all plain sailing. The big drawback is all the preparation involved,' says Sue. 'It takes much longer than before because of all the chopping.' says Sue. So do they feel healthier for their new eating habits? 'It's hard to say, but I think on the

whole we do,' says Sue. 'I certainly experiment more with my cooking and use more herbs and spices than I used to. I'm trying out lots of unusual vegetables that I wouldn't have tried before, such as okra.

What's the overall verdict? Here's what each member of the Kent family had to say.

- 12. MICHAEL, 46 'I must say I have been quite impressed by some of the recipes Sue has prepared,' says Michael. 'I love curries and other spicy foods, and we have plenty of those. I reckon vegetable curry is as good as meat curry. The one thing I do miss is the chewing you do with meat, something substantial to get your teeth into. If I was out to dinner I don't think I would refuse a steak. I do miss roast lamb but on the whole I think it has been a great success.'
- 13. JO, 16 was the main driving force behind the family trying our plan and the biggest convert, becoming a strict vegetarian after taking up our challenge. 'Jo used to eat chicken, but she doesn't touch meat or fish at all now,' says Sue. 'She doesn't even miss sausages!'
- 14. MARY, 81 Michael's mother was the most hesitant about vegetarianism, but nevertheless she tried everything and liked many of the dishes. However, she did find that too much vegetarian food can affect her digestion. 'It's been quite interesting but I wouldn't like to think I was never going to eat meat again,' she says. 'I prefer simpler, plain foods like egg and cheese or fish to the more exotic foods like okra and peppers. I've never liked herbs and spices either, and I'm not much of a pasta fan.'
  - 15. KATE, 13 'I'd quite happily never eat meat again, although I'd find it hard to go without fish.'
- 16. ROBIN, 21, currently eats fish but he doesn't really care for it. So Sue expects he'll be a total vegetarian before long. 'Apart from that, he's not a fussy eater on a good day he'll eat anything,' says Sue. 'He loves pasta, and vegetable soup goes down well.'

(Adapted from: https://publichealth.jhu.edu/departments/international-health/programs)

## Which person\_\_\_\_?

- A changed the recipes
- B misses fish a lot
- C prefers dishes which are not too spicy
- D doesn't miss meat
- E likes spicy dishes
- F finds that the new diet allows more time for doing other things
- G knew nothing about healthy eating
- H will probably give up eating fish soon

### Task 4

Read the text below. Choose from (A-H) the one which best fits each space (17–22). There are two choices you do not need to use. Write your answers on the separate answer sheet.

### Cyber Cafes

In the early nineties in Great Britain going for a coffee and surfing the net were new and exciting things to do. (17)\_\_\_\_\_\_\_ of two things: coffee and the Internet. Ten years later the picture changed and in the 21st century millions of people can use the Internet from home, work, school or university. In many ways the Internet has become a personal playground and as far the coffee, well, there's a lot more choice of different coffee shops serving every kind of coffee you can wish **for.** 

So who's using the cyber cafes now that surfing the Net is as ordinary as waking up every morning? Some people say that if their computer goes wrong at home they don't bother to get it fixed. They will rely on the cyber cafe to find out (18) \_\_\_\_\_ and to check their e-mail; they feel that there is nothing special about cyber cafes any more. These cafes are part of the cultural scene in the same way that cinemas and supermarkets are.

		has risen, home compu			-M			
		to go if you want to ke	eep i	n touch with friends	and	family.		
a price the more C a week will also	struct ming yber ar and so (2)	of our users are backpack ture which is good for the and as the cafe fills up, ( cafes are also popular wand e-mail is cheaper that like the fact that the cafe 2) With mol- acre people in the UK claract people in the UK claract attract people who are so The cyber cafe was a so The cyber cafe is the ol- as more and more people who is happening in the	vith for the less are bile phoose (Accessive)	ind international students who get up expendents who get up expendents students students students students students students. Some stree clean and friendly phones and e-mail the to work for themse dapted from: https://employed.ssful mixture as place the UK choose to world	ents of arly. Tening ying a udent place here' elves.	checking their e-mail, This means that the chis one of the most expabroad. These students use the cyber cafe es. In the future it is less need for tradition.  w.bbc.com/news/work.	eaper bension ts fe for a likely tiona	st time of day is six in ve times.' el it's important (21) is much as four hours of that the cyber cafes
		to keep in touch with e						
H		While dealing with pro	gram	nming				
Task	Частина «ВИКОРИСТАННЯ МОВИ» USE OF ENGLISH Task 5							
		e text below. For que wers on the separate			e th	e correct answer	(A,I	3,C or D). Write
			T	he World Finest	Cho	colates		
В	elgiu	m likes to think of itself	f as th	ne home of the fines	t choo	colate in the world. If	this	(23) is true,
then th	e Pla	ce du Grand Sablon in	Brus	sels must be the cer	iter o	f chocolate world. T	his s	quare is not far from
the city	y's m	useum of Fine arts and	som	e in the country's (	24)	chocolate s	hops	can be found there,
(25) such internationally famous names as Wattamer, Godiva and Marcolini.								
M	Marcolini is the most recent arrival in the square and is (26) regarded as the most fashionable							
	chocolate-maker in Belgium. The designers of the company's shop have evidently been (27) up							
	ideas from Armani a few doors down. The shop has black walls, a white floor and staff who (28)black							
and white shirts and resemble fashion models rather than salespeople.								
As (29) as chocolates are concerned, these are displayed in impressive glass cases. Once you've (30) your selection, you go over to the counter to pay, and get a wonderful close-up								
						The state of the s		
		_ of a flowing fount f the country's skill at c					(32)	that the best
схатр	ics o	i the country's skill at c	noco				<b>h</b> a aa	.uk/learningenglish)
				(Aua)	neu j	iom. https://www.bi	oc.cc	.uk/icaimilgelighsii)
23	A	accusation	В	claim	C	demand	D	challenge
24	A	leading	В	winning	C	ruling	D	beating
25	A	involving	В	enrolling	C	enclosing	D	including
26	A	wholly	В	greatly	C	widely	D	deeply
27	A	catching	В	picking	C	getting	D	copying
28	A	carry	В	wear	C	dress	D	clothe

29	A	once	В	far	C	long	D	well
30	A	reached	В	achieved	C	made	D	arrived
31	A	view	В	scene	C	sight	D	look
32	A	suggest	В	remind	C	called	D	inform

### Task 6

Read the text below. For questions (33–42) choose the correct answer (A,B,C or D). Write your answers on the separate answer sheet.

your answers on the separate answer sheet.										
Chickpea soup										
This recipe is both tasty and cheap. If you use dried chickpeas, (33) them for at least twelve hours										
in cold water. Drain them and put them in a large saucepan with plenty of water. Bring them to the boil, and										
then let them simmer gently (34) the chickpeas are soft. I find it (35) to use canned chickpeas,										
which are already cooked. This (36) time, and also guarantees that the chickpeas will be soft, since it										
can take hours of boiling before they (37) Two small 450 gram cans are usually (38) Strain										
the chickpeas, but keep some of the liquid for the soup. Pour three tablespoons of olive oil (39) a										
saucepan, and gently heat a chopped onion, two or three cloves of garlic and some carrot. Add half the chickpeas										
and turn (40) in the oil over a low heat. Meanwhile blend the remaining chickpeas in a food until they										
(41) a smooth cream. Add about half a litre of water to the vegetables and bring to the boil. Mix in the										
cream	ed ch	nickpeas and cook	slow	ly. Add salt and a p	oinch	of mixed herbs. Som	e coo	ks add lemon juice at		
(42)_		end.								
				(	Adapı	ed from: https://www	v.bbc.c	co.uk/learningenglish)		
33	A	soak	В	soaking	C	to soak	D	soaked		
34	A	when	В	until	C	if	D	enough		
35	A	more easier	В	the easierst	C	easier	D	easy		
36	A	save	В	is saving	C	saves	D	is saved		
37	A	soften	В	are softening	C	have softened	D	are softened		
38	A	much	В	enough	C	little	D	few		
39	A	in	В	at	C	on	D	into		
40	A	it	В	its	C	they	D	them		
41	A	will make	В	makes	C	are making	D	make		
42	A	a	В	an	C	-	D	the		
	PART II VOCABULARY FOCUS									
TAKT II VOCABULART FOCUS										
1. Complete the following sentences with a word or expression in the box.										
cholesterol recipe snack eating leftovers dined fatty to tip										
smell out makes up sluggish vegetables										
		Silicit	U	i makes up	310	55 TO				
1	Ľm	trying to cut down	on	food						

Don't worry! The \_\_\_\_\_ of garlic wears off after a while.
 Let's look around the market before we buy any\_\_\_\_\_.
 I can't understand this\_\_\_\_\_. Can you work out what it means?
 I'm afraid I don't feel up \_\_\_\_\_ eating another cream cake.
 I visited a farm once, and it put me off \_\_\_\_\_ meat for a week.

7. We have run \_\_\_\_ of salt.

8. Why don't we warm to	up last night's fo	r lunch?					
9. Keith usuallyhis recipes as he goes along.							
10. The waiter seemed a bit angry when we didn't leave a							
	a problem when you hav						
	afe is a bit						
13. You can have a							
	every night by our	New York office					
14.1 was wined and	every inght by our	rew fork office.					
2. Choose the best word v	which completes each	of these sentences.					
	potatoes or chips?	1 <del>4</del> 2					
a. poached			d. powdered				
	ur days ago and now it's		a. powaerea				
			d. rotten				
a. stale	packet of peas.		a. rotten				
			d abilly				
a. chilled	for this pie? It's	delicious	d. chilly				
			d wastes				
5 There was a wonderful	o. instructions	c. ingredients	d. recipe				
	al smell ofbre		J:11:				
a. cooking	they aren't very		d. grilling				
a. fresh			d warma				
	f this cake, but it's very_		d. young				
			J. Cattanina				
a. fat	meat. It's under		d. fattening				
			d maialet				
<ul><li>a. done</li><li>9. Is the hamburger for y</li></ul>			d. weight				
			d att danm				
a. go out 10. That was			d. sit down				
			d namica				
		c. helping d the service is					
a. perfect		c. overbearing					
		the bill in a restaurant.	d. off-putting				
a. break	b. split	c. spill	dont				
	? Oh, yes, pleas	•	d. get				
a. dish	b. seconds	c. additives	d. meal				
	breakfast and then a lig		a. meai				
	b. bitter	c. underdone	d. substantial				
a. Overaone	o. omer	c. unaeraone	a. suosianiiai				
3. Choose the correct wo	rd.						

- 1. Waiter, could you bring me the account/bill, please?
- 2. It's a very popular restaurant we should **book/keep** a table.
- 3. If you're hungry, why not ask for a large dish /portion?
- 4. Please help/serve yourself to salads from the salad bar.
- 5. Waiter, can I see the catalogue /menu, please?
- 6. This fish is not what I commanded/ordered.
- 7. This dish/plate is a speciality of our restaurant.
- 8. Have you tried the raw/undercooked fish at the new Japanese restaurant?
- 9. Paul never eats meat, he's a vegetable/vegetarian.

- 10. Have you decided what to have for your main course/food?
- 11. It's hard to get children to eat nourishing/junk meals.
- 12. I think fresh/processed foods in general are probably bad for us.
- 13. He is calorie careful/conscious these days.
- 14. Ben is a fussy/inharmonious eater.

### **SELF CHECK**

Food and Cuisine		
cholesterol		
additives	1	
wholesome/ wholemeal food		
a bite leftovers		
dine		
fatty		
stodgy		
greasy/oily		
gourmet		
substantial/nourishing		
seconds		
helping		
poached		
mashed		
powdered		
stale/rotten		
vegetables		
cauliflower		
egg plant		
courgette		
spinach leek		
celery		
lettuce		
garlic		
chickpeas		
herbs		
parsley		
oregano		
basil		
mint		
clove		
cinnamon		
figs		
raspberry		
pomegranate		
figs		
veal		
lamb		
venison		
rabbit		
ham		
duck		

poultry	
trout	
herring	
salmon	
cod	
plaice	
seafood	8
shrimps	
salad dressing	
vinegar	
oil	*
butter	
double cream	
cottage cheese	
mustard	
buns	
rolls	
pastry	
plum pudding	
scones	
pies	
Cooking	
smell	
recipe	
roast	
bake	
grill	
chop	
dip	
blend	
cut	
dice	
peel	
grate	
pour add	
slice	
whisk	
beat	
stir	
fry	
deep fry	
braise/stew	
steam	
mix season	
handful	
pinch	
plate	
saucepan frying pan	
frying pan colander	
crude/raw	
Clude/1aW	

### eating out book cuisine starter main course afters menu portion order dish vegetarian course a speciality (in a restaurant/cafe) impeccable / sluggish / overbearing/ off-putting service afters tip flavour and taste savoury tasteless mild bland sour sickly bitter savoury spicy salty sugary done to a turn phrasal verbs word formation make up - prepare something fat - fatty, fattened, fattening pick up – to go and meet someone frost – frosty, frosting, frosted underdone – overdone feel up – to have the strength and energy to do vegetable - vegetarian, vegetation, vegetarianism something to put off - to delay doing something cut down - to reduce an amount on the turn - starting to change run out of - there is no more left heat up – to become warm or hot chop up – to cut into small pieces throw out - to discard something as unwanted get rid of – to remove something that you do not want any longer get out - to leave come off - to happen\to be able to be removed make use of - use for a purpose fixed phrases Idioms processed food - food that has been altered in some sound fishy - making you feel that someone is way during preparation lying

slap-up meal – a large enjoyable meal split the bill – to divide the cost of the bill freshly squeezed lemon – juice that has been recently pressed out of lemon fussy eater – someone who will only eat a few particular things and is difficult to please health conscious – having an active interest in one's health

spicy food – strongly flavoured with spices melted chocolate – transformed from a solid to liquid state

stick to a diet – continue to follow a diet fill yourself up – eat so much that you do not feel hungry

burn up energy – to use up energy or get rid of fat from your body by doing physical activity be starving – suffering from hunger say when – decide when to stop pot party – a party you go and have some fun grab a bite – to get something to eat spoil appetite – make you not feel like eating a meal

have a quick snack – food that you eat between meals

meals
hearty breakfast – large amount of food
home-cooked food – made and eaten at home
set menu – a limited menu
reasonably priced – available at a fair price
over a low heat – the lowest setting on your burner

a fish out of water – you do not feel comfortable make a meal of something – to spend more time doing something than is necessary juicy gossip – details about people's lives turn sour – become less pleasant be a recipe for disaster – to have unpleasant consequences

spice up a party – to make something more exciting like chalk and cheese – completely different be a breadwinner – a person supporting a family don't count your chickens – you should not make plans for the future because you don't know it have your cake and eat it – to have or do two things at the same time

nutcase – a mad or foolish person sour grapes – disparagement of something that has proven unattainable