

# Taste Page 29. Unit 3



### Exercise 1 Page 29

### Assignment

### Put the words in the box into 3 groups:

- 1.food and drink
  - 2. people
- 3. kitchen equipment [i'kwipmənt]



#### Aubergine [o:bə'd3i:n]



# Aubergine [0:bə'dʒi:n] (food and drink)



### Bread [bred]



# Bread [bred] (food and drink)



Chef [sef]



# Chef [sef] (people)



#### Cooker [kuka]



# Cooker [kukə] (Kitchen equipment [i'kwipmənt])



#### Customer [клятата] -клиент



### Customer [kastəmə] – клиент

(People)



#### Mineral water



## Mineral water (Food and drink)



#### Olive [oliv] oil



# Olive [oliv] oil (Food and drink)



Plum



# Plum (Food and drink)



#### Saucepan [so:spæn]



Saucepan [so:spæn]
Kitchen equipment
[i'kwipmənt])



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#### Waiter/ waitress



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### Waiter/ waitress (People)



### Exercise 2 Page 29

### Assignment

# Complete the sentences with the words/ phrases from the box



### Allergic [ə'lз:dʒik] - аллергический



Chefs [[fefs]]



Diets [daiəts] - диеты



### Main course — основное блюдо



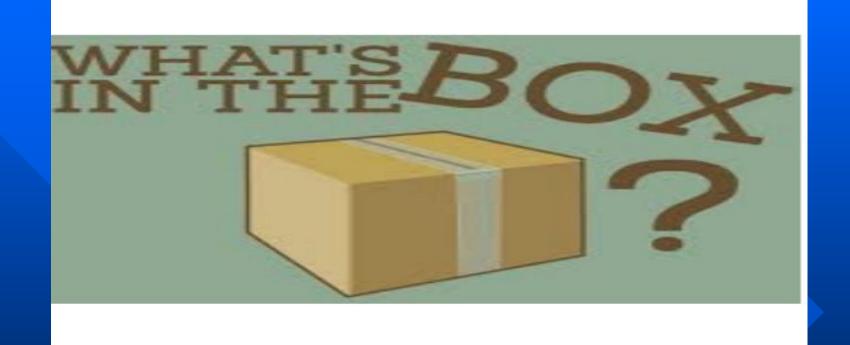
#### Menu [menju]



Recipe [resipi]



### Traditional dish — традиционное блюдо



### Vegetarian [vedʒə'teəriən]— вегетарианец

### INCOMPARIE

# 1. Do you usually follow a...when you cook? Why/ why not?

Allergic Menu [ə'l3:d3ik] [menju] Recipe chefs [resipi] traditional dish **Diets** [daiəts] main course Vegetarian [ved3ə'teəriən]



Do you usually follow a recipe [resipi] when you cook?

Why/ why not?

### INCOMPARIE

## 2. Have you ever been a...?

Why/ why not?

Allergic Menu [ə'l3:d3ik] [menju] Recipe chefs [resipi] traditional dish **Diets** [daiəts] main course Vegetarian [ved3ə'teəriən]



# 2. Have you ever been a vegetarian [vedʒə'teəriən]? Why/ why not?

### INCOMPIE

# 3. What's your favorite....from your country?

Allergic Menu [ə'l3:d3ik] [menju] Recipe chefs [resipi] traditional dish **Diets** [daiəts] main course Vegetarian [ved3ə'teəriən]



# 3. What's your favorite traditional dish from your country?

### INCOMPIE

### 4. Do you usually prefer meat or fish for your...?

Allergic Menu [ə'l3:d3ik] [menju] Recipe chefs [resipi] traditional dish **Diets** [daiəts] main course Vegetarian [ved3ə'teəriən]



## 4. Do you usually prefer meat or fish for your main course?

### INCOMPINETIE

# 5. Do you know any special....for people who want to lose weight [weit]?

Allergic Menu [ə'l3:d3ik] [menju] Recipe chefs [resipi] traditional dish **Diets** [daiəts] main course Vegetarian [ved3ə'teəriən]



5. Do you know any special diets [daiəts] for people who want to lose weight [weit]?

### INCOMPLETIE

# 6. Are there any celebrity...in your country?

Allergic Menu [ə'l3:d3ik] [menju] Recipe chefs [resipi] traditional dish **Diets** [daiəts] main course Vegetarian [ved3ə'teəriən]



### 6. Are there any celebrity chefs in your country?

### INCOMPLETIE

### 7. Are you....to any kind of food?

Allergic Menu [ə'l3:d3ik] [menju] Recipe chefs [resipi] traditional dish **Diets** [daiəts] main course Vegetarian [ved3ə'teəriən]



## 7. Are you allergic [ə'l3:dʒik] to any kind of food?



8. Do you prefer a....to have a lot of different dishes to choose from, or not many? Why?

Allergic Menu [ə'l3:d3ik] [menju] Recipe chefs [resipi] traditional dish **Diets** [daiəts] main course Vegetarian [ved3ə'teəriən]



8. Do you prefer a menu to have a lot of different dishes to choose from, ot not many? Why?

#### Assignment

Listen so some sentences.

Then choose the answer to the questions in exercise 2



#### CD 1. Track 18

I prefer meat. I never choose fish when I go to a restaurant

Not really. I think a lot of them are a waste of time. They don't really work

Yes, I have. It was when I was a teenager. I didn't think it was right to eat animals

Yes, I can't eat nuts or seafood. They make me really ill

I like to have a lot of choice in a restaurant. Then you always know there's something you like

I really love apple pie – it's very traditional where I come from

Yes, there're lots. I really like Jamie Oliver.

He makes cooking seem simple and fun

Yes, I do. I use them to help me get new ideas



### Choose the answer to the questions in exercise 2



1. Do you usually follow a recipe [resipi] when you cook?

Why/ why not?

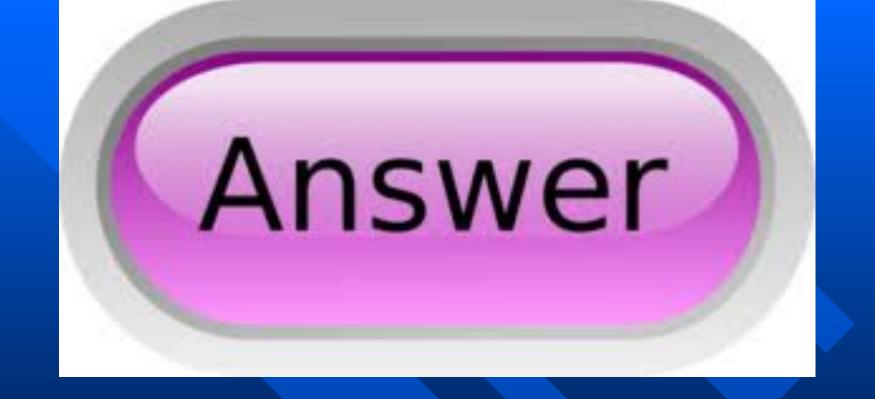
I like to have a lot of choice in a restaurant. Then you always know there's something you like

I really love apple pie – it's very traditional where I come from

Yes, there're lots. I really like Jamie Oliver.

He makes cooking seem simple and fun

Yes, I do. I use them to help me get new ideas



Yes, I do. I use them to help me get new ideas



2. Have you ever been a vegetarian [vedzə'teəriən]? Why/ why not?

I prefer meat. I never choose fish when I go to a restaurant

Not really. I think a lot of them are a waste of time. They don't really work

Yes, I have. It was when I was a teenager. I didn't think it was right to eat animals

Yes, I can't eat nuts or seafood. They make me really ill

# Answer

Yes, I have. It was when I was a teenager. I didn't think it was right to eat animals



## 3. What's your favorite traditional dish from your country?

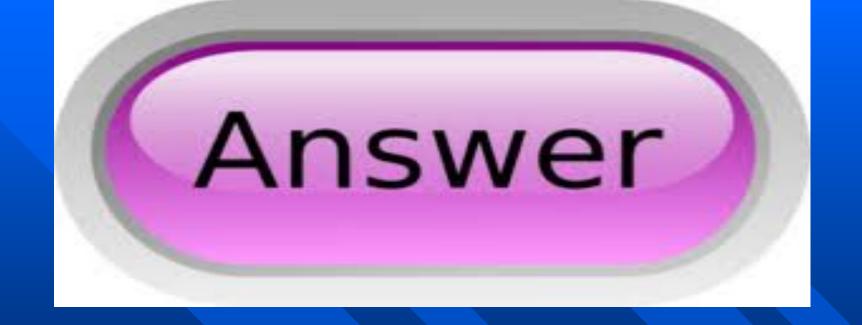
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I really love apple pie – it's very traditional where I come from

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Yes, I do. I use them to help me get new ideas



I really love apple pie – it's very traditional where I come from



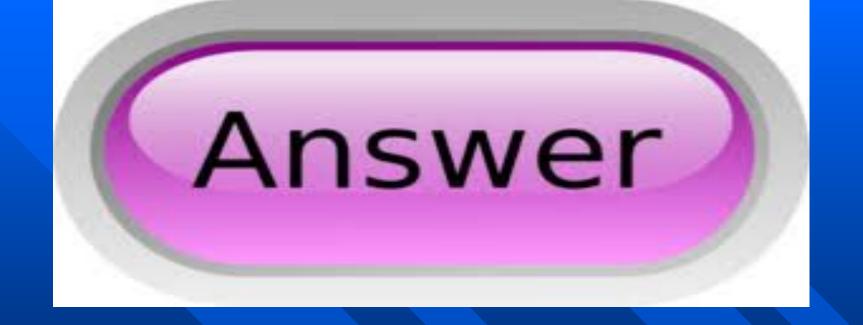
## 4. Do you usually prefer meat or fish for your main course?

I prefer meat. I never choose fish when I go to a restaurant

Not really. I think a lot of them are a waste of time. They don't really work

Yes, I have. It was when I was a teenager. I didn't think it was right to eat animals

Yes, I can't eat nuts or seafood. They make me really ill



I prefer meat. I never choose fish when I go to a restaurant



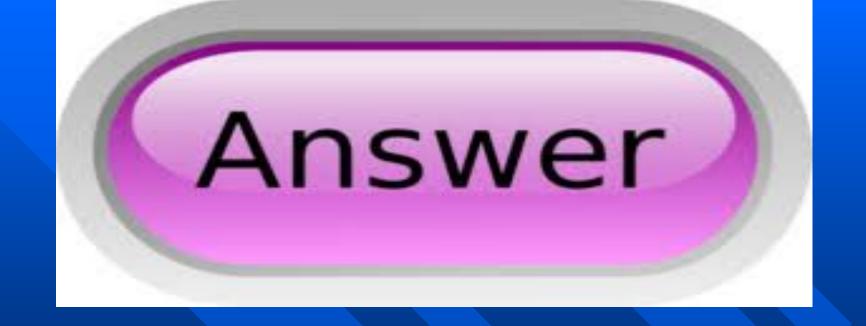
5. Do you know any special diets [daiəts] for people who want to lose weight [weit]?

I prefer meat. I never choose fish when I go to a restaurant

Not really. I think a lot of them are a waste of time. They don't really work

Yes, I have. It was when I was a teenager. I didn't think it was right to eat animals

Yes, I can't eat nuts or seafood. They make me really ill



Not really. I think a lot of them are a waste of time. They don't really work



### 6. Are there any celebrity chefs in your country?

I like to have a lot of choice in a restaurant. Then you always know there's something you like

I really love apple pie – it's very traditional where I come from

Yes, there're lots. I really like Jamie Oliver.

He makes cooking seem simple and fun

Yes, I do. I use them to help me get new ideas

### Answer

Yes, there're lots. I really like Jamie Oliver. He makes cooking seem simple and fun



## 7. Are you allergic [ə'l3:dʒik] to any kind of food?

I prefer meat. I never choose fish when I go to a restaurant

Not really. I think a lot of them are a waste of time. They don't really work

Yes, I have. It was when I was a teenager. I didn't think it was right to eat animals

Yes, I can't eat nuts or seafood. They make me really ill

### Answer

Yes, I can't eat nuts or seafood. They make me really ill



8. Do you prefer a menu to have a lot of different dishes to choose from, or not many? Why?

I like to have a lot of choice in a restaurant. Then you always know there's something you like

I really love apple pie – it's very traditional where I come from

Yes, there're lots. I really like Jamie Oliver.

He makes cooking seem simple and fun

Yes, I do. I use them to help me get new ideas

## Answer

I like to have a lot of choice in a restaurant. Then you always know there's something you like



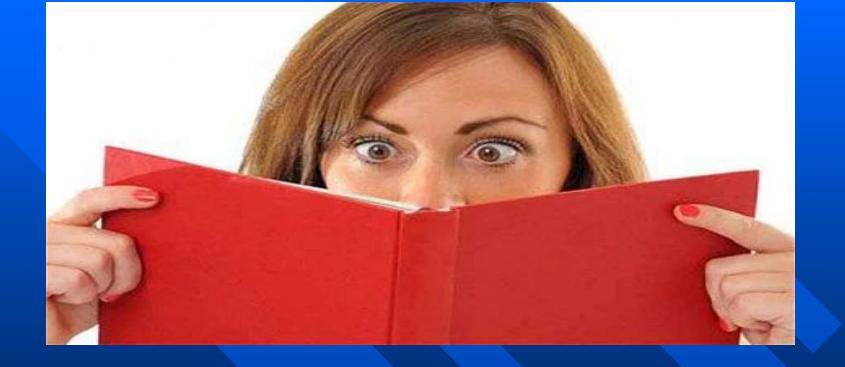
## Jamie's Kitchen Page 30. Unit 3.1



## Exercise 1 Page 30



### Read the first paragraph of the text on page 30



### Before you read paragraph 1



### Ambition [əm'bisən] — мечта, стремление



#### Run a pub - управлять пабом



### Celebrity [si'lebriti] chef [sef]



#### Far more [mo:]- намного

больше

#### Enjoy reading!!!





Read paragraph 1

When he was 14, his ambition [əm'bi[ən] was to run a pub, just like his dad. But in the last 20 years celebrity chef Jamie Oliver has achieved far more



### A chain of restaurants- сеть ресторанов

A number of-ряд

Household - домохозяйство

With a chain of restaurants, a number of popular television series and best-selling cookery books, Jamie Oliver is a well-known name in every UK household



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#### Admire [ad'maia]восхищаться

#### Passion [pæ[ən] - страсть

I'm a huge "Jamie fan". I admire [əd'maiə] his passion for improving the food we eat and helping people change their lives



#### What's Jamie Oliver?

When he was 14, his ambition was to run a pub, just like his dad. But in the last 20 years celebrity chef Jamie Oliver has achieved far more

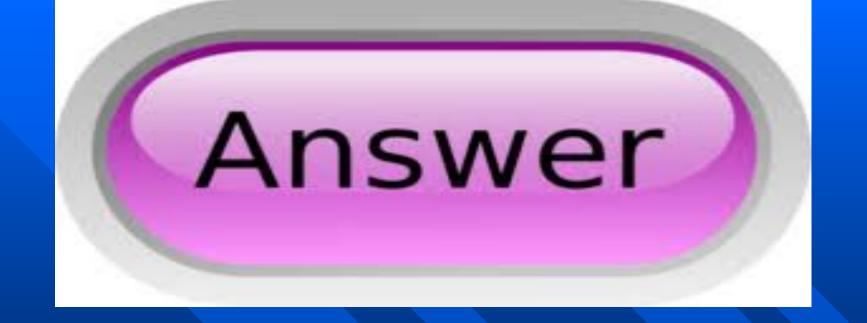
#### Answer

#### He's a celebrity chef



#### What has he achieved?

With a chain of restaurants, a number of popular television series and best-selling cookery books, Jamie Oliver is a well-known name in every UK household



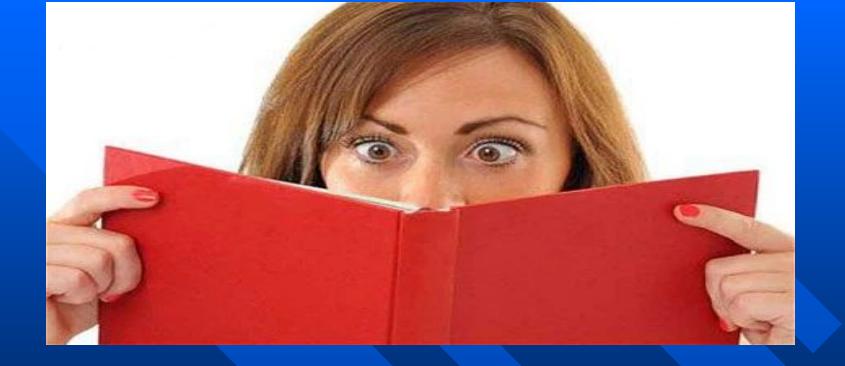
# Jamie Oliver is a well-known name in every UK household



## Exercise 2 Page 30



#### Read the rest of the text



## Before you read paragraph 2



Aim — цель, нацеливаться



### Previous [priviəs] — предыдуший, прежний



## With no previous [priviəs] experience of cooking — без прежнего кулинарного опыта



#### Trainee [trei'ni:] — стажёр



квалификация

#### Enjoy reading!!!





#### Read paragraph 2



Aim — цель, нацеливаться

## Jamie's first project Fifteen, in 2002, aimed to help young people



### Unemployed [лп'imploid] - безработный

With no previous [priviəs] experience of cooking — без прежнего кулинарного опыта

He took 15 unemployed young people, with no previous experience of cooking, and trained them to be top-class chefs in his restaurant, also called Fifteen



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#### Trainee [trei'ni:] — стажёр Qualification [kwolifi'kei[ən] – квалификация

Crime - преступность

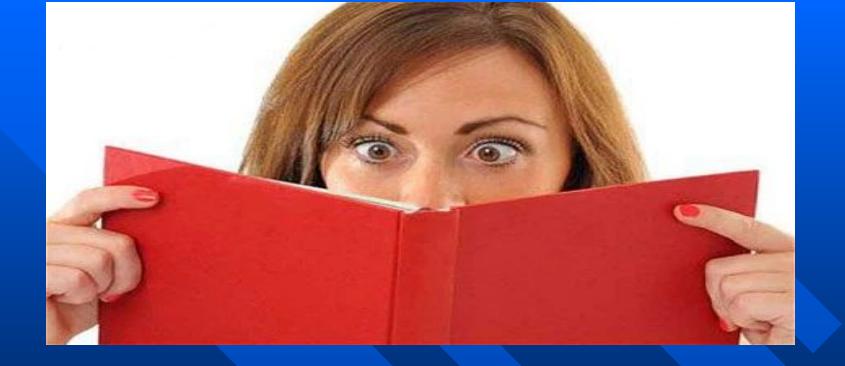
# I remember 1 trainee, Lloyd Hayes. He left school with no qualifications and started getting into crime.

# But the project worked and Lloyd got a good job as a chef in a top London restaurant.



# Heard [hз:d]- услышал Recently [ri:səntli] - недавно Success [sək'ses] - успех

I heard recently that in the future he is going to teach people to cook professionally. I think it's this kind of success story that makes Jamie and his projects so special



## Before you read paragraph 3



### Affordable [ə'fo:dəbl] — доступный по цене



Scheme [ski:m] — схема, план



### Encourage [in'kʌridʒ] — поощрять

#### Enjoy reading!!!





#### Read paragraph 3



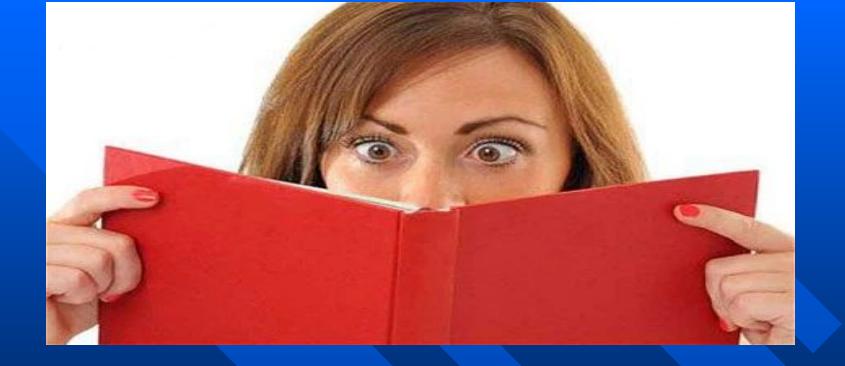
## Aim — цель, нацеливаться Affordable [ə'fo:dəbl] — доступный по цене

Another special project is Jamie's Ministry of Food, which he started in 2008. There're 2 aims. Firstly, to teach people how to cook healthy affordable food instead of eating fast food

#### Secondly, to set up the Pass It On scheme [ski:m] encouraging [in'karidzin] each person to pass on a recipe they learned to 4 other people. Those 4 people then teach 4 more people, and so on.

Thousands of people have changed their cooking habits as a result – I am one of them. I've decided I am not going to eat fast food any

## I am going to cook for my friends and take time to eat good food.



## Before you read paragraph 4



### Convince [kən'vins] - убеждать



#### Miss - пропускать

#### Enjoy reading!!!





#### Read paragraph 4

It's not only adults, but children, too. Jamie's School Dinners, one of Jamie's best known projects, tried to improve food in schools and encourage children to eat

It was difficult to convince some of the children, but in the end many schools improved their menus. And my children are going to eat their vegetables now!

# So what's Jamie going to do next? Well, whatever it is, one thing is for sure, I am not going to miss it!



## Exercise 2 Page 30



## In which areas has Jamie made a difference to people's lives?



## Training chefs in restaurants



## Has he done something in this area?

#### Answer

Yes, he has



## Working with doctors in hospitals



## Has he done something in this area?

#### Answer

No, he hasn't



## Giving food to homeless people



## Has he done something in this area?

#### Answer

No, he hasn't



## Working with unemployed people



## Has he done something in this area?

#### Answer

Yes, he has



## Teaching children about good food



## Has he done something in this area?

#### Answer

Yes, he has



## Exercise 3 Page 30



### Complete each sentence with 1 word



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## 1. When he was young Jamie Oliver wanted to manage a.....

#### When he was 14, his ambition was to run a pub, just like his dad. But in the last 20 years celebrity chef Jamie Oliver has achieved far more

#### Complete

1. When he was young Jamie Oliver wanted to manage a pub



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## 2. When the trainees join the Fifteen program, they're young and....

He took 15 unemployed young people, with no previous experience of cooking, and trained them to be top-class chefs in his restaurant, also called Fifteen

#### Complete

2. When the trainees join the Fifteen program, they're young and unemployed



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## 3. After Lloyd Hayes left Fifteen, he became a professional.....

# But the project worked and Lloyd got a good job as a chef in a top London restaurant.

#### Complete

3. After Lloyd Hayes left Fifteen, he became a professional chef



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## 4. In the Pass It On scheme [ski:m] each person teaches a....to 4 other people

#### Secondly, to set up the Pass It On scheme [ski:m] encouraging [in'karidzin] each person to pass on a recipe they learned to 4 other people. Those 4 people then teach 4 more people, and so on.

#### Complete

4. In the Pass It On scheme [ski:m] each person teaches a recipe to 4 other people



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#### 5. During the Jamie's School Dinners project, some schools decided to change their....

It was difficult to convince some of the children, but in the end many schools improved their menus. And my children are going to eat their vegetables now!

#### Complete

5. During the Jamie's School Dinners project, some schools decided to change their menus



## Exercise 4 Page 30



## Translate the following phrases



#### His passion for



## I admire his passion for the food we eat



#### No previous experience



He took 15 unemployed young people with no previous experience of cooking



Top-class chefs



He trained them to be top class chefs in his restaurant



#### Success story



I think it's this kind of success story that makes Jamie and his projects so



#### Affordable food



There're 2 aims: firstly, to teach people how to cook healthy affordable food instead of eating fast food



#### Cooking habits



Thousands of people have changed their cooking habits as a result



## Exercise 5 Page 30



#### Discuss these questions



1. Which of Jamie's projects (Fifteen, Pass It On, or Jamie's School Dinners) do you think is the most interesting? Why?



# 2. Would you like to be a top class chef? Why/ why not?



## Exercise 6 Page 30



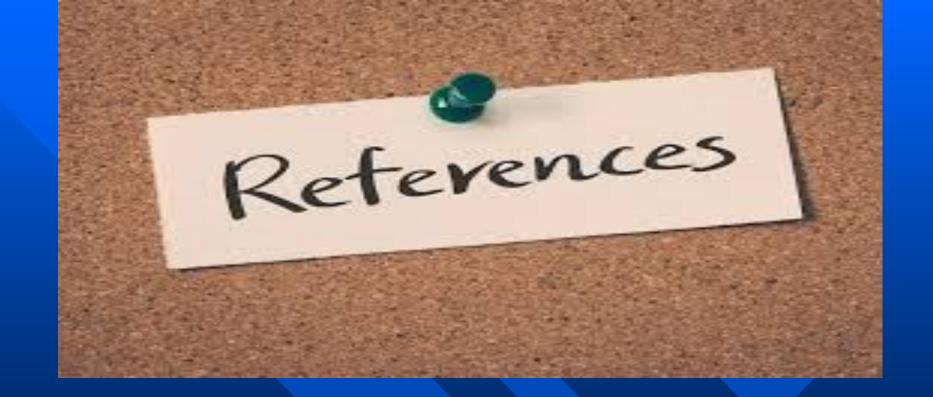
Be going to



### Are you going to see Sally this week?



## I don't know. I am going to phone her this evening



Page 37



#### Positive

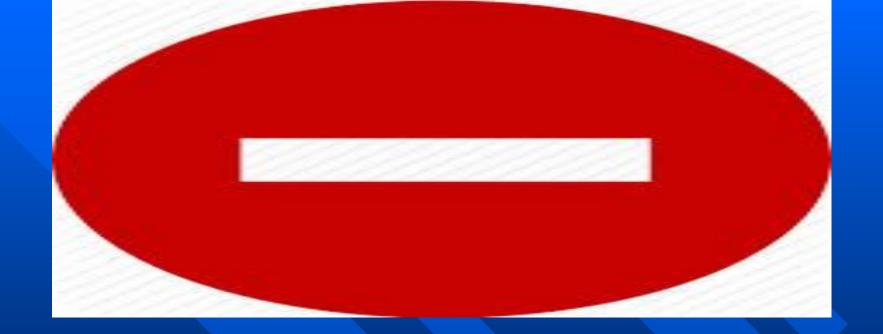
I am going to see Martin

You're going to see Martin

He's going to see Martin

We're going to see Martin

They're going to see Martin



Negative

I am not going to see Martin You aren't going to see Martin

He isn't going to see Martin

We aren't going to see Martin

They aren't going to see Martin



Questions

Am I going to see Martin?

Are you going to see Martin?

Is he going to see Martin?

Are we going to see Martin?

Are they going to see Martin?



## Exercise 7 Page 31



Write complete sentences using the prompts and the correct form of the verb "to be"

# prompt

1. I/ start making my own [oun] bread [bred]

### Complete

1. I am going to start making my own bread

# prompt

2. Rachel/not/use a recipe for her cake

### Complete

2. Rachel isn't going to use a recipe for her cake

## Prompt

3. we/have pizza or pasta tonight?

### Complete

3. Are we going to have pizza or pasta tonight?

# prompt

4. they/ not/ eat fast food any more

### Complete

4. They aren't going to eat fast food any more

# prompt

5. What/you/have for the main course?

### Complete

5. What are you going to have for the main course?

# prompt

### 6. he/ book the restaurant for 8 o'clock

### Complete

6. He's going to book the restaurant for 8 o'clock

# prompt

7. you/try that new dish she made?

### Complete

7. Are you going to try that new dish she made?

### Prompt

8. where/you/do your cookery course?

### Complete

8. Where are you going to do your cookery course?



## Exercises 8 -9 Page 31



### Listen to the sentences in the box



#### CD 1. Track 19



### What are your plans for the next two years? What are you going to do this year?



### I want to work in a restaurant as a chef



### I am going to get a job as a waiter in October



# I'd like to speak English better because I want to work abroad



# I am going to get a place at college to learn about hotel management



## Exercise 10 Page 31



# What are your plans? (hobbies and sport, home, travel)



### I am going to learn how to speak English better



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#### I am going to retire



### I am going to go to Moscow



# Exercise 1 Page 16 (Workbook)



Vocabulary



#### A knife [naif]



#### A fork



### A spoon



Ice cream



#### Mineral water



A saucepan



#### A cooker



## A chef A cook



#### A customer



### Spaghetti



Meat



### Vegetables



## Exercise 2 Page 16 (Workbook)



Vocabulary



Allergic [ə'l3:d3ik]
Allergic to something



#### Chefs [sefs]



#### Diets [daiəts]



## The main course — основное блюдо

#### **APPETIZERS**

*** * *	A ADDIAGO	
Corn Bread	2 for	1.99
	4 for	3.49
Homemade Pork	Rinds	3.49
FRIBS 4 Deep Frie	ed Ribs	7.99
Hush Puppies (8		2.99
Smoked Sausage	*	4.99
Kickin Corn Nu		4.99
Sweet Corn Nug	gets	4.99
Loaded Fries		8.99
Double order of Fries, topped	with Pulled Pork, Chee	se & Chives
Loaded Baked P	otato	7.99
with Pulled Pork, Cheddar Ch	heese, Sour Cream, Bu	tter & Chives
Brunswick Stew	Bowl	6.99
Homemade Stew served with	Com Bread	
Seasoned Sweet	Potato Fries	
	Reg	4.99
	Double	8.99
Gourmet Onion	Rings	
and the same	1/2 lb.	5.99
	1 lb.	9.99
Caesar Salad		6.99

#### LARGE WRAPS

Chicken Salad Wrap Chicken Caesar Wrap

Add Chicken 3,00
Fried Smoked Wings

10 for

20 for

50 for

**B.99** 

9.99

18.99

44.99

SAR Wrap
Purdue artibiotic & hormone from Brishard in USDA Challes.

8.99

Chicken is Purtue artibiotic & hormone free Brisket is USDA Choice.
We stive for freshness, therefore we may run out of items.
All prices and ferms subject to change without notice.
Consuming rare or unconsist meats or po

#### SIGNATURE MEATS & EATS

Includes 1 regular side

Circle 8 Stacker
Brisket, Pulled Pork,
our Special Slaw,
and 2 Onion Rings
built in on a
Garlic toasted bun



Smoked Steak Burger 7.99
1/2 lb. Steak Burger topped with Lettuce, Tomato and Onion on a Garlic toasted Kaiser bun

Pork Sliders (3)
Southern style topped with our homemade Cole Slaw
Smokin Burrito
Peep fried Burits stuffed with Pulled Pork. Sweet Com and

Black Beans. Served with Sour Cream and Salsa

Smoked Classic Reuben w/Fries
Pulled Pork Quesadilla

Prisket French Dip

12.99

Add Cheese 1.00

Joe's Creation with Ajus

Sausage Sub 8.49
With Grilled Peppers & Onions



#### PLATTERS

Includes 2 regular sides & Corn Bread

Pulled Pork 1/2 Chicken 11.99 1/2 Rack Ribs Brisket 14.99 Full Rack Ribs 22,99 7 Smoked Wings 11.99 Smoked Sausage 10.99 Smoked Corned Beef 16.99 Huge Beef Short Rib Market Fries and 1 Side when available

#### COMBO PLATTERS

Includes 2 regular sides & Corn Bread

1/2 Chicken & Pulled Pork
Brisket & Pulled Pork
Brisket & 1/2 Chicken
1/2 Rack Ribs & 1/2 Chicken
1/2 Rack Ribs & Pulled Pork
1/2 Rack Ribs & Pulled Pork
1/2 Rack Ribs & Brisket
8AMPLER PLATTER
(2) Rbs. 1/2 Chicken 4 ounces each of the following:

#### SANDWICHES

Pulled Pork, Brisket, Smoked Sausage,

#### REGULAR SIDES

Baked Beans MaMa's Secret Recipe!

Cole Blaw
Fried Okra
Corn On The Cob
Potato Balad
Smoked Green Beans

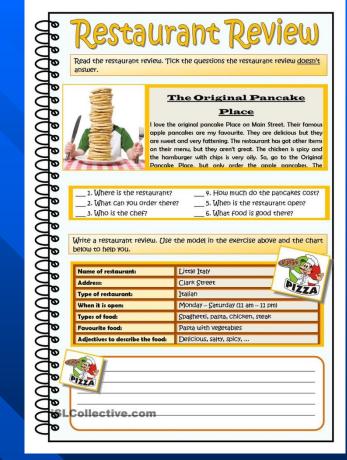
#### PREMIUM SIDES

Additional Substitution Charge Seasoned Fries 149 Baked Potato 149 Seasoned Sweet Potato Fries 199 Side Caesar 299

#### Menu [menju]



#### Recipe [resipi]



#### Review

#### A restaurant review

A Traditional Russian Souvenir -Matryoshka



# Traditional A traditional dish



# Vegetarian [vedzə'teəriən]



# Complete the sentences with the words from the box

allergic	recipe
chefs	review
diets	traditional
main	vegetarian
menu	



# 1. The instructions for making a meal are called the

allergic	recipe
chefs	review
diets	traditional
main	vegetarian
menu	

1. The instructions for making a meal are called the recipe



# 2. A typical type of food from a country is a .... dish

allergic	recipe
chefs	review
diets	traditional
main	vegetarian
menu	

2. A typical type of food from a country is a traditional dish



## 3. The biggest part of the meal is the ... course

allergic	recipe
chefs	review
diets	traditional
main	vegetarian
menu	

3. The biggest part of the meal is the main course



## 4. The people who cook in restaurants are the ....

allergic	recipe
chefs	review
diets	traditional
main	vegetarian
menu	

4. The people who cook in restaurants are the chefs



# 5. The list of what you can eat in a restaurant or café is the...

allergic	recipe
chefs	review
diets	traditional
main	vegetarian
menu	

5. The list of what you can eat in a restaurant or café is the menu



# 6. ... can help you to lose weight [weit]

allergic	recipe
chefs	review
diets	traditional
main	vegetarian
menu	

# 6. Diets can help you to lose weight [weit]



# 7. A report about a restaurant in a newspaper or magazine is a .....

allergic	recipe
chefs	review
diets	traditional
main	vegetarian
menu	

7. A report about a restaurant in a newspaper or magazine is a review



## 8. A person who doesn't eat meat or fish is a.....

allergic	recipe
chefs	review
diets	traditional
main	vegetarian
menu	

8. A person who doesn't eat meat or fish is a vegetarian



# Exercise 3 Page 16 (Workbook)



The words in bold are in the wrong sentences. Put them in the correct sentences

#### Customers

Cooker

Plums - сливы

Waitress

**Bread** 

Waiter



## 1. I've bought a new ..... for the kitchen. It cooks food really quickly

#### Customers

Cooker

Plums - сливы

Waitress

**Bread** 

Waiter



## 1. I've bought a new cooker for the kitchen. It cooks food really quickly



## 2. The .... was really angry with his boss

#### Customers

Cooker

Plums - сливы

Waitress

**Bread** 

Waiter



## 2. The waiter was really angry with his boss



### 3. The café's really busy –it's always full of .....

#### Customers

Cooker

Plums - сливы

Waitress

**Bread** 

Waiter



## 3. The café's really busy –it's always full of customers



### 4. I don't eat fruit very often, but I love....

#### Customers

Cooker

Plums - сливы

Waitress

**Bread** 

Waiter



## 4. I don't eat fruit very often, but I love plums



## 5. The....is very unfriendly. She never smiles

#### Customers

Cooker

Plums - сливы

Waitress

**Bread** 

Waiter



## 5. The waitress is very unfriendly. She never smiles



### 6. I like sandwiches made with brown....

#### Customers

Cooker

Plums - сливы

Waitress

**Bread** 

Waiter



### 6. I like sandwiches made with brown bread



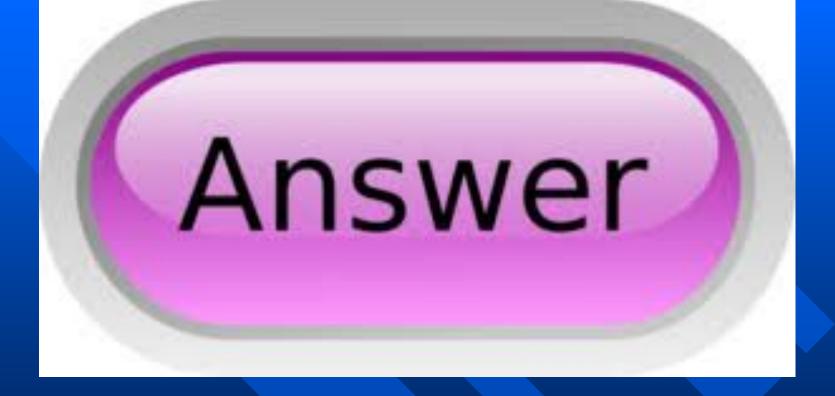
## Exercise 4 Page 16 (Workbook)



## Read about Della Smith and answer the questions



## 1. What jobs did Della have before she started cooking?



## 1. She worked as a hairdresser and in a travel agency



2. How old was Della when she started working in a restaurant in London?

# Answer

She was twenty-one



## 3. In what year did she start to write for the Daily Mirror magazine?

### Answer

In 1969



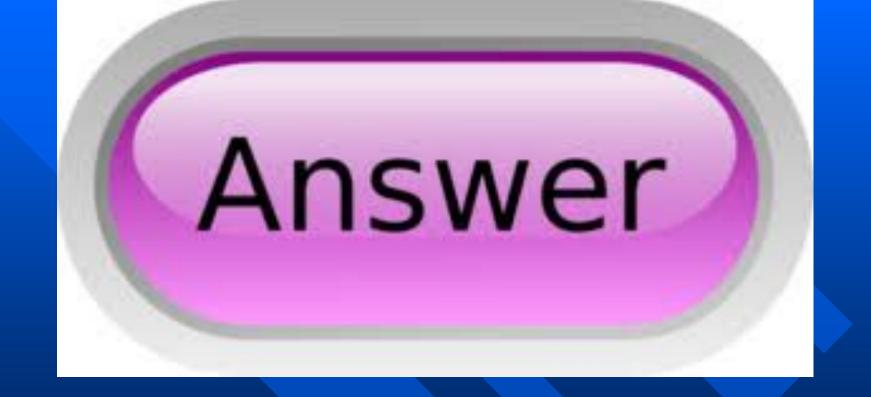
4. When did she start presenting the television show Family Fare (провизия, стол)?

### Answer

In 1973



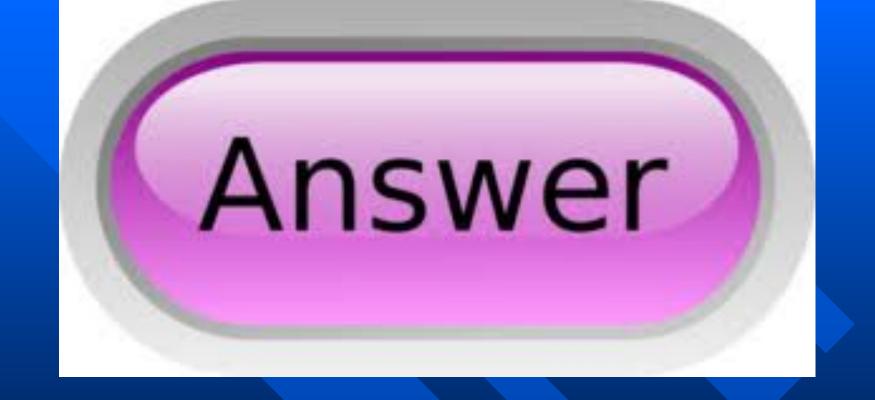
### 5. What type of books does she write?



#### 5. She writes cooker books



## 6. What happens when Della recommends ingredients?



6. These ingredients often sell more in supermarkets



#### Interview a chef



#### Do you like your job?



### What hours do you work?



# What dishes do you like making?



Is it difficult to be a chef?



# Do you have any secret recipes?



# Do you cook vegetarian dishes?



### Do you use cooker books?



# What can you say about your restaurant?



# Do you write for any newspaper or magazine?



### Do you appear on television?



# Exercise 5 Page 17 (Workbook)



# Choose the correct words to complete the text

Antonio Carluccio, a top-class Italian chef opened this restaurant ove 22 years ago

# 2. He has a passion for great food

### 3. The restaurant is in Covent Garden and has become a real success story

### 4. It is still a very affordable restaurant

5. All the waiters and waitresses need to have previous restaurant experience

6. I love this restaurant and my won cooking habits have changed



# Exercise 6 Page 17 (Workbook)



# Look at the pictures and complete the sentences

1. We're going to win the world cup

### 2. They're going to play on the beach

### 3. I am not going to be a doctor

### 4. He's going to pass his exam

### 5. They aren't going to get married



# Exercise 7 Page 17 (Workbook)



### Correct the mistakes in the sentences



1. Pete and Kate are going to stay in a hotel this weekend



# 2. They aren't going to finish the work before next week



# 3. I am not going to be at the party next week



# 4. He's going to visit the Opera House in Sydney in the summer



# 5. I am not going to study French next year



# 6. They're going to do a computer course next week



### 7. Are you going to play football this weekend?



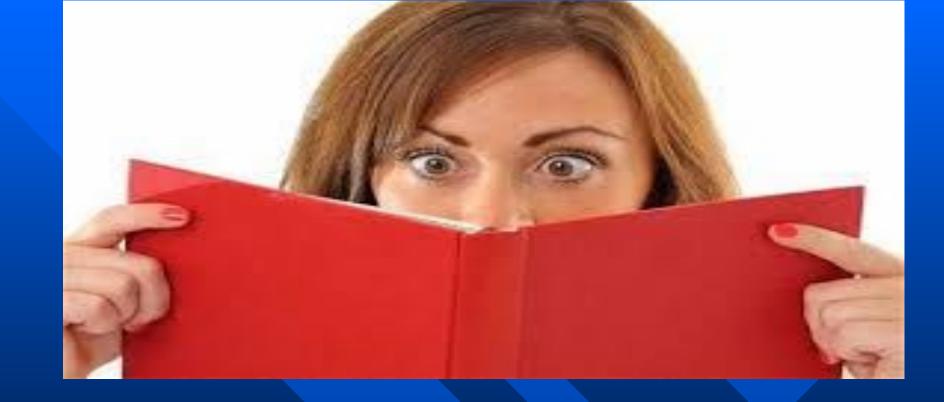
# 8. Are you going to eat at that new restaurant this weekend?



### Jamie Oliver



# Cook your way to a better life. Pages 30-31



# Before you read paragraph 1



### His ambition was to run a pub



# Celebrity chef Jamie Oliver has achieved far more



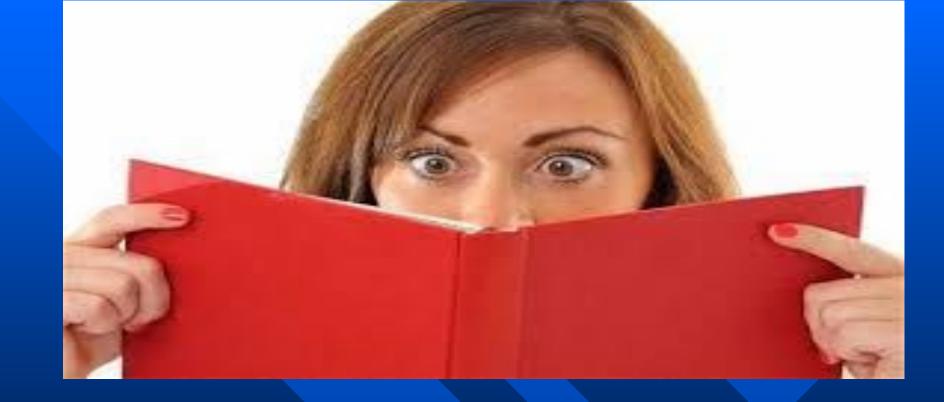
Jamie Oliver is a well-known name in every UK household (дом)



I admire his passion for improving the food we eat



### Enjoy reading paragraph 1



### Before you read paragraph 2



His first project Fifteen aimed to help young people



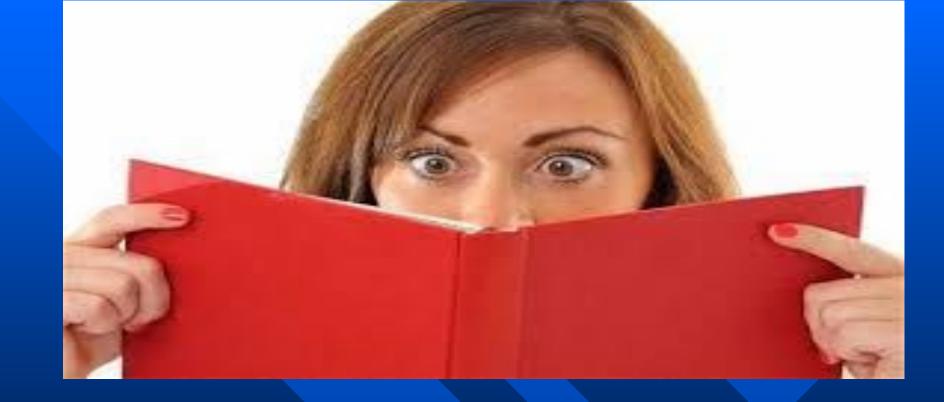
### I remember on trainee [trei'ni:]



It's this kind of success story that makes Jamie and his projects so special



#### Enjoy reading paragraph



### Before you read paragraph 3



The aim is to teach people how to cook healthy affordable (доступный) food



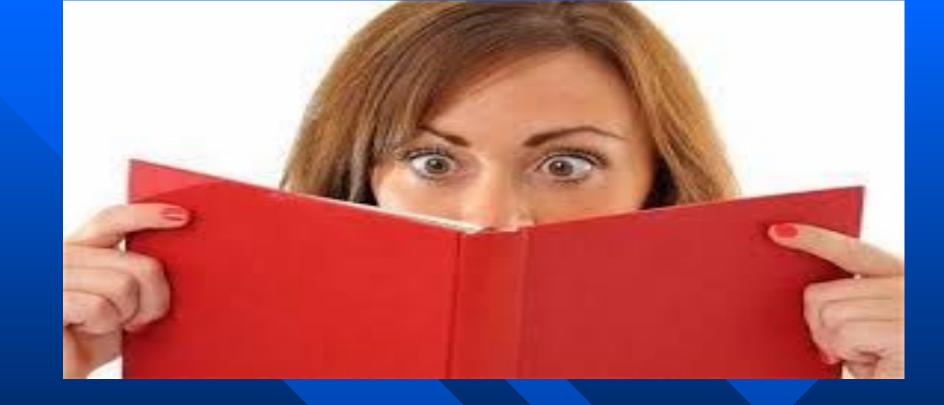
The aim is to encourage each person to pass on the recipe they learned to four other people

# TRANSLATE

Thousands of people have changed their cooking habits



### Enjoy reading paragraph



### Before you read paragraph 4

# TRANSLATE

### It's not only adults, but children too



It was difficult to convince some of the children

#### Enjoy reading!!!





4



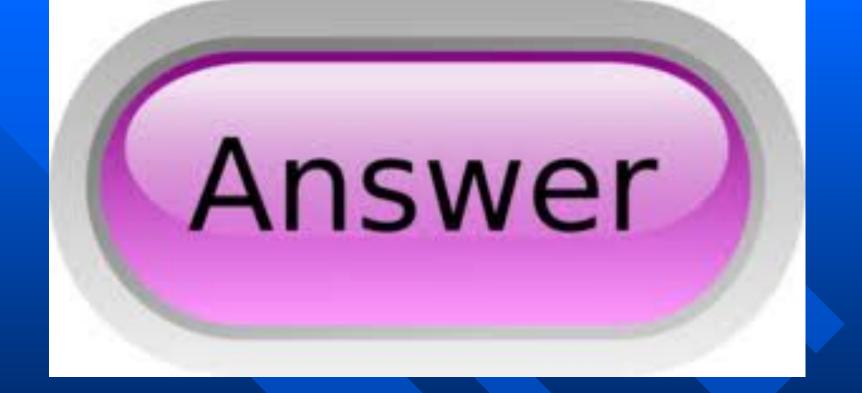
### Exercise 2 Page 30



# In which areas has Jamie Oliver make a difference to people's lives?

# Answer

### A. Training chefs in restaurants



### D. Working with unemployed people

# Answer

### E. Teaching children about good food



### Exercise 3 Page 30



### Complete each sentence with one word

1. When he was young Jamie Oliver wanted to manage a restaurant

2. When the trainees join the Fifteen program, they're young and unemployed

3. After Lloyd Hayes left Fifteen, he became a professional chef

4. Each person teaches a recipe to four other people

5. Some schools decided to change their menus



### Exercise 4 Page 30



### Find the phrases in the text

# nhruse

### 1. His passion for (paragraph 1)



### 1. I admire his passion for improving the food

# nhrase

### 2. No previous experience (paragraph 2)



#### 2. He tool fifteen unemploed young people with no previous experience of cooking

# nhruse

### 3. top-class chefs (paragraph 2)



# 3. He trained them to be top-class chefs in his restaurant

# nhruse

### 4. Success story (paragraph 2)



4. I think it's this kind of success story that makes Jamie and his projects so special

# nhrase

### 5. Affordable food (paragraph 3)



# 5. To teach people how to cook healthy affordable food

# nhrase

### 6. Cooking habits (paragraph 3)



# 6. Thousands of people have changed their cooking habits as a result