

IN THE KITCHEN

Cooking and baking is both physical and mental therapy.

-Mary Berry



We are going to learn :

- 📌 describing simple processes
- 📌 expressing preferences
- 📌 making simple inquiries

UNIT 3

UNIT 3 IN THE KITCHEN

Common Expressions

It's easy to make an omelette.

I'll try it as soon as possible.

Which country does pasta belong to?

I have a sweet tooth.

Let's start.

What can I use to cook soup?

Do I use two or three eggs?

How many steps are there in the recipe?

How much butter do you need?

How long does it take to bake cookies?

What is the following step after mixing?

What are the ingredients of a cake?

How do you usually cook chicken?

Let me tell you how to make an omelette.

First, put some oil into a pan.

Second, mix two eggs in a bowl.

Then add some salt.

After that, add some cheese and milk.

Finally, pour the mixture into the hot pan.

Serve it hot.

How do you serve soup?

What is the process?

Omlet yapmak çok kolay.

En kısa zamanda deneyeceğim.

Makarna hangi ülkeye ait?

Ben tatlıya düşkünüm.

Hadi başlayalım.

Çorba yapmak için ne kullanabilirim?

İki yumurta mı üç yumurta mı kullanayım?

Tarifte kaç adım var?

Ne kadar tereyağına ihtiyacın var?

Kurabiyelerin pişmesi ne kadar sürer?

Karıştırmadan sonraki adım nedir?

Bir kekin malzemeleri nelerdir?

Tavuğu genelde nasıl pişirirsin?

Sana omletin nasıl yapıldığını anlatayım.

İlk olarak bir tavaya yağ koy.

İkinci olarak bir kasede 2 yumurtayı karıştır.

Daha sonra tuz ekle.

Ondan sonra peynir ve süt ekle.

Son olarak karışımı sıcak tavaya dök.

Sıcak servis et.

Çorbayı nasıl servis edersin?

Yapım aşaması / süreç nedir?



VOCABULARY 1

COOKING VERBS

grill	ızgarada pişirmek	put	koymak
serve	servis etmek	mix	karıştırmak
fry	kızartmak	pour	dökmek
bake	fırında pişirmek	drain	süzme, suyunu çekmek
roast	fırında kızartmak	boil	kaynatmak
prepare	hazırlamak	chop	doğramak
cook	pişirmek	peel	soymak
marinate	terbiye etmek	dice	küp küp kesmek
season	baharat katmak, çeşnilendirmek	spread	yaymak / sürmek
taste	tatmak	sprinkle	serpmek
add	eklemek	crack	kırmak
whisk	çırpmak	rinse	durulamak
knead	yoğurmak	crush	ezmek
shape	şekil vermek	cover	kaplamak
mash	ezmek, püre yapmak	slice	dilimlemek
roll	yuvarlamak	tie	birleştirmek
cut	kesmek	heat	ısıtmak
squeeze	sıkmak	stir	karıştırmak
grate	rendelemek	steam	buharda pişirmek
place	yerleştirmek		

LEARN STEP BY STEP

EXERCISES

1

Write the verbs under the pictures.

grill

bake

whisk

knead

drain

spread

grate

slice

1.



knead

2.



grate

3.



grill

4.



drain

5.



slice

6.



spread

7.



whisk

8.



bake

2

Fill in the blanks with the given verbs below.

crack

squeeze

mash

pour

rinse

heat

add

chop

1. Firstly, put some oil into a pan and **heat** it.
2. **Crack** two eggs in a big bowl.
3. I always wash the dishes with some washing-up liquid and **rinse** them.
4. Can you **mash** the potatoes and mix in the butter?
5. This soup isn't tasty. Let's **add** some salt and spices to it.
6. **Chop** two tomatoes and an onion for the salad, please.
7. You should **pour** a glass of milk over the mixture.
8. Can you **squeeze** two lemons for me? I need some lemon juice.

3

Put the letters into the correct order to find the verbs. Then write them in the spaces.

1. inksprle
sprinkle
2. uscrh
crush
3. ilbo
boil
4. cedi
dice
5. irst
stir
6. elpe
peel
7. inatmare
marinate
8. asosen
season
9. parpree
prepare
10. vecor
cover

4

Match the halves to make a phrase.

1. knead **7** a. the onions
2. season **6** b. pasta
3. whisk **1** c. the dough
4. mash **4** d. the potatoes
5. heat **5** e. the oil
6. drain **8** f. the cookies
7. chop **3** g. the eggs
8. shape **2** h. the chicken

VOCABULARY 2

TRADITIONAL DISHES

Sushi	→	Suşi
Samosa	→	üçgen şekilde geleneksel bir Güney Asya yemeği
Pizza	→	Pizza
Taco	→	Tako, geleneksel bir Meksika yemeği
Steak	→	Biftek
Manti	→	Manti

EXERCISES

1

Match the traditional dishes to the pictures.

a. Samosa

b. Manti

c. Pizza

d. Taco

e. Steak

f. Sushi

1.



f

2.



a

3.



d

4.



c

5.



b

6.



e

2

Fill in the gaps with the words below.

samosas

steak

sushi

manti

1. **Billy** : How about going to the new Japanese restaurant?
Edison : Great idea. I feel like eating some delicious **sushi** .

2. **Manti** _____ is a traditional dish in Turkey. It is a small piece of dough filled with minced meat. It is served with garlicky yogurt.
3. **Sandra** : Do you like Indian cuisine?
Laura : Yeah! I love spicy Indian dishes. **Samosas** _____ are my favorite.
4. **Edward** : My favorite food is **steak** _____ .
It is a high quality beef grilled or fried.
Brian : I agree with you. I love it, too!

VOCABULARY 3

VERB PHRASES

graduate from	→	... -den mezun olmak	cut into halves	→	yarıya bölmek
step into	→	adım atmak	be famous for	→	ile ünlü olmak
take part in	→	yer almak	belongs to	→	ait olmak
related to	→	ilgili olmak	have a sweet tooth	→	tatlıya zaafı olmak/ düşkün olmak
go well with something	→	bir şey ile iyi gitmek			

EXERCISES

1

Fill in the gaps with the verb phrases below.

goes well with

are famous for

have a sweet tooth

belongs to

cut them into halves

1. Many people **have a sweet tooth**. They never refuse chocolate, ice-cream or cookies.
2. Sushi **belongs to** Japan, but it's a world-famous food.
3. **Fred** : What shall I do with these strawberries?
Helin : **Cut them into halves**, please.
4. I think lemonade always **goes well** light snacks.
5. India and Mexico **are famous for** their spicy dishes.

2

Circle the correct option in each sentence.

1. Arda Türkmen **graduated from / stepped into** his professional life when he was young.
2. Pizza and pasta **belong to / famous for** Italy.
3. Sarah takes **part in / has a sweet tooth**. She eats lots of chocolate every day.
4. What is your country **famous for / belongs to**?
5. Nora wants to **go well with / take part in** a cookery workshop.

VOCABULARY 4

KITCHEN TOOLS

spoon	→	kaşık	mixing bowl	→	karıştırma kasesi
teaspoon	→	çay kaşığı	baking tray	→	fırın tepsi
tablespoon	→	yemek kaşığı	pot	→	tencere
ice-cream spoon	→	dondurma kaşığı	bowl	→	kase
fork	→	çatal	bottle	→	şişe
knife	→	bıçak	glass	→	bardak
pan	→	tava	cup	→	fincan
saucepan	→	tencere, derin tava	peeler	→	soyacak
plate	→	tabak	blender	→	karıştırıcı
oven	→	fırın	grater	→	rende

EXERCISES

1

Put the letters into the correct order to find the words. Then write them in the spaces.

- | | | | |
|---------------|-------------------|-------------|-----------------|
| 1. tbtle | bottle | 7. asgls | glass |
| 2. lesptaboon | tablespoon | 8. ucepsaan | saucepan |
| 3. ndbleer | blender | 9. atple | plate |
| 4. elpeer | peeler | 10. eovn | oven |
| 5. tegrar | grater | 11. ifkne | knife |
| 6. ospon | spoon | 12. wbol | bowl |

2

Match the verbs to the kitchen tools.



- | | |
|----------|----------------------|
| 1. bake | <u>7</u> a. glass |
| 2. cut | <u>6</u> b. bowl |
| 3. drain | <u>8</u> c. teaspoon |
| 4. eat | <u>2</u> d. knife |
| 5. boil | <u>1</u> e. oven |
| 6. mix | <u>4</u> f. fork |
| 7. drink | <u>3</u> g. strainer |
| 8. stir | <u>5</u> h. saucepan |



3

Match the words / phrases with the pictures.

a. peeler

c. saucepan

e. baking tray

b. pan

d. oven

f. grater

1.



f

2.



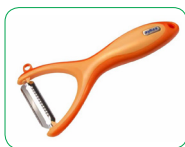
d

3.



c

4.



a

5.



b

6.



e

4

Circle the correct option in each sentence.

- You need a large **pan** / **pot** to make soup.
- You should add a **teaspoon** / **fork** of salt to the mixture.
- For this dessert, there is no need to preheat the **blender** / **oven**.
- Crack two eggs in a medium-sized **baking tray** / **bowl**.
- There isn't any milk in the **bottle** / **peeler**.
- I'm looking for the **strainer** / **cup** to drain the pasta.
- Adding two **graters** / **cups** of sugar is the next step of this recipe.
- Use a sharp **knife** / **tablespoon** to chop the onions.

5

Fill in the blanks with the words given below.

- spoon mixing bowl saucepan
 bottles blender

- I prefer glass **bottles** because they are healthy and eco-friendly.
- This food isn't very pleasant to it. I think I should add a **spoon** of honey to it to make it taste better.
- My mother doesn't like using a **blender** to mix food. She always uses a fork or a spoon.
- Pauline boiled some pasta in a big **saucepan** for her guests yesterday.
- I need a small **mixing bowl** to put the liquid ingredients in.

VOCABULARY 5

ADJECTIVES

well-known	→	tanınmış	large	→	geniş, büyük
freshly squeezed	→	taze sıkılmış	powdered	→	toz haline getirilmiş
professional	→	profesyonel	soft	→	yumuşak
sour	→	ekşi	preheated	→	önceden ısıtılmış
rich	→	zengin	tasty	→	lezzetli
different	→	farklı	fresh	→	taze
various	→	çeşitli	handful	→	bir tutam
particular	→	özel	homemade	→	ev yapımı
practical	→	pratik	salty	→	tuzlu
easy	→	kolay	fatty	→	yağlı
sweet	→	tatlı	crushed	→	ezilmiş
spicy	→	baharatlı	traditional	→	geleneksel
medium	→	orta			

LEARN STEP BY STEP

EXERCISES

1

Complete the sentences with the words / phrases below.

- crushed sour preheated professional
 traditional freshly squeezed fatty homemade

- Gordon Ramsey is a **professional** chef. He has amazing recipes and cooking styles.
- Sushi is a **traditional** Japanese dish.
- Judy's mother baked these cookies yesterday. They are **homemade**.
- Thomas drinks a glass of **freshly squeezed** orange juice every morning.
- Lemons are **sour** and chocolate is sweet.
- Junk food is unhealthy because it's **fatty**.
- Now you need to add two cloves of **crushed** garlic to the mixture.
- Julia baked some delicious chocolate cookies in the **preheated** oven an hour ago.

2

Look at the pictures and complete the sentences with the words below.

tasty

salty

large

sour

spicy

rich

well-known

soft

1.



This lemonade is too **sour** to drink.

2.



Mexican food is usually **spicy**.

3.



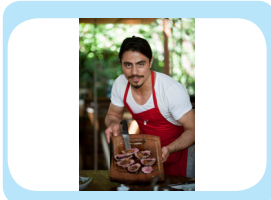
I love my mother's cookies. They are **tasty**.

4.



Turkish cuisine is very **rich**. They have lots of traditional dishes.

5.



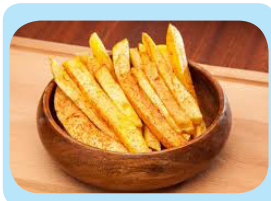
Nusret is a **well-known** chef in the world. People love his meat recipes.

6.



Cakes are **soft** and sweet.

7.



French fries are too **salty** to eat.

8.



We need a **large** mixing bowl to prepare the ingredients.

3

Put the letters into the correct order to find the words. Then complete the sentences.

1. Harry sometimes puts some **powdered** (derepowd) milk in his coffee.
2. Children should eat **fresh** (esfrh) fruit and vegetables because they are healthy.
3. Add a **handful** (dfuhanl) of herbs to the soup to make it taste better.
4. Gary wants to bake **different** (ferdifent) cookies today.
5. You can find lots of **practical** (cticpraal) pasta recipes on this website.
6. I think it's not **easy** (seay) to cook lentil soup.
7. Cakes and cookies are **sweet** (eswet).
8. Tony is a great chef, so he has **various** (iovarus) reasons to write a cookery book.

LEARN STEP BY STEP

4

Find and circle the words in the word-search puzzle.

POWDERED
PARTICULAR

SWEET
TASTY

TRADITIONAL
FRESH

VARIOUS
HANDFUL

I	Y	S	N	G	O	W	Z	Z	B	J	S	N	F	F	X	F
Q	K	W	P	O	W	D	E	R	E	D	C	C	T	X	E	F
Y	G	E	T	Y	K	Q	O	G	M	S	I	R	A	A	X	S
G	J	E	B	R	D	A	Y	C	X	L	L	Y	S	J	G	A
V	Z	T	V	R	L	U	V	G	D	P	O	A	T	T	B	F
D	R	J	U	Y	Q	P	T	D	R	H	L	M	Y	P	N	X
M	E	N	T	R	A	D	I	T	I	O	N	A	L	X	R	W
L	D	S	D	N	B	E	G	T	B	S	N	C	U	Y	H	Q
L	H	A	N	D	F	U	L	T	G	Y	M	M	Y	N	Y	X
X	H	J	P	A	R	T	I	C	U	L	A	R	W	L	G	H
J	N	U	M	A	T	K	B	E	T	F	R	E	S	H	O	D
U	C	Y	Q	M	H	C	Z	N	G	V	A	R	I	O	U	S
E	J	W	Z	V	T	X	U	A	O	X	W	P	J	V	M	O

VOCABULARY 6

INGREDIENTS

meat	→	et	butter	→	tereyağı
chicken	→	tavuk	sugar	→	şeker
salt	→	tuz	dough	→	hamur
pepper	→	biber	honey	→	bal
oil	→	yağ	mince	→	kıyma
olive oil	→	zeytin yağı	breadcrumbs	→	ekmek kırıntıları
vinegar	→	sirke	black pepper	→	karabiber
spice	→	baharat	cumin	→	kimyon
herb	→	bitki / ot	coconut powder	→	hindistan cevizi tozu
egg	→	yumurta	red pepper	→	kırmızı biber
cheese	→	peynir	lentil	→	mercimek
milk	→	süt	cocoa	→	kakao
bitter chocolate	→	siyah çikolata	cinnamon	→	tarçın
vanilla	→	vanilya	flour	→	un
rice	→	pirinç	rice flour	→	pirinç unu

EXERCISES

1

Choose the correct option in each sentence.

- To marinate the **cinnamon** / **chicken** you can use the mixture of red and black pepper and salt.
- Knead the **dough** / **rice** until it gets soft. Then you can roll it.
- When I feel ill, I always have spicy **lentil** / **oil** soup to get well.
- Sharon has a sweet tooth. She eats at least two bars of **crackers** / **bitter chocolate** every day.
- I need to buy some **minced** / **spicy** beef to make some meatballs for lunch.

2

Put the letters into the correct order to find the words. Then complete the sentences.

- I don't want any **vinegar** (egvinar) on my salad.
- Some people like fish with **cumin** (micun) sauce.
- I prefer using some **cinnamon** (namcinon) when I bake cookies.
- Fred is going to buy some **honey** (nehoy) for breakfast.
- I don't prefer using brown **sugar** (asugr) in my tea.

3 Write each word / phrase under the correct picture.

- coconut powder
- honey
- cheese
- rice flour
- dough
- vinegar
- breadcrumbs
- cinnamon

1. 

cinnamon

2. 


coconut powder

3. 

honey

4. 

cheese

5. 


rice flour

6. 

dough

7. 

breadcrumbs

8. 

vinegar

4 There are the names of 8 ingredients in the word-search puzzle. Find them and circle.

I	A	U	O	I	L	D	O	U	G	H	I	I	O	K
B	X	L	P	R	F	J	U	W	E	C	Y	V	E	G
S	D	N	S	C	X	N	M	P	Y	I	Q	A	D	Z
H	C	Z	A	T	Y	K	G	F	P	V	P	N	C	D
L	G	D	C	R	F	A	S	W	D	Y	U	I	E	H
E	P	E	Q	W	L	H	N	T	K	D	L	L	T	M
N	L	C	C	I	N	N	A	M	O	N	R	L	F	T
T	G	A	I	X	N	A	M	O	P	N	I	A	C	J
I	P	E	P	P	E	R	K	P	S	S	C	W	J	O
L	V	Q	L	C	H	E	E	S	E	B	E	L	I	O

VOCABULARY 7

FRUIT & VEGETABLES

pepper	→	biber	onion	→	soğan
tomato	→	domates	garlic	→	sarımsak
blueberry	→	böğürtlen	mint	→	nane
kiwi	→	kiwi	mint leaf	→	nane yaprağı
banana	→	muz	carrot	→	havuç
strawberry	→	çilek	potato	→	patates
grape	→	üzüm	parsley	→	maydanoz
cranberry	→	yabanmersini / kıvılcık	cucumber	→	salatalık
lemon	→	limon	basil	→	fesleğen

EXERCISES

1 Write the words under the pictures.

- basil cucumber mint grape
 blueberry garlic parsley pepper

1.  papper	2.  basil	3.  garlic	4.  cucumber
5.  grape	6.  mint	7.  blueberry	8.  parsley

2 Circle the odd one in each category.

- | | | | |
|--------------|------------|-----------|-----------|
| 1. onion | pepper | carrot | blueberry |
| 2. garlic | strawberry | grape | kiwi |
| 3. parsley | mint | basil | banana |
| 4. cranberry | grape | blueberry | potato |
| 5. lemon | banana | grape | mint leaf |

3

Fill in the gaps with the words below.

 mint leaves carrots pepper lemon potatoes parsley

1. Serve your homemade lemonade with some **mint leaves**. They'll give the lemonade a fresh taste.
2. You should add a teaspoon of freshly squeezed **lemon** juice to your soup.
3. Can you boil and mash these **potatoes** for lunch, please?
4. I can't eat this **papper** because it's too hot.
5. Olga prefers decorating her meals with some **parsley**. She loves this herb because she thinks it adds flavor to food.
6. People think that rabbits love **carrots**, but that's not completely true.

4

Fill in the gaps with the words below.

**ACROSS**

3. a long, thin, green vegetable with dark green skin, usually eaten uncooked in salads
4. a vegetable with a strong smell and flavour
5. a small juicy red fruit that has small brown seeds on its surface
8. a long, thin and orange vegetable

DOWN

1. a small, round, red fruit with a sour taste
2. an oval fruit that has a yellow skin and sour juice
6. a long, curved fruit with a yellow skin and soft, sweet, white flesh inside
7. a round and usually yellow vegetable that grows underground

VOCABULARY 8

NOUNS

cuisine	→	mutfak (Türk mutfağı ...vb.)	ingredient	→	içerik / malzeme
meal	→	yemek	process	→	süreç
sauce	→	sos	cracker	→	kraker
experience	→	deneyim	salad	→	salata
step	→	adım	pancake	→	krep
piece	→	parça	flat	→	düz
guest	→	misafir	bread	→	ekmek
method	→	yöntem	rest	→	kalan
preparation	→	hazırlık	fridge	→	buzdolabı
workshop	→	çalıştay / seminer	biscuit	→	bisküvi
tip	→	ipucu	walnut	→	ceviz
clue	→	ipucu	mixture	→	karışım
half	→	yarım	surface	→	yüzey
field	→	alan	place	→	yer
omelette	→	omlet	soup	→	çorba
pasta	→	makarna	gastronomy	→	yemek sanatı
cookie	→	kurabiye	department	→	bölüm
recipe	→	tarif	pinch	→	tutam
clove	→	diş (sarımsak)			

NOUN / ADJECTIVE PHRASES

professional life	→	iş hayatı
cooking method	→	yemek pişirme metodu
fruit salad	→	meyve salatası
lemon juice	→	limon suyu
vegetable soup	→	sebze çorbası
sweet tooth	→	tatlıya düşkünlük
Culinary Art	→	yemek pişirme sanatı

EXERCISES

1

Match the halves of the noun / adjectives phrases.

- | | | |
|-----------------|----------|------------|
| 1. sweet | <u>1</u> | a. tooth |
| 2. lemon | <u>7</u> | b. life |
| 3. Italian | <u>6</u> | c. soup |
| 4. Culinary | <u>2</u> | d. juice |
| 5. fruit | <u>3</u> | e. cuisine |
| 6. vegetable | <u>8</u> | f. method |
| 7. professional | <u>4</u> | g. Arts |
| 8. cooking | <u>5</u> | h. salad |

2

Write the words under the pictures.

 pancakes walnuts crackers fridge cookies bread pasta clove

1.



crackers

2.



clove

3.



pasta

4.



walnuts

5.



pancakes

6.



fridge

7.



cookies

8.



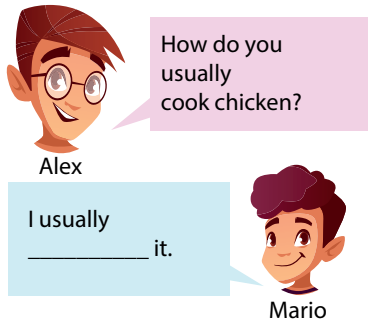
bread

3

Circle the correct option in each sentence

- Just add a **pinch** / rest of salt to the mixture, please.
- Sarah is a great cook. She has lots of roasted chicken **recipes** / steps.
- Marie** : How do you prepare this dish? Can you give me some information about its **surface** / **process**?
- Gerard** : Sure. It's very easy.
- My brother is going to attend a series of **workshops** / fields about Italian cuisine.
- Gary's mother always gives people helpful **crackers** / **tips** about how to cook pasta dishes.
- You should keep this pudding in the **method** / **fridge** for two hours because it's served cold.
- I helped my mother with the **preparation** / **clue** of the lunch yesterday.
- Gastronomy is a **mixture** / **field** related to cooking and serving.

13.



- A) grate roast
C) peel D) tie

14. Wolfgang Puck is a _____ American chef. He has interesting cooking methods and incredible recipes.

Which option IS NOT suitable to complete the sentence?

- A) famous B) professional
C) well-known D) handful

15.

- _____ ? _____
- vanilla - butter
- flour - vinegar
- milk - mince
- sugar - lentil

Choose the best title for the list above.

- A) Cucumbers B) Workshops
 C) Ingredients D) Fields

16. I'm fond of eating vegetables. Strawberries, bananas and cranberries are my favorite.

Which underlined word is WRONG?

- A) strawberries B) vegetables
C) bananas D) cranberries

17. I. mash → potatoes
II. marinate → chicken
III. chop → soup
IV. boil → water

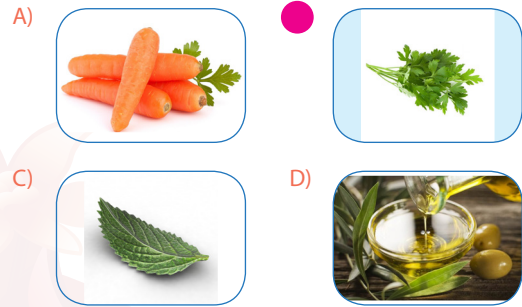
Which of the pairs is WRONG?

- A) I B) II C) III D) IV

18.



Which picture IS NOT related to the list above?



19.



Which verb DOES NOT match with one of the pictures above?

- A) season B) whisk
 C) chop D) spread

20.



I need an oven, a baking tray, a pan for the sauce and a mixing bowl to roast the chicken.

Which of the following IS NOT one of the kitchen tools that Lilly needs for roasting chicken?



GRAMMAR 1

Describing Simple Processes

• Sequence Adverbs

We use the sequence adverbs "**first**", "**next**", "**then**", "**after that**" and "**finally**" to describe the order in which two or more actions happen or if there are number of steps in an instruction.

First,	→	boil some water in a kettle.
Second,	→	pour the water in a cup.
Next,	→	put the teabag into the water.
After that,	→	add some sugar and milk.
Finally,	→	take out the teabag and enjoy it.



IMPERATIVES

We usually use imperatives to give orders or instructions.



Positive Form

Add	a pinch of parsley.
Put	some olive oil.
Drain	the pasta with a strainer.
Stir	the coffee.



Negative Form

Don't	add	any salt to the soup.
	sprinkle	any parsley.
	chop	the onions.
	pour	any milk into my coffee.



EXERCISES

1

Circle the correct options in the recipe.

It is easy to make an omelette. You don't have to be a cook to make a great omelet. All you need is to follow a recipe. You need two eggs, some butter, some cheese, some milk and some salt and pepper.

First / **Then**, put some butter into a pan and heat it. **Second** / **Finally**, mix two eggs in a mixing bowl.

Then / **First**, add some cheese and milk. **After that** / **Second**, pour the mixture into the hot pan.

Finally / **Next**, add some salt and black pepper and serve it. Bon Appetite!

2

Put the sentences into the correct order.

- (2) Second, cut them into small pieces.
- (5) Finally, add the lemon juice and some honey.
- (4) After that, squeeze the lemon.
- (3) Put them into a small bowl, and then add some blueberries and cranberries.
- (1) First, peel the apples and bananas.



LEARN STEP BY STEP

3

Circle and correct the mistakes in the sentences.

1. Serving your freshly squeezed lemonade with mint leaves.
Serve _____ .
2. Doesn't add more than a teaspoon of salt to the steak.
Don't _____ .
3. After covering the carrot balls with coconut powder, let's it cool for 1 hour.
let _____ .
4. First, you can serve your grilled steak with herbs.
Finally _____ .
5. Pours the sauce and serve it.
Pour _____ .
6. You put some oil into the pan and heat it.
Put _____ .

GRAMMAR 2

Expressing Preferences

We use 'prefer' to express our preferences.



Positive Form

I We You They	prefer	cooking pasta.
He She It	prefers	fresh fruit.



Negative Form

I We You They	don't prefer	eating pizza.
He She It	doesn't prefer	grilling meat.



Question Form

Do	I we you they	prefer	making an omelette to frying potatoes?
Does	he she it	prefer	Turkish cuisine to American cuisine?



EXERCISE

Circle the correct option in each sentence

- Kim** : Does Ali **prefer** / **prefers** homemade lemonade?
Recep : No, he thinks it is a bit sour. He **prefer** / **prefers** drinking fruit juice.
- Alp is a well-known Turkish chef. He **prefer** / **prefers** taking part in each step of preparing, cooking and serving.
- Sally** : **Do** / **Does** you prefer roasting or frying chicken?
Lilly : I generally **prefer** / **prefers** roasting it, but I rarely fry it.
- My father and I **prefer** / **prefers** fruit salad in summers, but my mom **doesn't prefer** / **doesn't prefers** it. She **prefer** / **prefers** carrot balls.
- Mahmut and Buse **don't** / **doesn't** prefer Indian cuisine.
- Patricia** : Which one **do** / **does** you prefer? Pizza or pasta?
Carol : I **prefer** / **prefers** pasta.
- I don't know what she **prefer** / **prefers** eating, but I'm sure everyone likes my pasta with the tomato sauce.
- He doesn't **prefer** / **prefers** using a knife while eating meat. He only uses a fork.

GRAMMAR 3

Making Simple Inquiries

Can / Can't

"Can" is used to talk about abilities/inabilities, requests and possibilities. "can't" is the negative form of "can".

LEARN STEP BY STEP

Positive Form

I We You They He She It	can	shape the dough by kneading.
---	-----	------------------------------

Negative Form

I We You They He She It	can't / can not	roast chicken.
---	-----------------	----------------

Question Form

Can	I we you they he she it	cook pizza?
-----	---	-------------

Short Answers

I you we Yes, they can. he she it	I you we No, they can not. / can't. he she it
---	---

EXERCISES

1 Fill in the blanks with the correct forms of 'can'.

- Selin is a great cook. She **can** cook delicious meals.
- Kevin** : How well **can** you bake chocolate cookies.
Nancy : To be honest, I'm terrible at cooking. I **can't** even cook pasta.
- Sally** : **Can** you chop the onions for me?
Mark : Sure.
- I **can't** cook meatballs. It's too difficult for me.

Should / Shouldn't

We use **should** and **shouldn't** to give advice or talk about what we think is right or wrong.



Positive Form

I We You They He She It	should	use three eggs for the omelette.
---	--------	----------------------------------



Negative Form

I We You They He She It	shouldn't	eat pasta every day.
---	-----------	----------------------



Question Form

Should	I we you they he she it	add some more salt?
--------	---	---------------------



Short Answers

I you we Yes, they should. he she it	I you we No, they should not. / shouldn't. he she it
--	--



EXERCISES

1

Circle the correct option in each sentence.

- You **should** / **shouldn't** put too much salt in your lentil soup.
- Marie** : **Should** / **Can** you chop the onions when I am grating the carrots?
Kevin : Sure. I'll be happy to help you.
- Henry **can** / **should** use many cooking methods in the kitchen. He's very good at cooking.
- Before grilling meat, you **can** / **should** leave it in a mixture of vinegar, oil and herbs to make it taste better.
- Helen** : What should I do to lose weight?
David : You **should** / **shouldn't** eat fatty meals and you **should** / **shouldn't** prefer healthy dishes like vegetable soup and salad.
- Kim** : How much salt **should** / **can** I add to the beef?
Vernon : You should add a teaspoon of salt after cooking it.



ATTENTION!



Study the dialogues in the box.

- A** : Do I use two or three eggs to make an omelette?
B : Use three eggs because I am very hungry today.
- A** : How much sugar do you need for the cookies?
B : A cup of sugar is enough.
- A** : How many steps are there in the recipe?
B : There are four steps.
- A** : How long does it take to cook pasta?
B : It takes 8 minutes. If you want to prepare some sauce you need 10 more minutes.

2

Fill in the blanks with the words / phrases below.

how much

do I use

can

how many

how long

should

- Helin** : **How many** _____ bananas do we have at home?
Melek : There are seven bananas, but we need 5 more.
- You **can** _____ make tasty cakes with this recipe.
- Barış** : **Do I use** _____ 2 or 3 cloves of garlic?
Seda : 2 cloves of garlic will be enough. But you can use more if you like.
- Marco** : **How much** _____ milk should I add to the mixture?
Felicia : Add 4 cups of milk and let it cool.
- If you want to be fit, you **should** _____ do sports and eat healthy food.
- Kevin** : **How long** _____ does it take to make an omelette?
Richard : It takes only 15 minutes.

GRAMMAR TEST |

1 – 5 : For these questions, choose the correct options according to the passage.

In the morning, I usually prefer drinking Turkish coffee because it makes me feel energetic. It's very easy to make Turkish coffee. You (1) _____ make great coffee at home by following this recipe. (2) _____, put half a tablespoon of coffee into a coffee pot. Second, (3) _____ a teaspoon of sugar and stir. And (4) _____ pour a cup of water into the coffee pot. Finally, stir it while boiling over medium heat. Your coffee is ready. Good appetite. If you want your coffee to taste better, you (5) _____ use cold water.

1.

A) should	<input checked="" type="radio"/> can
C) prefer	D) can't
2.



A) Finally	B) Then
C) After that	<input checked="" type="radio"/> First
3.

<input checked="" type="radio"/> add	B) added
C) adding	D) adds
4.

<input checked="" type="radio"/> then	B) first
C) after	D) next
5.

<input checked="" type="radio"/> should	B) dislike
C) prefer	D) like

6 – 16 : For these questions, choose the correct options to fill in the blanks.

6.  _____ does it take to roast chicken?
Jason
-  It takes 20 minutes to prepare it, and 40 minutes to roast it.
Will
- | | |
|-------------|---|
| A) How much | B) How well |
| C) How many | <input checked="" type="radio"/> How long |

7. My sister _____ Japanese cuisine to American cuisine.
- | | |
|--|---------------|
| A) prefer | B) is prefer |
| <input checked="" type="radio"/> prefers | D) preferring |

8. **Susan** : _____ you prefer cooking pizza or chicken?
Laura : I usually prefer cooking pizza because I am keen on Italian cuisine.
- | | |
|-------------------------------------|--------------|
| <input checked="" type="radio"/> Do | B) Which |
| C) Does | D) How often |

9. Dorothy _____ hot drinks like tea or coffee.
- | | |
|---|--------------------|
| A) don't prefer | B) doesn't prefers |
| <input checked="" type="radio"/> doesn't prefer | D) isn't prefer |

10. **Kimberly** : You shouldn't _____ too much ice cream. It's unhealthy.
Daniel : You're right, but I have a sweet tooth.
- | | |
|-----------|--------------------------------------|
| A) to eat | <input checked="" type="radio"/> eat |
| C) eating | D) to eating |

READING

1. Read and circle the correct options in the recipe.

Steak Time!

Irish Proverb: 'Laughter is brightest where the food is best.'

Today I am going to give you a fascinating recipe and make you laugh.

Ingredients

- 500 grams of boneless beef
- An onion
- Some honey
- 3 cloves of garlic
- Some black pepper, cumin and salt
- 3 tablespoons of olive oil
- A butter
- A cup of milk



Process

- First, grate the **honey / onion** and cloves into a large bowl.
- Second, pour the **honey / butter** into it. Then add some black pepper and cumin.
- Next, put the beef into a bowl and pour a cup of **olive oil / milk** and leave for 15 minutes.
- Then tie the mixture of onion, garlic, honey and **milk / spices** with the beef before adding 3 tablespoons of olive oil.
- Knead the new mixture for 10 minutes.
- Heat the **butter / salt** in a pan, and put the mixture into it.
- After it is cooked, add some **salt / flour**.
- You can serve it with some **herbs / rice** flour if you like.



Bon Appetite!

2. Read the information again to mark the statements as 'T' for true, 'F' for false and 'NG' for not given.

1. We don't need any sweet ingredients for this dish.
2. We need to use some liquid ingredients to cook the steak.
3. It takes 15 minutes to prepare this dish.
4. This is a traditional English dish.
5. The dish includes some spices and vegetables.
6. You should only eat this dish at lunch time.

T / F / NG
T / F / NG
T / F / NG
T / F / NG
T / F / NG
T / F / NG

3. Which of the following questions IS NOT answered?

- A) How can I serve this dish?
- B) How much milk do I need to use for this dish?
- C) What should I do after grating the onion?
- D) For how many people is this dish?

1.



Sila

I am keen on cooking chicken. I love cooking and eating it. I usually prefer roasting chicken.

Which picture shows Sila's cooking method?

A)



B)



C)



2.

SAUCY BAKED CHICKEN

Step 1

Heat the oven to 200° C and put two tomatoes, 3 cloves of garlic and some olive oil into a baking tray.

Step 2

Season the chicken with a teaspoon of black pepper, two teaspoons of salt and ½ teaspoon of cumin.

Step 3

Put the seasoned chicken into the baking tray and put the tray into the oven.

Step 4

Roast until the chicken is browned (40 to 45 minutes) and serve it warm.

Which picture is related to the final step of the recipe?



B)



C)



D)



3. **Sally** : I'm very hungry. I want to eat some sweet food for breakfast.

Terry : Sure. _____ .

Sally : Great idea. We need to check the ingredients.

Choose the best option to complete the dialogue.

- A) I don't have a sweet tooth
- B) We can prepare a meat dish
- C) Let's make some honey pancakes
- D) I prefer spicy food to sour food

4. **Kerem** : _____?

Diego : Yes, it's very tasty. I'm very keen on Japanese cuisine.

Kerem : _____?

Diego : No, not really. I don't prefer hot and spicy food.

Kerem : Oh, really. I love spicy food. By the way, I'm so hungry, and I want to eat out. _____?

Diego : That's a good idea, but take me to a nice Japanese restaurant, please. I feel like eating some sushi.

Which of the following questions DOES NOT Kerem ask Diego?

- A) What about Mexican dishes
- B) Do you like sushi
- C) Would you like to join me
- D) Do you prefer pasta to sushi

5. **Waiter** : Would you like some dessert after your main course?

Tom : No, thanks. _____ .

Which option IS NOT suitable to complete the dialogue?

- A) I don't prefer sweet food
- B) I have a sweet tooth
- C) I'm on a diet
- D) I don't want any dessert

6. I. Mix the dry ingredients.
- II. Knead the dough.
- III. Roll out the dough.
- IV. Shape the cookies.
- V. Bake the cookies in the oven.

Which picture shows the second step of the recipe?

A)



C)



D)



7 – 8: Answer these questions according to the passage.

Budy Valastro is a well-known pastry chef. He is a real professional in the field of making pastries, breads and other baked foods. He is the owner of Carlo's Baker Shop. Moreover, he has 5 more pastry shops in New Jersey. He stepped into the kitchen when he was seventeen years old and started to work with his father. When his father died, he started to work as "Cake Boss".

7. The passage tells us about _____ .

- A) the cakes of Carlo's Baker Shop
- B) a famous chef's professional life
- C) the meaning of "Cake Boss"
- D) the university education of Budy Valastro

8. Budy Valastro _____ .

- A) has 5 pastry shops
- B) became "Cake Boss" at the age of 17
- C) works at his father's resaurant in New Jersey
- D) is a world-famous pastry chef

9.



Tank

I like adding some freshly squeezed lemon juice to my lentil soup.

My favorite meal is meatballs. My mother cooks delicious meatballs for me every Saturday.



Ferhat



Burcu

I prefer eating sweet food at breakfast. For example honey pancakes are my favorite.

I love grilled fish and steamed vegetables.



Merve

Which of the following is FALSE?

- A) Tank hates sour food or drinks.
- B) Ferhat eats a meat dish on Saturday.
- C) Burcu has a sweet tooth.
- D) Merve prefers healthy cooking methods.

10.



Sarah

I usually fry it. It's very tasty.

I think grilling is the best way to cook chicken.



Hannah

How do you cook chicken?



Mark

I always roast chicken.

I prefer cooking chicken with vegetables.



Neil

Who prefers an unhealthy cooking method?

- A) Sarah
- B) Mark
- C) Hannah
- D) Neil