

ESP Hotels&Catering – Worksheet – Book 1, Unit 13

NAME: DATE:

CLASS: MARK:

25

Vocabulary

(Marks:
7×1 7)

A. Complete the sentences with the following words.

vegetable peeler – utensils – spatulas – kitchen drawer – cooking style – cutting board - cutlery

- 1are used to move food from the pan to the plates.
- 2 I take the skin off of the potatoes so I need.....
- 3 Chefs chop vegetable on
- 4 Utensils such as knives, forks, and spoons are also called.....
- 5 Where should I put these clean.....
- 6 Before cooking, be sure that you have all the utensils in the.....
- 7 Each chef has a different No two are the same.

Grammar

B. Circle the correct answer.

(Marks:
5×1 5)

- 1 **Any / No** kitchen is complete without the utensils.
- 2 Peelers are often used **to remove / being removed** the outside of vegetables.
- 3 Chef's knife **can use / can be used** to cut a variety of foods.
- 4 Cooked meat **may be sliced / may slice** to be served.
- 5 Please tell me **when do you need help / when you need help**.

Content

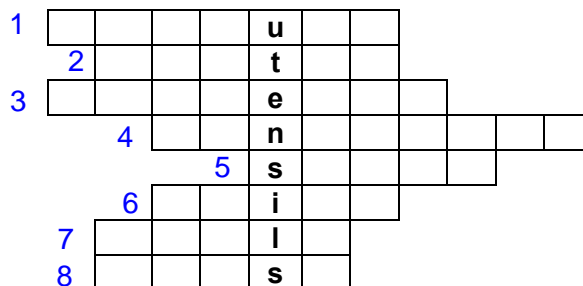
C. Complete the sentences (1-5) with their correct endings (a-e).

(Marks:
5×1 5)

- 1 You should choose utensils that... ..
- 2 A list of cooking utensils will help you... ..
- 3 One of the most essential kitchen utensils is... ..
- 4 Many cooks like using the chef's knife because... ..
- 5 A wire or stainless whisk is very practical... ..
- a for quick blending, mixing and or whipping.
- b will not damage your cookware.
- c it can perform a number of tasks.
- d to operate quickly.
- e a large saucepan.

D. Complete the following puzzle.

(Marks:
8×1 8)



It has a flat side to pick up the cake.
It shreds something into small strips.
A deep cooking utensil with a handle.
It is used to open cans.
Measure.
It is used for cutting.
Soup is served with it.
It is used to mix the egg.