


## 1 SPEAKING

- a**  Talk to a partner. Answer the questions together.
- What's your favourite kind of food?  
Why do you like it?
  - How good are you at cooking?
  - What dishes do you find easy to make?
  - What dish would you like to learn to make?

## 2 VOCABULARY

- a** Match the words in the box to the pictures.

herbs   grate   tiramisu   artichoke

- b** Match the words in bold in sentences 1–4 with definitions a–d.

- ☐ The thing I like best about crisps is the way they are **crunchy** when you bite into them.
- ☐ A lot of French dishes contain very **rich** sauces – made with cream and butter.
- ☐ This chicken is delicious – the meat is so soft and **tender**.
- ☐ The herbs she added to the sauce made it so **fragrant** I couldn't wait to try it.

- easy to cut and chew
- firm and makes a loud noise when you eat it
- having a light and pleasing smell
- containing a lot of dairy products or oil




## 3 READING

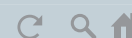


### BETTER READING: PREDICTING THE CONTENT OF A TEXT

Before you read a text for the first time, it can help your understanding if you think about the kind of text it is (the genre) and the kind of information you can expect to find.

-  Discuss the question with a partner.  
You are going to read a blog about someone learning to cook. Do you think the blog will probably ... ?
  - tell a story
  - discuss ideas
  - include description
  - argue a point of view
- Read the text on page 41 quickly. Were your predictions right?

- a** Read the text again. Which of the cooking tips does Tom not talk about?
- always use the correct ingredients
  - decide yourself when something is cooked
  - always wash vegetables thoroughly
  - food should look good
  - don't be afraid to try different things
  - make sure you use fresh ingredients



## Blog: Tom's Food Adventures in Rome

*I absolutely love Italian food. My best friend is Emilio – his parents are Italian, and his family are great cooks. I make a lot of Italian food myself, but I know it's just not the same as Italian food I've had with Emilio's family. I've decided that the best way to learn to cook Italian is to learn by doing. I'm off to Rome to stay with Emilio's uncle and aunt and learn from them.*

**5 June** I arrived yesterday, and Emilio's uncle and aunt, Roberto and Flavia, were really welcoming. Flavia had cooked this delicious lasagne to welcome me – really rich with complex flavours. It was followed by the best tiramisu I've ever tasted. And of course I ate far too much! But this first meal was amazing – I've never been able to cook like that. This is the mystery I'm really keen to solve – while also eating some great food!

**7 June** Yesterday was my first lesson with Flavia: a simple but famous Roman pasta dish called *cacio e pepe* (cheese and pepper). I started to grate some cheese and Flavia threw up her hands in horror. What had I done wrong? She got some Pecorino Romano (Roman sheep's cheese) from the fridge. She said that unless you use the right cheese, it won't be real *cacio e pepe*. And she's right – pecorino has a lovely sharp flavour. So lesson number one: make sure you have the right ingredients.

**12 June** Not much time for my blog in the past few days. Cesare, a friend of Roberto and Flavia's, owns a small pizzeria, and he's let me help out in the kitchen for a few days. It was hard, exhausting work, but what a learning experience! They put me in charge of making mixed salads – I felt nervous about being there, let alone being in charge of anything! I spent hours chopping up vegetables – red onions, peppers, carrots, cucumbers, artichoke hearts. In the beginning, after I'd put the salads in the small bowls, Cesare would come and rearrange the vegetables. They always looked much better after that. Cesare explained that presentation of food is very important – this is lesson number two. The best thing I learned was how to make and roll out pizza base so that it's really thin and crunchy. A bit like passing a difficult exam, it made me feel like I'd really accomplished something.

**14 June** Every day I help Flavia and Roberto prepare meals, and I've been learning all the time. Things like how to work out when pasta is cooked. Roberto tells me to ignore the cooking times on packets and just test it to know when it's ready. But what really amazes me is just how much olive oil they use in some dishes. I'd never use that much, but it makes all the difference if you want food to be rich. I've got to learn to be more adventurous.

**16 June** Yesterday was *carciofi* (artichokes) day. Romans have this particular way of stuffing artichokes and then baking them. First, off to the local market with Flavia for some fresh herbs for the stuffing – herbs like mint are so fragrant. This is another thing to keep in mind – I need to make sure all my ingredients are fresh. Flavia told me that as long as you have fresh ingredients, you can't go wrong. I've found out how to prepare the artichokes – how much to cut off and how much to leave. After Flavia had prepared a couple, I did one of my own. Roberto said he couldn't tell the difference between Flavia's and mine!

**18 June** Last night I cooked a full meal for Roberto and Flavia – a way of thanking them for their incredible hospitality. I made *carciofi*, then pasta *ortolano* (tomato sauce with lots of vegetables: peppers, aubergines, zucchini) – a really great mix of flavours. And for the main course, Roman veal (*Saltimbocca alla Romana*), really tasty and tender. I think the meal was a success – Roberto and Flavia said so and it was a definite improvement on the Italian food I'd been making before I came to Rome.

This was such a great holiday – it was kind of hard work, but I feel really refreshed, and I can't wait to show Emilio and his family what I've learned. And do you know what? Actually just jumping in and doing something is a great way to learn!



**b** What do you think the people in the text think of Tom? Read the blog again and decide who is thinking what (Emilio, Flavio, Roberto or Cesare).

- 1 He worries too much about following the rules and instructions closely. \_\_\_\_\_
- 2 I wonder how he's getting on in Rome. \_\_\_\_\_
- 3 I suppose he can't buy a lot of Italian products in England – he uses what he can. \_\_\_\_\_
- 4 I don't know if he'll be able to cook well, but he certainly knows how to eat! \_\_\_\_\_
- 5 We feel very proud of our student. \_\_\_\_\_
- 6 He always looks so worried, but he works hard. \_\_\_\_\_
- 7 I wonder when he'll invite my family and me to dinner. \_\_\_\_\_

## 4 SPEAKING

**a** Think of a new practical skill you would like to learn. Answer the questions by making notes.

- 1 What is the skill?
- 2 Why do you want to learn it?
- 3 Do you think learning by doing would help you learn this skill? Why / Why not?
- 4 What else can you do to help you learn this skill?

**b** Work in pairs. Tell each other about the skills you would like to learn. After you listen to your partner, say whether you would be interested in learning their skill and why / why not.