

Lesson 66

Preheat the oven to 180 degrees.

Target: Having a conversation about cooking.

Vocabulary

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Cooking



Related vocabulary

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| - to toast ... | - to serve ... | - to season ... |
| - to sear ... | - to knead ... | - to sprinkle ... |
| - to brown ... | - to add ... | - to allow... to cool |
| - to heat ... | - to whisk ... | - to let the water boil |
| - to blend ... | - to beat ... | - to preheat the oven |
| - to combine ... | - to stir ... | - to pop... in the oven |
| - to separate ... | - to rinse ... | - to refrigerate ... |

Conversation

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1 Use the questions below to have a conversation with your partner about the topic

Partner #1: Questions

1. What's your favorite dish? Why? How do you cook it?
2. What cooking utensils do you know? Which ones do you own? Describe what's in your kitchen.
3. What's the difference between: peel, carve, debone, fillet, slice, mince, cube, chop up, puree, dice, grate?
4. What dishes can you whip up very quickly?
5. What do you like to sprinkle on top of different food when you are about to serve it?
6. What are some of your favorite ingredients to combine?
7. What foods do you like to: grill, barbecue, deep fry, boil, bake, roast, steam, simmer, fry, stir fry, sauté?
8. What's the best way to make a curry rice?
9. What do you use the following things for: a blender / a cake pan / a cookie cutter / a cutting board?
10. What are used by / best before dates? How important do you think they are?

Partner #2: Questions

1. What do you use the following things for: a food processor / a whisk / a saucepan / a rolling pin?
2. How long do you usually allow things to cool before you taste them?
3. What's the best way to prepare a salad?
4. In your house, where do you keep your: mixing bowl / mixer / ladles / juicer / jars / grater?
5. I want to make pizzas. I've got all the ingredients out. What do I do next?
6. How long do you usually let curry simmer for?
7. What's the best way to marinate: steak, chicken, fish?
8. That cake looks amazing. How did you make it?
9. What's the best way to cook chicken?
10. Why does your soup always taste better than mine?

2 Complete one or more of the situations below

1. **Role-play:** Partner #1: You want to know how to cook something.
Partner #2: Give your partner step by step directions.
2. **Speech:** Talk about what foods you like to cook and the different cooking styles you like to use.
3. **Speech:** Tell the class your favorite recipe.
4. **Debate:** You think cooking great food is really difficult, but your partner doesn't agree.