

Topic

Conversation
for Intermediates



C4



**Describe
the picture.**

A chef in a white uniform and black cap is performing a flambé in a professional kitchen. A large, bright flame rises from a pan on the stove. The chef is holding a bottle of liqueur in their left hand. The background shows stainless steel kitchen equipment and a large pot on the stove.

Today's Topic

Culinary

Culinary is something related to food or cooking.

TARGET LANGUAGE

In this lesson, we will **talk about culinary**:

- learn words/expressions/phrases related to the topic;
- make sentences related to the topic;
- answer questions and share ideas related to the topic.

Key phrases:

sous chef
deep-fried
sauté
from scratch
recipe

Key Sentences

Read and share your opinions.

1. My cousin is a **sous chef** in a popular restaurant.

Q1. Do you have any relatives who work in a popular restaurant? What does he/she do?

Q2. Do you think working as a sous chef is easy? Why or why not?



I Key Sentences

Read and share your opinions.

2. Deep-fried foods have been linked to high levels of cholesterol.

Q1. Do you worry about what you eat each day?
Why or why not?

Q2. What would happen to our bodies if we eat too many deep-fried foods?



I Key Sentences

Read and share your opinions.

3. **Sauté** the onions for five minutes before adding the vegetables.

Q1. What methods of cooking do you know?

Q2. Why is it important to be careful with time when we are cooking?



I Key Sentences

Read and share your opinions.

4. My grandmother taught me how to make bread **from scratch**.

Q1. What food have your parents/grandparents taught you to prepare?

Q2. What dish would you pass down to your family?



I Key Sentences

Read and share your opinions.

5. I didn't read the **recipe** carefully but the soup still tastes good.

Q1. Where do you usually get recipes for new dishes?

Q2. Is it always necessary to follow the recipe when cooking? Why?



Vocabulary

Read the definitions and make sentences with the words.



sous chef

the top assistant in a professional kitchen



deep-fried

food fried in deep pan in which it is completely covered by oil



sauté

to cook food in oil or fat over heat, usually until it is brown

from scratch

to make/cooking something from basic ingredients



recipe

a set of instructions for making something from various ingredients



Vocabulary Check

Choose the correct words/ phrases to complete the sentences.

deep-fried

from scratch

sous chef

sauté

recipe

1. Julia Lahbate is a famous _____ in my country.
2. I don't know how to make dumplings without looking at the _____.
3. Eating too much _____ food is not healthy for the body.
4. You have to _____ the garlic for 3 minutes before adding the mushroom.
5. My father baked a cake _____ for my sister's birthday.

I Review

Fill in the blanks with the given letter.

The culinary industry is a highly competitive field. Becoming a **s**_____1_____ requires at least two to five years of experience. This not only requires skills in **s**_____2_____ vegetables or cooking **d**_____3_____ foods, but in some cases, you need to make something **f**_____4_____.

To top it all, like the head chef, a sous chef must be trained for a few months in every area of the kitchen, and have a proven understanding of safety and sanitation. On the positive side, working in the kitchen allows you to learn a lot of **r**_____5_____ that you can do and enjoy at home.

Free Talk

Give examples of food cooked in different ways of cooking.



steaming

Examples:
dumplings
steamed-bun



grilling

Examples:



baking

Examples:



deep frying

Examples:

Q1: What are the advantages and disadvantages of these methods in cooking?

Free Talk

Share how to cook your best dish.

My Best Dish: _____

INGREDIENTS:

- _____
- _____
- _____
- _____
- _____

STEPS:

1. _____
2. _____
3. _____
4. _____
5. _____