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1. Making Caesar Salad is straightforward Take fresh romaine lettuce and chop it into large pieces, then place it in a big bowl and add dressing, mixing everything together. Finally, sprinkle shredded Parmesan cheese on top when ready to eat. 2. Gumbo - A Traditional New Orleans Dish My grandmother's gumbo is the best; she makes a kind of soup with broth, shrimp, mushrooms, and many spices like salt, pepper, and secret ingredients. She cooks it for hours, stirring it until delicious. 3. Making Pancakes on Saturday Mornings Pour flour, sugar, water, egg, and oil into a bowl and mix together. Then pour the batter into a hot frying pan and cook until golden brown. Spread butter on top when done to make them taste great. 4. Burritos - A Delicious Sunday Option Fry ground beef with spices, then place it on tortillas with tomatoes, cheese, and chopped lettuce. Roll everything together and eat with hands; it's so delicious! 5. Bi-Bim-Bap from a Korean Restaurant Try the amazing bi-bim-bap at the campus restaurant - they add vegetables, beef, and spicy sauce in a hot bowl, topped with a fried egg. 6. Buying Ravioli Instead of Making It I don't know how to make pasta, so I buy ravioli frozen from stores. Boil water, pour in squares, add sauce, and eat; my favorite is cheese-filled ravioli. Yeah, mix it up! Create a smooth batter by combining ingredients together. Next, heat up a pan with butter and pour in the batter. When the crepe gets slightly browned, flip it over and add some strawberry jelly to enjoy! Now, let's move on to Task 2. Listen again and match each country with its custom: Taiwan - wave to the waiter; Saudi Arabia - eat everything offered by the host; Spain - eat paella late at night; Nepal - eat daal bhat for breakfast; Italy - (no mention); Japan - (no mention). Some interesting conversations about food customs! In Taiwan, people enjoy dim sum and waving to waiters. In Saudi Arabia, guests should try to eat everything offered by the host, as it's important to make them happy. In Spain, paella is a famous dish best enjoyed with dinner at 9 or 10 pm. A friend was serving me a simple Nepali meal consisting only of rice and bean soup, sometimes with vegetables added on top. It was a bit challenging to eat because in Nepali culture, people are expected to use their right hand when eating. Someone asked if I wanted to quickly grab lunch at a fast food joint, but that would never happen in Italy, where long lunches with friends over nice food and coffee are an important part of the culture. In contrast, in Japan, it's common to eat sukiyaki, a popular dish made from thinly sliced meat and vegetables cooked in a big pot. A different friend was cooking sukiyaki and mentioned that some people like to dip the meat in raw egg. It was also noted that making slurping sounds while eating noodles isn't considered rude in Japan, unlike in many other cultures. Some possible answers to the questions about what specific foods are made of were: 1. Borscht - a kind of soup made from potatoes, onions, garlic, eggs, and lots of beets. 2. Pizza burger - a hamburger with pizza ingredients like tomato sauce and cheese inside it. 3. Smazeny syr - fried cheese made just from cheese and oil. 4. Potato soup - very simple to make by boiling five potatoes in water. 5. Burritos - a rolled tortilla filled with beef, lettuce, tomatoes, and lots of spices. Some possible responses to questions about the correct way to eat or make certain foods included: 1. Eating borscht would require adding strawberry sauce. 2. Preparing this particular dish would necessitate using three bananas. 3. The proper way to serve it might involve cutting the banana into two long pieces. 4. Adding one scoop of chocolate ice cream would be sufficient for a specific dessert. 5. Using a very small bowl would be necessary when serving a certain drink. Given text: ice cream. 5. a. Wait an hour before eating the banana split. b. Don't eat the banana split while it is cold. c. Eat the banana split right away. 1 b 2 c 3 a 4 a 5 c Transcript 1. Hello, everybody! Are you ready to make a delicious and easy dessert? Okay! To start with, you need these ingredients: vanilla ice cream, strawberry ice cream, chocolate ice cream, and chocolate sauce. And you need one banana, of course! 2. Okay! Now that you have your ingredients, you need a bowl to put everything in. Make sure it's a big bowl, everyone, because we're going to use a lot of ice cream! 3. We're ready for the next step, okay? Take the banana and peel it - you know, open it. Then take a knife and cut the banana into two long pieces. Got it? After you've cut the banana, put the pieces in the bowl. 4. Okay, everybody! Now it's time to add the ice cream! Do you see this big, big spoon I have? That's called a "scoop." Now, take two scoops of vanilla ice cream and two scoops of strawberry ice cream and put them in the bowl. Good. Put them right on top of the banana. Then add one scoop of chocolate ice cream. 5. Okay! Okay! Are you getting excited, everybody? Here's the last step. Take your chocolate sauce and pour it all over the ice cream and the banana. Okay! That's it! The banana split is finished! You should eat it right away, while it's still cold! Listen. People are ordering food in a restaurant. How do they want the dishes prepared? Check (✓) the correct pictures. 1 a 2 b 3 b 4 a Audioscripts in B below B Listen again. Do they order an appetizer, a main dish, or a side dish? Check (✓) the correct answers. (Some people order more than one course.) appetizer main dish side dish 1 ☐ ☐ ☐ 2 ☐ ☐ ☐ 3 ☐ ☐ ☐ 4 ☐ ☐ ☐ 1 main dish, side dish 2 side dish 3 appetizer, main dish, side dish 4 appetizer, main dish Audioscripts 1 Server: Are you ready to order? Woman: Yes, I think so. I'll have the curry of the day. Server: OK, the curry for your main dish. And would you like a side dish with that? Woman: Hmm. What are the choices? Server: It comes with steamed white rice or vegetable fried rice. Woman: OK. I'll have the steamed white rice on the side, please. Server: Very good. Would you like to start with an appetizer? Woman: No, thank you. 2 Server: Hello, welcome to Tacos and More. Let me tell you about today's special... Man: I'm on my lunch break, so I need something quick. Server: Yes, sir. We have excellent taco salad side dishes. Man: A side dish? Will that be enough? Server: Oh, yes. We have one with sliced, grilled chicken on top, and one with cheese. They're pretty big. Man: OK. I'll have one with the grilled, sliced chicken. Server: All right. Anything else? Man: No, thank you. 3 [phone rings] Server: Hello, Bob's Barbecue. May I take your order? Woman: Yes, I'm having a party for ten people, so I have a pretty large order. Server: All right, what can we get for you today? Woman: OK, for an appetizer, I'll take five orders of your fried cheese. Server: Got it. And how about for the main dish? Woman: Yeah, I'll take the grilled Server: Baked potato or potato salad. Woman: I'll take potato salad with all of them. Server: Yes, ma'am. That should be ready in about thirty minutes. Woman: OK, thanks. Server: Good evening. May I take your order? Man: Hi. Yes, I'll try the vegetable tempura for my main dish. That's fried, right? Server: Yes, that's right. Would you like to try some sushi or sashimi as an appetizer? Man: Um, could you tell me the difference between sushi and sashimi? Server: Sure. Sushi is pieces of fish on top of white rice. Sashimi has no rice; it's just the sliced, raw fish. Man: All right. I'll try the sushi appetizer, please. Server: OK, one sushi appetizer and the vegetable tempura. Would you like anything else? Man: No, thank you. TV host: Good morning, and welcome to The Morning Show. Today we're talking to Jackie Murphy. Her new book is Same Difference, and it's about how different cultures have similar foods. It's full of recipes, and I really learned a lot. So, could you give us some examples from the book today, Jackie? Jackie: Sure, well, for example, many cultures put meat on sticks and then grill the meat over a fire. TV host: Barbecued meat? Like I burn every summer? Jackie: Exactly! Now the stick's the important thing. But it can be any kind of meat. In Brazil, people eat grilled beef very often. In Japan, chicken is cooked this way, too. The Japanese also cook small fish on sticks. TV host: How about another example? Rice is really popular around the world, isn't it? Jackie: Yes. There are rice dishes all over the world that mix meat, vegetables, and rice together. Sometimes it's just rice and vegetables. The difference is the spices, mostly. In India they mix vegetables and rice with typical Indian spices. In Spain, they make a famous seafood rice dish called paella. TV host: Stop! You're making me hungry. TV host: This is so interesting. Tell us more. Jackie: All right. Let's talk about pasta. Pasta is popular all over the world. TV host: Noodle dishes like spaghetti, right? Jackie: Yes, but spaghetti is only one kind of pasta, and the sauces are different from culture to culture, especially when the sauces are added to the pasta. For example, in China, you cook the pasta and the sauce together, all at the same time. In Italy, with spaghetti at least, you don't do that. People put the sauce on at the table by themselves. TV host: OK. So far we've talked about meat, rice, and pasta. What about smaller things, like vegetables or eggs? Jackie thinks snacks and appetizers are popular worldwide, made differently but eaten at similar times, like before main dishes or when wanting a small bite. In Mexico, they're fried with meat and cheese, while in France, they might be baked with sauce. Everywhere has delicious appetizers. The TV host finds this interesting and invites viewers to buy Jackie's book, Same Difference. Meanwhile, in a restaurant, a man and woman discuss food options, with the woman liking everything, especially raw fish, and opting for sushi as an appetizer and Thai beef salad as her main dish. The man chooses tempura and saves room for dessert, specifically ice cream. Different servers take orders, offering various menu items like sandwiches, pasta, fish preparation methods, shumai types, and side dishes, with customers making their selections based on recommendations and personal preferences. Okay, let's talk about food. So, how do you want your potatoes? You can have them baked, fried - that's like French fries - or as potato salad. By the way, people are discussing international cuisine right now. Can you identify which dishes are appetizers, main courses, or side dishes? Here are some examples: 1. Dish made with raw / steamed vegetables. 2. The man tried this dish in Turkey / India. 3. To make this dish, you use baked / fried potatoes. 4. The dish uses all kinds of seafood / only fish and shrimp. 5. The dish always has carrots and broccoli / beans and pasta. Now, let's listen again to some people talking about their favorite dishes. A woman says that her spicy Thai salad is made with steamed vegetables like green beans, broccoli, and carrots, and it's usually served as an appetizer or side dish. A man shares his experience eating shish kebab in Istanbul. He thinks it's a main course because many Turkish restaurants serve it as such, made from grilled meat with tomatoes and green peppers. Another woman talks about her favorite South American dish - stuffed potatoes. They're typically served as a side dish but can also be eaten as a main course. To make them, you bake the potatoes, take out the insides, add cooked ground beef, an egg, and some cheese, mix it all together, put it back into the potato skin, and bake for a few more minutes. A man explains how to prepare paella, which is a famous Spanish main dish made with rice and any type of seafood. He usually uses fish and shrimp and adds spices before cooking everything in a big pot. Lastly, a woman describes minestrone soup, saying it always has beans, pasta, and vegetables like tomatoes, carrots, and sometimes broccoli. She suggests trying it as an appetizer or main course if you ever visit Italy.