

Before you watch

What's your favourite food? Work with a partner. Ask and answer questions about your favourite meals.

While you watch**1 In the kitchen**

Listen to Elaine talking about her business. Mark the statements *T* (true) or *F* (false).

- 1 Elaine is a professional chef. ☐
- 2 Elaine's business is called Entertaining Parties. ☐
- 3 They cook meals for people and organise parties. ☐
- 4 Elaine always works alone. ☐
- 5 Elaine doesn't like her kitchen. ☐
- 6 Elaine chose the kitchen equipment. ☐

2 At the farmers' market

Watch Elaine shopping at the farmers' market. Then complete the questions and write short answers.

- 1 A: Elaine go to a supermarket?
B:
- 2 A: Elaine think the vegetables in the shop are good?
B:
- 3 A: they grow the vegetables on the farm?
B:

3 Preparing the food

Listen to Elaine. Put the ingredients from the box next to the correct dish.

sugar tomatoes butter puff pastry cod
onions thyme beetroot rice cheese

Dish	Ingredients
Tomato Tarte Tatin	
Cod and Risotto	

4 Making vegetable stock

Watch the chefs making the stock. Circle the verbs you hear. Then use the verbs to describe how to make the stock.

slice cook wash peel have
put turn down mix leave

5 Preparing the dessert

a Match the verbs with the pictures.

cut whip squeeze grate add



1



2



3



4



5

b Now watch Elaine preparing the Lemon Syllabub. Complete the text with the verbs.

First I ¹ the outside of the lemons. Then I ² each one in half and ³ out the juice. I put the cream and the lemon into a bowl and ⁴ them up. Then I start to ⁵ icing sugar.

After you watch

Imagine you are going to interview a famous chef. Write five questions you would like to ask them. Then work with a partner. Imagine that one of you is the chef and the other is the interviewer.

Ask and answer your questions.

1

It's All About Me: Entertaining Food

Programme overview

SUMMARY

This programme is about a professional chef called Elaine Day and her company Entertaining Food. If you have access to a computer, you can show students the company website: <http://www.entertainingfood.com>

In the UK there are many catering companies who prepare food for special events and parties. Nowadays there are more and more people who use catering companies for dinner parties at home.

LANGUAGE

This programme corresponds to Unit 1 of *English in Mind* Second edition Level 1.

Grammar: Present simple – positive, negative and questions (Unit 1)

To extend this task ask students to think of more questions about the programme so far.

Answers 1 Does; No, she doesn't. 2 Does; Yes, she does. 3 Do; Yes, they do.

3 Preparing the food

Allow students time to read the list of ingredients. Then watch Section 3. Ask students to complete the table then watch the section again to check their answers. Check students understand the meaning of all the words. To extend this task, ask students to discuss food they like and dislike.

Answers

Tomato Tarte Tatin: tomatoes, butter, sugar, puff pastry

Cod and Risotto: cod, rice, cheese, onions, thyme, beetroot

Before you watch

This task gets students thinking about their favourite food. Put students in pairs to ask each other questions about their favourite meals. Then ask a few students to tell the whole group about their partner's meal.

While you watch

1 In the kitchen

Section 1 introduces Elaine, the chef, and explains her job. Let students watch this section a couple of times. To extend this task, ask students to correct the false sentences or to make all the sentences negative.

Answers

- 1 T
- 2 F (It's called Entertaining Food.)
- 3 T
- 4 F (Elaine works with two other chefs.)
- 5 F (Elaine designed the kitchen so she is very proud of it.)
- 6 T

2 At the farmers' market

This task practises present simple questions and short answers. Watch Section 2 a couple of times. Students then complete the questions and write short answers.

4 Making vegetable stock

Before watching Section 3, you may want to pre-teach the meaning of stock. Then watch the chefs making the vegetable stock several times so students can circle the verbs they hear. Check that students understand all the verbs then ask them to work in pairs to describe how to make vegetable stock. They should use the verbs to help them.

Answers slice, wash, peel, put, turn down, leave

5 Preparing the dessert

a Ask students to match the pictures to the verbs. Then watch Section 4 to check their answers.

Answers 1 add 2 cut 3 grate 4 squeeze 5 whip

b Watch Section 4 again and get students to complete the text with the verbs. Students may need to listen several times.

Answers 1 grate 2 cut 3 squeeze 4 whip 5 add

After you watch

This task practises present simple questions and answers. If possible, bring in some pictures of famous chefs. Tell students they are going to have the chance to interview their favourite chef. Students work in pairs and write five questions for the interview. Then they take it in turns to interview each other.