

In My Kitchen



Warm up

- Do you like cooking? How often do you do it?
- Do you know any recipes that are easy to make?
- Do you know anyone who is a very good cook? What was the last thing they cooked for you?
- Do you like your kitchen? Is there anything you would like to change about it?



1. Read the dialogue and match the underlined words to the pictures on the next page.

Rachel: Thanks for cooking Carl! Can I help with anything?

Carl: No problem, I love cooking for friends! Could you please peel and cut the carrots? The peeler is in the top drawer and the knives are next to the sink.

Rachel: Ok... but where are the carrots?

Carl: Oh they're in the fridge.

Rachel: Oh you keep carrots in the fridge? I keep mine in the cupboard!

Carl: Really? I'm pretty sure they last longer in the fridge. Could you please pass me the pot? It's on the microwave.

Rachel: Sure, but do you want the pot or the pan? I thought you were making a stir fry?

Carl: No I changed my mind about that, I'm making soup so I need a pot. Be careful of the stove by the way, it's already hot.

Rachel: See, this is why I prefer gas stoves, you can always see when they're on!

Carl: Yeah I wish I had a gas stove, but the electric ones are easier to clean.

Rachel: True, I hate cleaning my gas stove! Is there anything else I can do?

Carl: Sure, when you're done with the carrots could you please take some bowls and spoons into the dining room? Oh and some plates and knives too.

Rachel: Sure, but why plates and knives? Aren't we having soup?

Carl: Yes, but I got some really nice bread to go with the soup.

Rachel: Great! Thanks for organizing this, I really like having dinner parties with friends.



Gerunds

A gerund is a verb with *-ing* at the end that we use like a noun. For example: "I cook every day." Here, the word *cook* is a verb. However, in the sentence "Cooking is fun", the word *cooking* is a noun.

One of the most common uses of gerunds is thanking someone for an action.

For example: "Thanks for organizing this."

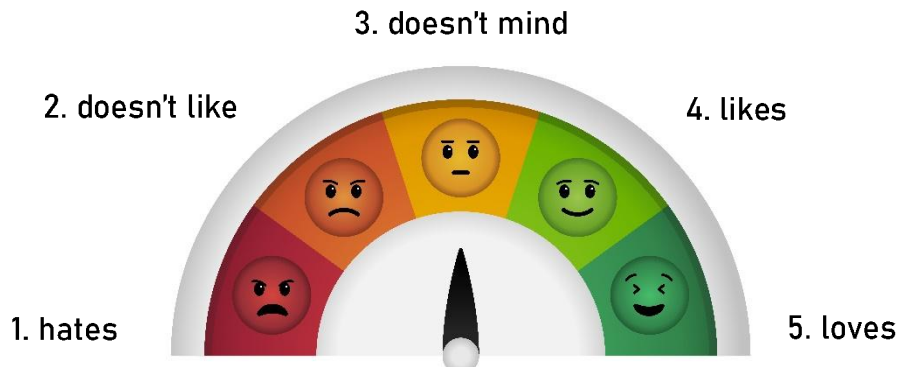
It is also very common to use gerunds to talk about actions we like or dislike.

E.g. "I love cooking for friends."

"I hate cleaning my gas stove."



2. Ask your partner the questions on the survey and make sentences about their likes and dislikes.



Do you like....

cooking?	1	2	3	4	5
making dinner for friends?	1	2	3	4	5
going grocery shopping?	1	2	3	4	5
baking?	1	2	3	4	5
cleaning your oven?	1	2	3	4	5
having a full fridge?	1	2	3	4	5
eating spicy food for breakfast?	1	2	3	4	5
watching TV while you cook?	1	2	3	4	5
cutting onions?	1	2	3	4	5
trying cuisine from other countries?	1	2	3	4	5

- 1) e.g. "He doesn't mind cooking"
- 2)
- 3)
- 4)
- 5)
- 6)
- 7)
- 8)
- 9)
- 10)



3. Now write one sentence about something you love doing in the kitchen, and one sentence about something you hate, and why you feel that way.

E.g. "I hate cleaning dishes by hand, that's why I bought a dishwasher."

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4. Read the recipes below and circle the tools that you would need to make each recipe.

You will need a...

fork	knife	spoon	pan	measuring cup
pot	bowl	cake pan	peeler	chopping board
plate	can opener	bread knife	grater	garlic crusher

Cook the rice first and let it cool completely. Beat two eggs, heat 2 tablespoons of oil in a large pan and add the scrambled eggs. Put the eggs aside and cook chopped onion for 2 minutes, then add minced garlic and cook for 30 seconds. Add carrots, peas, and broccoli, and fry for 2-3 minutes or until soft. Add the rice and stir everything while frying for 2-5 minutes. Season with soy sauce and then add the scrambled



eggs and mix. Enjoy! *Pot for the rice, fork and bowl for the eggs, teaspoons, pan, garlic crusher, peeler for carrots, spatula for stirring.*



Mash 3 bananas, then pour in 1/3 cup of melted butter. Add half a cup of sugar and 1 egg, mix and add a teaspoon of vanilla. Add a teaspoon of baking soda and a pinch of salt and stir. Next add 1 and a half cups of flour and stir everything together. Pour that into a pan brushed with oil of your choice and bake at 175°C for about 50 to 60 minutes. Let it cool for 10 minutes after removing from the oven. *Bowl and fork to mash bananas, teaspoon, spatula to stir, cake pan, measuring cup*



What dish do you think these recipes make? Would you enjoy them? Why or why not?



5. Ask and answer the questions with a partner.

- What is something you always have in your fridge?
- Do you have a gas or electric stove? Which do you prefer?
- Do you have a kettle or toaster in your kitchen?
- What is the most expensive thing in your kitchen? Do you think it was worth it?
- Do you have a big freezer? Do you use it a lot?
- Do you keep your kitchen super organised, or is it a bit messy?
- What's one kitchen tool you think everyone should have?