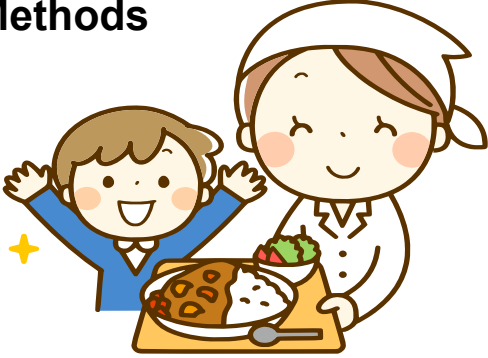


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Unit 3: In The Kitchen

Cooking Methods

- > Fry
- > Bake
- > Roast
- > Steam
- > Grill
- > Boil

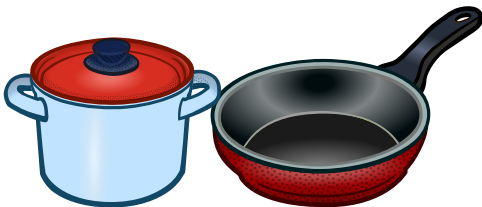


Words

- **a workshop:** a practical work on a particular subject.
- **a tip:** a clue, a tactic.
- **Gastronomy & Culinary Arts:** a field related to cooking and serving
- **to season:** to add salt, pepper, etc. to food
- **to marinate:** to leave the meat in the mixture of oil, vinegar, herbs and spices

Kitchen Tools

- | | | |
|---------|---------------|---------|
| » Spoon | » Pot | » Plate |
| » Fork | » Strainer | » Oven |
| » Knife | » Baking tray | » Pan |



Words and Phrases

- | | | |
|--------|------------|---------|
| » Chop | » Slice | » Crack |
| » Peel | » Spread | » Whisk |
| » Dice | » Sprinkle | » Knead |
| » Roll | » Mash | » Pour |

Dialogue

John: Which dessert do you prefer in summers?

Kat: Hmmm. I prefer fresh desserts like fruit salad.

John: Oh! Tell me how you prepare it.

Kat: Sure. It is easy to prepare a fruit salad.

John: What are the ingredients?

Kat: Two kiwi fruit, two bananas, seven strawberries, a handful of grapes, a handful of cranberries, half a lemon juice and a spoon of honey.

John: What is the process?

Kat: First, peel the bananas and kiwi fruit. Second, cut them into small pieces. Put them into a small bowl, then add some grapes and cranberries. Next, cut the strawberries into halves. After that, squeeze the lemon. Finally, add the lemon juice and honey.

John: I'm sure it's tasty. I'll try it as soon as possible.