###### CURRIDABAT HIGH SCHOOL

**11-1, 11-2, 11-3**

 **11-4, 11-5**

**ENGLISH DEPARTMENT**

**Practice #1 First Period // 2020**

**Teacher: Lydia Villegas J. H**

**STUDENT:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Parent’s Signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**\_\_\_\_\_\_\_\_

🞿 Write “ A ” (if the table manner is appropriate) or “ I ” (if the table manner is incorrect) to indicate the behavior at the table in our country.

1.\_\_\_\_\_ When you sit down to eat, use a napkin to clean your mouth if necessary.

2.\_\_\_\_\_ Clean your hands on the tablecloth or your clothes.

3.\_\_\_\_\_ Put only small pieces of food into your mouth.

4.\_\_\_\_\_ Bring your face toward the plate.

5.\_\_\_\_\_ Never crumple your napkin

6.\_\_\_\_\_ Don’t close your mouth when you chew.

7.\_\_\_\_\_ Don’t hold the fork or knife like a dagger.

🞿 Classify the following food into each the correct food group.

Pasta – mangoes – beef – shrimp – green beans – tomatoes – beans - turkey – rice – broccoli – peppers – strawberries – lamb – potatoes butter – cheesecake – bananas – bread – salmon – chicken – eggs – oil – milk – noodles – chocolates – yogurt – cassava – sweet potato – corn

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Fruit | Seafood | Poultry | Meat and fish |  Dairy | Vegetables | Starches | Fat, oil and sugar |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |

🞿 Translate the following cooking verbs:

add \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ boil \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ pour \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

chop\_\_\_\_\_\_\_\_\_\_\_\_\_ cut \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ wash \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

beat \_\_\_\_\_\_\_\_\_\_\_\_\_ shake \_\_\_\_\_\_\_\_\_\_\_\_\_ dry\_\_\_\_\_\_\_\_\_\_\_\_\_

drain\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ wash\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ strain \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

grill \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ stretch \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ bake\_\_\_\_\_\_\_\_\_\_\_\_\_

🞿Write an example:

a carton of \_\_\_\_\_\_\_\_\_ a jar of \_\_\_\_\_\_\_\_\_\_\_\_ a stick \_\_\_\_\_\_\_\_\_\_\_\_ a bar of \_\_\_\_\_\_\_\_\_\_\_

a can of \_\_\_\_\_\_\_\_\_\_\_ a half of \_\_\_\_\_\_\_\_\_\_ a bag of \_\_\_\_\_\_\_\_\_\_\_\_ a box of \_\_\_\_\_\_\_\_\_\_\_\_

a bag of \_\_\_\_\_\_\_\_\_\_\_ a bunch of \_\_\_\_\_\_\_\_\_\_\_\_ a pinch of \_\_\_\_\_\_\_\_\_\_ a loaf of \_\_\_\_\_\_\_\_\_\_\_\_

🞿Write under each picture the correct cooking verb.

**WORD BANK**: broil - peel – slice – spread – mash – squeeze – stir – grate – whisk - sprinkle

**    **

**\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_**

**    **

**\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_**

🞿 Write 5 healthy habits 🞿 Write 5 unhealthy habits

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_