Get ready!

- Before you read the passage, talk about these questions.
 - 1 What are some examples of red and white meat?
 - 2 What are some ways to prepare meat?

Green Street Grill



Menu

Meat Dishes

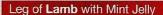
Stuffed Pork with White Mushrooms

Pork chops stuffed with bread crumbs, fresh herbs, mushrooms, and garlic. Served with roasted or fried potatoes.



Roast Beef with Ginger

Boneless rib roast slow-roasted in ginger and soy sauce. Served with steamed vegetables.



Braised and seasoned with herbs, black pepper, garlic, and red onion. Served with baked or fried potatoes.



Orange Baked Ham

Smoked ham roasted with brown sugar, orange juice, and orange zest. Served with steamed vegetables.



Grilled Poultry Sausages with Corn on

Your choice of chicken or turkey sausage. Two links grilled over apple wood chips. Each is covered in our special sauce.



Roman-Style Veal Cutlets

Tasty cutlets layered in Italian ham and sage leaves. Served with mashed potatoes.



T-Bone Steak with Broiled Tomatoes

Vine-ripened tomatoes stuffed with bread crumbs and herbs. Steaks are grilled to your

Build Your Own Burger

Kobe beef patties served with your choice of toppings.

Reading

- 2 Read the menu. Then, mark the following statements as true (T) or false (F).
 - The baked ham and stuffed pork are seasoned with herbs.
 - 2 __ The leg of lamb is served with mint jelly and potatoes.
 - Customers can choose the toppings for their turkey burgers.

Vocabulary

3 Place the words from the word bank under the correct headings.



| Meat from pigs |
|----------------|
| |
| |
| |

pork

4 Read the sentence pairs. Choose which word best fits each blank.

| gr | III / roast | roast |
|----|-------------------------------------|----------|
| A | Sid planned to | _burger: |
| | and hot dogs at the barbecue. | |
| В | Ellen put the turkey in the oven to | |
| | | |

| 2 | br | oiled / braised | |
|---|----|-----------------|------------------------|
| | Α | 1 | the ribs in the over |
| | | until they were | |
| | В | The chef | the pork in |
| | | ماند مانا معام | ded abaned vagotables. |

| | В | The chef | the pork in |
|---|----|----------------------------|--------------------|
| | | olive oil and added choppe | ed vegetables. |
| 3 | m | eat / poultry | |
| | A | | |
| | В | is mea | at that comes from |
| | | birds such as chickens and | turkeys. |
| 4 | be | ef / lamb | |

| | idilib |
|---|--------------------------|
| A | The special was roasted |
| | with red potatoes. |
| В | The restaurant only uses |
| | from cows that are |
| | grass-fed |



6 Listen and read the menu again. What is the difference between fried and roasted potatoes?

Listening

- 6 Listen to a conversation between a restaurant server and a customer. Choose the correct answers.
 - 1 Which flavor is the strongest in the stuffed pork chops?

A salt and black pepper

C rosemary

B green onions

D garlic

- 2 Which of the following describes the order in which the pork chops are cooked?
 - A fried, roasted, seasoned with herbs
 - B roasted, seared, seasoned with herbs
 - C seared, seasoned with herbs, roasted
 - D fried, seasoned with herbs, braised

| Server: | Are you ready to order, sir? |
|-----------|--|
| Customer: | Yes, but I have a question about the |
| | 1 |
| Server: | What would you like to know? |
| Customer: | Are they 2 ? |
| Server: | Neither, actually. They're seared for a couple of minutes on each side. Then, we 3 them for fifteen minutes. |
| Customer: | Okay. And how are they 4? The menu doesn't give much detail. |
| Server: | |
| Customer: | covers them in rosemary, thyme, and bay leaves. Though, I would say that the garlic flavor is the strongest. |
| | you recommend. |

Speaking

8 With a partner, act out the roles below based on Task 7. Then, switch roles.

USE LANGUAGE SUCH AS:

Are you ready to order?

The ... is seasoned with ...

But I can't make up my mind between ...

Student A: You are a restaurant server. Talk to Student B about:

- food preparation
- seasonings
- · side dish options

Student B: You are a customer in a restaurant. Talk to Student A about a dish on the menu.

Writing

9 Use the conversation from Task 8 to fill out the recipe for the stuffed pork chops.

| 9 9 9 9 9 9 9 | 00000 |
|---------------|--|
| | Stuffed Pork Chops with White Mushrooms |
| Ingredients | |
| Preparation | |
| | |
| | |