

JIMMYESL

Listening Comprehension Worksheet

In the Kitchen
(Intermediate level)

Required time: 15-20 minutes

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In the Kitchen

In this listening comprehension task, you are going to listen to an ESL kitchen video with simple instructions on how to poach an egg.

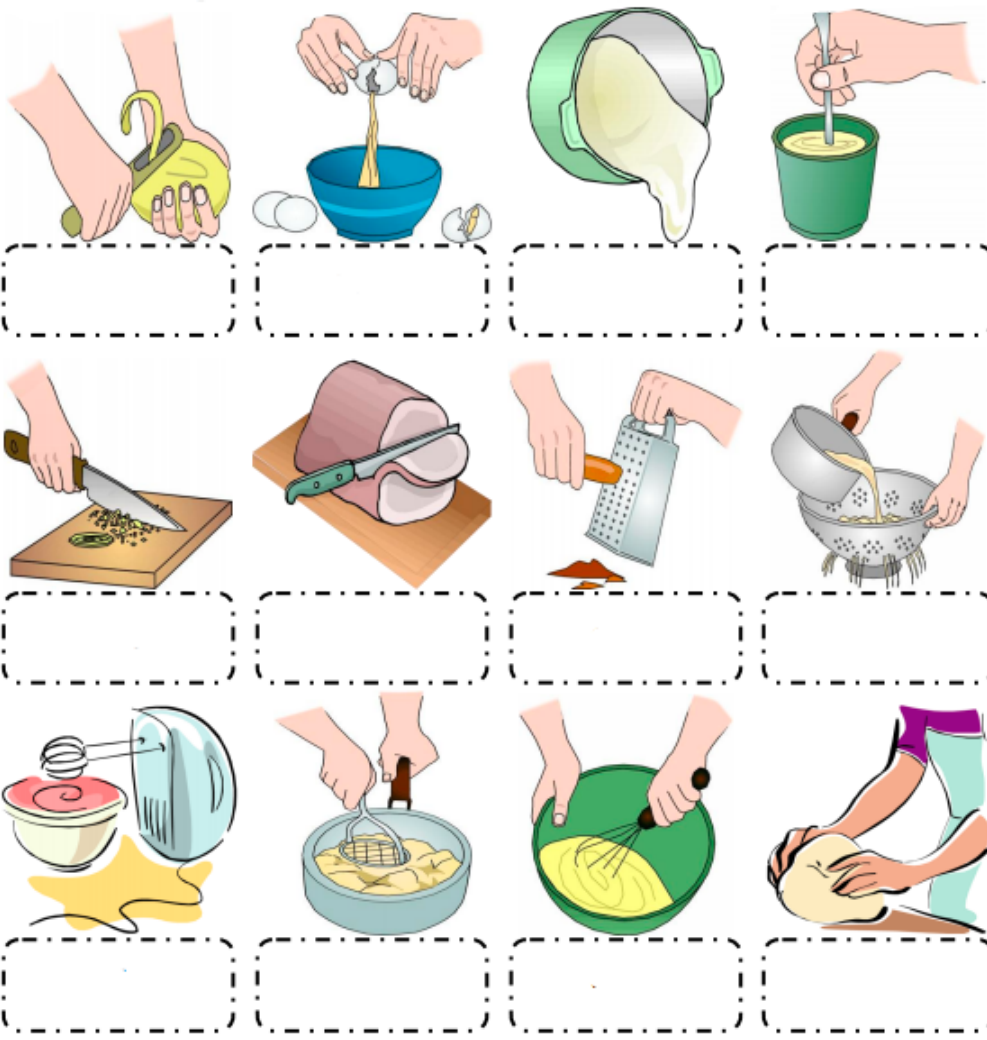
To warm up, answer the questions with ESL kitchen vocabulary in Exercise A (ESL kitchen utensils included), then play the video, and answer the questions in exercises B and C.

Read the questions before answering to make sure you understand them.

Video link: <https://www.youtube.com/watch?v=bOnmVFww6gc>

A. Vocabulary

1. Write the correct verb in the empty box below the picture.



2. Match the verbs (A-L) with the correct nouns (1-12).

- | | |
|----------|----------------------|
| A. mash | 1. a bowl |
| B. chop | 2. a knife |
| C. grate | 3. a whisker |
| D. stir | 4. a grater |
| E. rack | 5. a cooking spoon |
| F. knead | 6. a kitchen counter |
| G. pour | 7. a strainer |
| H. whisk | 8. a peeler |
| I. mix | 9. a cutting board |
| J. drain | 10. a ricer |
| K. peel | 11. a mixer |
| L. slice | 12. measuring cup |

B. Multiple Choice Questions

Listen and choose the correct letter.

1. To poach something means:
 - a) to cook it in a pot
 - b) to boil it
 - c) to cook it in liquid

2. To make poached eggs, we need 2 fresh eggs, 1L water and:
 - a) 1 L of vinegar
 - b) a wooden cooking spoon
 - c) 1 tbsp of white vinegar

3. We serve the poached eggs on:
 - a) bread
 - b) butter and bread
 - c) toast

4. First you light the stove and then:
 - a) you put a frying pan on the stove
 - b) you fry the egg on the stove
 - c) you put a pot on the stove

5. The water is simmering when:
 - a) it is boiling
 - b) there are bubbles but it's not very hot
 - c) it is ready for boiling

6. Use a spoon to:
 - a) mix the water
 - b) whisk the water
 - c) stir the water

7. When the toast is ready:
 - a) spread some butter on it
 - b) melt some butter on it
 - c) put some butter on it

8. Before you put the egg on the toast, you have to:
 - a) mash it
 - b) drain it
 - c) stir it

9. The yellow part of the egg is called:
 - a) sunny
 - b) egg yellow
 - c) yolk

10. This part of the egg should be:
 - a) tasty
 - b) runny
 - c) funny

C. Scrambled Sentences

Read the scrambled sentences, then put them in the correct order to complete a pancake recipe. Write the correct recipe on the lines below.

1 Whisk the eggs, then add the milk, a bit of salt, and flour. Stir well.

2 Ingredients: 2 eggs, 250 ml milk, 150 ml flour, a bit of oil, a pinch of salt.

3 Use a spatula to fry the pancake on both sides.

4 Crack the eggs in a bowl.

5 Serve hot or cold with a topping on the side.

Key

Exercise A

Number 1

chop, slice, grate, strain, mix, mash, whisk, knead

Number 2

A - 10 B - 9 C - 4 D - 5 E - 1 F - 6 G - 12 H - 3 I - 11 J - 7 K - 8 L - 2

Exercise B

1. C
2. C
3. C
4. A
5. B
6. C
7. A
8. B
9. C
10. B

Exercise C

2, 4, 1, 3, 5