



Spoken English



SITUATIONAL ENGLISH
LESSON – 3
(CONVERSATION IN A KITCHEN)

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KDC LIVE App

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|--------------------|--------------------------------------|
| 1. Utensil — बर्तन | 9. Knife |
| 2. Frying Pan | 10. Cauldron or Wok — कढ़ाई |
| 3. Jug | 11. Bowl — कटोरी |
| 4. Tray | 12. Ladle — करछी |
| 5. Spoon — चम्मच | 13. Tongs — चिमटा |
| 6. Fork | 14. Grater — कद्दुकश जिससे करते हैं। |
| 7. Pan | 15. Cutting board |
| 8. Plate | |

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| 16. Churner — मथनी | 28. Tumbler — ग्लास |
| 17. Sieve — छलनी | 29. Mortar and pestle — ओखल व मूसल |
| 18. Blender — मिश्रित करने वाला यंत्र | 30. Spatula — एक प्रकार का पलटा |
| 19. Rolling pin and pastry board — बेलन और चकला | 31. Lemon squeezer — नींबू निचोड़ने वाला यंत्र |
| 20. Tea strainer — चाय छन्नी | 32. Churning stick — मथने वाला लकड़ी |
| 21. Nut cracker — अखरोट इत्यादि तोड़ने वाला यंत्र | 33. Turner — पलटा |
| 22. Caddy — जिसमें चायपत्ती रखते हैं। | 34. Casserole — कैसरोल |
| 23. Jar — मरतबान | 35. Funnel — कुप्पी |
| 24. Lid — ढक्कन | 36. Picher — घड़ा |
| 25. Stove — चुल्हा | 37. Milk can — दूध का बर्तन |
| 26. Hearth — भट्ठी | 38. Pail or Bucket — बाल्टी |
| 27. Sauce pan — हथेदार बर्तन | 39. Griddle — तवा |

LET'S GO TO KITCHEN



GLASS



SPOON



PLATE



KETTLE



PAN/ POT



CUP



FORK



BOWL



MUG



DISHES



CUTLERY



KNIFE



TEA KETTLE



FRYING PAN



LADLE



JAR



PLATTER



BOTTLE OPENER



GRATER



PEELER



TRAY



WOODEN SPOON



CORKSCREW



WHISK



PIZZA SLICER



SAUCEPAN



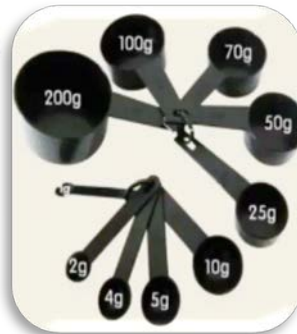
SPATULA



GARLIC PRESSER



KNIFE SET



MEASURING CUPS



JUICER



FUNNEL



COOKERY BOOK



CUTTING BOARD



SALT SHAKER



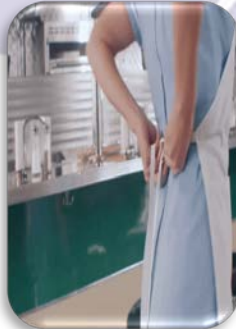
TIN OPENER



THERMOS



DISH TOWEL



APRON



MATCHES



BIN



KITCHEN PAPER



SPICES

LET'S COOK SOMETHING

Take two cups of white flour. Add a pinch of salt. Mix them and add some water. Mix all the ingredients properly and make a thick and smooth dough. Now take out the board and rolling pin. Make small balls of the dough and put one ball on the board and roll it. When the size is enough and it is equally spread, keep it aside. After a few are done, light the burner and put a cauldron on it. Pour some ghee into it and let it heat. Then add the puri one by one into the ghee and turn them time to time till they are round, cooked and golden brown from all sides. Serve the hot puris with pickle or curry.