



Culinary Arts

Conversation > Advanced 7



Exercise 1 – Vocabulary

come up with	To suggest or think of an idea or plan.
[phrasal verb]	<i>Ex: We came up with some great ideas at the meeting.</i>

tenderize	To make meat softer and easier to cut and eat by preparing or cooking it in a particular way.
[verb]	<i>Ex: Many recipes make use of beer to tenderize and flavor meat.</i>

marinade	A mixture of oil, wine, spices, etc., in which meat or fish is left before it is cooked in order to make it softer or to give it a particular flavor.
[noun]	<i>Ex: Place the chicken in a bowl and pour over the marinade.</i>

marinate	To leave meat or fish in a sauce for a period of time to add flavor or to tenderize it.
[verb]	<i>Ex: Marinate them in olive oil and basil.</i>



baste	To pour liquid fat or juices over meat while it cooks.
[verb]	<i>Ex: Baste the pork with the fat from the bottom of the roasting pan.</i>

ginger	The root of a plant originally from Southeast Asia, used in cooking as a spice.
[noun]	<i>Ex: Ginger is an effective natural remedy for nausea.</i>

garnish	To decorate a dish of food with a small amount of another food.
[verb]	<i>Ex: You can garnish the dish with fresh basil or parsley.</i>



Exercise 2 – Dialogue

Choose one character and read the dialogue aloud with your tutor.

Fred: Hey, how was your day, darling?

Nicole: It was good, but really exhausting. What's for dinner? I'm starving.

Fred: I've come up with a great new recipe for grilled beef.

Nicole: Really? That sounds great!

Fred: I spent all morning making a yummy marinade out of ginger, lemon and honey.

Nicole: Woah! So delicious! I can't wait to taste the final product.

Fred: It's been marinating for six hours, so hopefully the beef will be tenderized.

Nicole: Will it be ready to eat soon, though?



Fred: It's almost ready, I just need to baste the beef one more time.

Nicole: It smells so good, Fred!

Fred: I'm preparing some spiced vegetables to go with it. I've seasoned them with a ginger-based spice mix.

Nicole: Is there anything I can do to help?

Fred: You could go out into the garden and pick something fresh to garnish the dish.

Nicole: Okay, great. What goes with ginger?

Fred: Almost everything! Just pick something that looks good, Nicole.

Nicole: Sounds good! I'm on it.



Exercise 3 – Fill in the Blanks

Choose the correct answers from the answer pool below and fill in the blanks.

Answer Pool

ginger

Garnish

marinate

marinade

Baste

tenderize

come up with

1. _____ the dish with lemon wedges, please.
2. Do you like to eat _____? It's healthy.
3. Leave the meat to _____ in the fridge overnight.
4. _____ the turkey at regular intervals.
5. He's trying to _____ a solution to the problem.
6. Pour the _____ over the beef and leave it for 24 hours.
7. Certain ingredients and cooking methods _____ tough foods.



Exercise 4 – Role Play

Take turns with your tutor and act out the scene described below.

Scene: Your friend Peter just came back from work, tell him what's for dinner. The teacher can be Peter.



Exercise 5 – Discussion

Discuss the following questions with your tutor.

1. Do you like cooking? Can you cook well? Why? Why not?
2. What is your favorite dish? How is it made?
3. Where do you usually look for new recipes?
4. Which do you prefer, home cooking or eating out? Why?
5. Do you think cooking your own meal helps you save money? Why? Why not?