

Grade 6
Reading - Cooking

“Cooking Itinerary for a Culinary Adventure”

Maria had always been curious about the world's diverse foods. Her passion for cooking was ignited when she received a globe-themed recipe book on her 12th birthday. The book featured dishes from different countries, and every recipe had a story behind it. One day, she decided to embark on a culinary adventure. Instead of traveling the world physically, Maria planned to cook her way through the continents.

Day 1: Asia – Sushi from Japan

Maria began her journey in Asia. She decided to make sushi, which had always fascinated her. With her bamboo rolling mat, seaweed, rice, and fresh fish, she started crafting sushi rolls. She discovered the importance of using short-grain rice and ensuring it was sticky enough. The rolling technique took some practice, but the end result was delicious!

Day 2: Africa – Moroccan Tagine

Maria then ventured to Africa and was eager to try a Moroccan tagine. The slow-cooked stew was filled with chicken, olives, lemons, and aromatic spices. Maria learned that the conical shape of the tagine pot helped retain moisture, making the meat tender and flavorful.

Day 3: Europe – Italian Pasta

Europe brought her to Italy, where pasta ruled. Maria made fresh pasta from scratch. Mixing flour, eggs, and a pinch of salt, she kneaded the dough until smooth. With her rolling pin, she spread it out thinly and then cut it into long strips. The homemade pasta tasted so much better than store-bought!

Day 4: South America – Brazilian Brigadeiros

For a sweet treat, Maria traveled to South America and made Brazilian Brigadeiros. These chocolate truffle-like sweets were a delight. With condensed milk, cocoa powder, and butter, Maria stirred the mixture until it thickened and then shaped them into balls. The final touch was rolling them in chocolate sprinkles.

Day 5: North America – American-style BBQ Ribs

In North America, Maria tackled BBQ ribs. Using a special blend of spices, she marinated the ribs overnight. Slow-cooking them on a grill, she achieved a smoky flavor and tender meat. The sticky BBQ sauce was the cherry on top.

Day 6: Australia – Aussie Meat Pie

Down under, Maria made an Australian meat pie. With flaky pastry and a hearty meat filling, this pie was both savory and satisfying. She was particularly intrigued by the combination of minced meat, onions, and gravy.

Day 7: Antarctica – No Cooking!

Antarctica didn't offer a native dish, but Maria used this day to rest and enjoy the delights she had made during the week. Reflecting on her culinary adventure, she realized she didn't need to travel far to experience global flavors. The world was at her fingertips, and her kitchen was her passport.

Multiple Choice Questions:

1. Why did Maria start her culinary journey?
 - a) She wanted to be a chef.
 - b) She received a globe-themed recipe book.
 - c) She visited a food festival.
 - d) Her friend dared her.

2. Which dish did Maria prepare from Asia?
 - a) BBQ ribs
 - b) Pasta
 - c) Brigadeiros
 - d) Sushi

3. What did Maria discover about the rice used for sushi?
 - a) It should be long-grain.
 - b) It should be non-sticky.
 - c) It should be brown.
 - d) It should be short-grain and sticky.

4. The Moroccan tagine is a type of _____.
 - a) stew
 - b) pastry
 - c) dessert
 - d) bread

5. What was unique about the Brigadeiros?
 - a) They were savory.
 - b) They were made of fish.
 - c) They were a dessert.
 - d) They were spicy.

6. What was the main ingredient in the Aussie meat pie?
 - a) Chicken
 - b) Fish
 - c) Minced meat
 - d) Rice

7. Which day did Maria take a break from cooking?
 - a) Day 1
 - b) Day 3
 - c) Day 5
 - d) Day 7

Answers:

1. *b) She received a globe-themed recipe book. The passage states that Maria's passion was ignited when she received a globe-themed recipe book.*
2. *d) Sushi. Maria began her journey in Asia by making sushi.*
3. *d) It should be short-grain and sticky. Maria discovered the importance of using short-grain rice and ensuring it was sticky enough for sushi.*
4. *a) stew. Maria made a Moroccan tagine, which is described as a slow-cooked stew.*
5. *c) They were a dessert. Maria made Brazilian Brigadeiros, which are described as chocolate truffle-like sweets.*
6. *c) Minced meat. The Australian meat pie was made with minced meat, onions, and gravy.*
7. *d) Day 7. Antarctica didn't offer a native dish, so Maria used this day to rest.*