

- TREVOR: All right . . . so those are the topics we're going to be . . . to be covering . . .
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- JULIE: We need to think about what to prepare . . . Dr White said he wanted us to use plenty of visuals and things and we might as well try them out when we're not being assessed . . .
- TREVOR: Well, the most important thing is the overhead projector . . . Q27
- JULIE: No problem . . . we'll get that from the media room . . . must remember to book it . . .
- TREVOR: Well . . . we'll need a map of course.
- JULIE: Probably two . . . one of the islands . . . large scale.
- TREVOR: And one of West Africa.
- JULIE: Well, the West African one is no problem . . . There's one in the Resources Room. Q28
- TREVOR: Oh yeah, of course, the resources room; the islands are going to be more of a problem.
- JULIE: Tell you what . . . there's a very clear map of Santiago in that tourist brochure I showed you last week. Don't you remember it?
- TREVOR: Oh yeah . . . that's right; we can just use the tourist brochure.
- JULIE: We also need statistics . . . on several different things.
- TREVOR: Literacy rates.
- JULIE: Yes, and school places.
- TREVOR: How about the encyclopaedia?
- JULIE: Nah . . . not up-to-date enough!
- TREVOR: Mmm . . . why don't we call the embassy? Q29
- JULIE: Oh . . . someone's enthusiastic!
- TREVOR: Well . . . if something's worth doing . . .
- JULIE: I know . . . it's worth doing well . . . OK.
- TREVOR: We can find out statistics on school places from them as well. Q30
- JULIE: Might as well.
- TREVOR: Look, Julie, it's almost time for our tutorials . . . we can meet again on Monday . . . but we need to prepare some stuff before then . . .

SECTION 4

In today's lecture, I'm going to talk about Monosodium Glutamate, or MSG, as it's more commonly known. Now, MSG as you probably know, is a flavour enhancer which is used particularly in Chinese and Japanese cooking. Today I am going to explore why it is so popular in these cuisines and, more importantly, how does it enhance the flavour of food? Q31

The main reason why MSG is more commonly used in Japanese meals is tradition. For many thousands of years the Japanese have incorporated a type of seaweed known as *kombu* in their cooking, as they discovered it had the ability to make food taste better. But it wasn't