



Worksheet

No. (3)

Name :

Subject:

Vocabulary unit 2

Class:

Eight

Date:

Objective: to extend and enrich student's vocabulary.

1. Portion – a part or share of something, especially food.

Example: She ordered a small portion of pasta because she wasn't very hungry.

Example _____

2. Recommendation – a suggestion or advice about what to do or choose.

Example: The waiter gave us a recommendation for the best dish on the menu.

Example _____

3. Traditional – something that follows long-established customs or practices.

Example: They wore traditional clothes during the national holiday.

4. Options – choices or alternatives available.

Example: The travel agent offered us three options for our summer vacation.

5. Serve – to give or present food, drinks, or service to someone.

Example: The restaurant will serve dinner until midnight.

Example _____

6. Craft – skill in making things, especially by hand.

Example: The artist spent years perfecting his craft of pottery.

Example _____

7. Menu – a list of food and drink offered in a restaurant.

Example: The menu includes both vegetarian and meat dishes.

Example _____

8. Awards – prizes or honors given for achievement.

Example: The film won several awards at the international festival.

Example _____

9. Unusual – not common, rare, or different.

Example: It's unusual to see snow in this city during spring.

Example _____

10. Designer – a person who creates plans, drawings, or clothing styles.

Example: The designer presented a new collection at the fashion show.

11. District – an area of a city or country with official or special boundaries.

Example: The old district of the town is famous for its historic buildings.

Example _____

12. Absolutely – completely or totally.

Example: I am absolutely certain that he will come on time.

Example _____

13. Customer – a person who buys goods or services.

Example: The shop assistant helped a customer choose a new phone.

Example _____

14. Stew – a dish of meat and vegetables cooked slowly in liquid.

Example: My grandmother makes a delicious beef stew in winter.

Example _____

15. Queue – a line of people waiting for something.

Example: We stood in a long queue to buy concert tickets.

Example _____

16. Retro – style that imitates or is inspired by the past.

Example: She decorated her living room with retro furniture from the 1970s.

Example _____

Now fill in the blanks with the correct words from the list.

1. The waiter suggested the grilled chicken as his best _____ for today.

2. My grandmother prepared a hot _____ with meat and vegetables for dinner.

3. The famous movie actor received three _____ for his outstanding performance.
4. Please wait in the _____ until it is your turn to enter the hall.
5. The chef placed a large _____ of rice on each plate.
6. This shop sells handmade jewelry, each piece showing great skill and _____.
7. The restaurant will not _____ breakfast after 11 a.m.
8. He works as a fashion _____ and creates modern clothing styles.
9. They visited the historic _____ of the city to see the old buildings.
10. Wearing colorful costumes is a _____ way of celebrating the festival.
11. The waiter handed us the _____ so we could choose our meals.
12. She decorated her kitchen with bright orange and green for a _____ look.
13. The museum offers different _____ for guided tours, including morning and evening times.
14. It is _____ impossible to finish this big project in just two days.
15. The shop assistant was polite to every _____ who entered the store.
16. Seeing snow in the desert is very _____.

Here are some food and cooking -related words :

Basic Cooking Methods

- **Boil** – cook food in hot water until it bubbles.
- **Simmer** – cook food gently in water just below boiling.
- **Steam** – cook food using hot vapor from boiling water.
- **Bake** – cook food in an oven using dry heat.
- **Roast** – cook food in an oven with dry heat, often with oil.
- **Grill** – cook food over direct heat, usually on a metal grate.
- **Fry** – cook food in hot oil.
- **Deep-fry** – cook food completely in a large amount of hot oil.
- **Stir-fry** – cook small pieces of food quickly in a little oil while stirring.

- **Sauté** – cook food quickly in a small amount of oil or butter.
- **Broil** – cook food directly under very strong heat.

Food Preparation

- **Chop** – cut food into small pieces.
- **Slice** – cut food into thin, flat pieces.
- **Dice** – cut food into small cubes.
- **Mince** – cut food into very tiny pieces.
- **Peel** – remove the outer skin of fruit or vegetables.
- **Grate** – rub food against a tool to make very small pieces.
- **Mix** – combine two or more ingredients.
- **Stir** – move food around with a spoon to mix it.
- **Whisk/Beat** – mix quickly to add air.
- **Knead** – work dough with your hands to make it smooth.

Cooking Actions

- **Season** – add salt, pepper, or spices to food.
- **Marinate** – soak food in a flavored liquid before cooking.
- **Pour** – make liquid flow from a container.
- **Spread** – cover food with a layer of something (like butter).
- **Sprinkle** – drop small amounts of something (like salt or sugar) on food.
- **Drizzle** – pour a thin stream of liquid over food.
- **Serve** – give food to eat.

Exercise: Choose the correct answer.

1. My mother always _____ vegetables before making a salad.
a) boils b) peels c) fries d) grills

2. The chef decided to _____ the chicken in the oven with some herbs.
a) roast b) chop c) steam d) slice
3. Please _____ the onions into very small cubes for the soup.
a) dice b) bake c) season d) drizzle
4. He forgot to _____ the pasta, so it stuck together.
a) stir b) grate c) peel d) knead
5. The baker had to _____ the dough for ten minutes before baking it.
a) fry b) knead c) slice d) spread
6. Before frying the fish, you should _____ it with salt and pepper.
a) season b) drizzle c) whisk d) roast
7. She used a spoon to _____ honey over the pancakes.
a) drizzle b) boil c) chop d) bake
8. We usually _____ bread in the oven at 180°C.
a) bake b) grate c) grill d) simmer
9. He wanted to _____ the carrots into thin pieces for the salad.
a) slice b) boil c) marinate d) whisk
10. The chef will _____ the meat in lemon juice and garlic before cooking it.
a) marinate b) fry c) peel d) stir-fry

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