

**You better cut the pizza in four  
pieces because I'm not hungry  
enough to eat six.**

Yogi Berra



# Kitchen Utensils



apron



bread basket



bowl



teapot



measuring cup



baking tray



timer



spice containers



chopping board



grater



pie plate



salad spinner



colander



butter dish



oven glove



napkin



chopsticks



rolling pin



measuring spoons



whisk



wooden spoon



strainer



steak hammer



spoon



spatula



mesh skimmer



cleaver



ladle



knife



kitchen shears



fork



cutlery



corkscrew



cake slice



plate



saucepan (U.K.)/  
pot (U.S.)



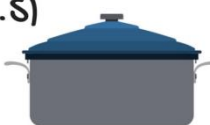
frying pan



pressure cooker



cooker



casserole dish





# COOKING VERBS



break



melt



spread



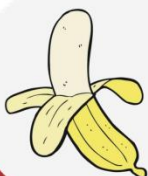
layer



roll out



fry



peel



mix



whip



saute



taste



cut



chop



slice



grate



add



pour



pinch



steam



boil



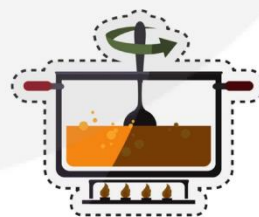
barbecue



roast



bake



stir



weigh

# PHRASAL VERBS – COOKING

## Boil away

Cause liquid to evaporate completely by boiling



The soup's almost **boiled away**.

## Bake off

Finish baking partly baked food



She **baked off** the cakes in the oven.

## Cut out

Shape or form by cutting



She **cut** several pieces of pastry **out**.

## Slice off

Cut something from a larger piece



She **sliced off** a piece of sausage.

## Pick at

Eat only small amounts of a meal



Most of the time he just **picks at** his food.

## Fry up

Cook something by frying



Let's **fry** some eggs **up** for dinner.

## Boil down

To reduce something by boiling



Spinach tends to **boil down** a lot.

## Cut off

Remove something by cutting it



You should **cut** the tops **off** the carrots first.

**COOKING**

# PHRASAL VERBS: KITCHEN



**Boil away:** Cause liquid to evaporate completely by boiling

*E.g. The soup's almost **boiled away**.*



**Bolt down:** Eat a large amount of food very quickly

*E.g. He **bolted down** his lunch and rushed back to work.*



**Cut off:** Remove something by cutting it

*E.g. You should **cut** the tops **off** the carrots first.*



**Cut out:** Shape or form by cutting

*E.g. She **cut** several pieces of pastry **out**.*



**Cut up:** Cut something into small pieces

*E.g. He **cut** the pie **up** into little pieces.*



**Eat out:** Eat in a restaurant instead of at home

*E.g. Do you feel like **eating out** tonight?*



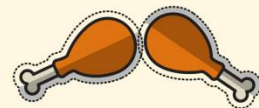
**Eat up:** Eat all of something

*E.g. **Eat up!** We've got to go out soon.*



**Fry up:** Cook something by frying

*E.g. Let's **fry** some chicken **up** for dinner.*



## I. Vocabulary.

<https://quizlet.com/146345054/food-and-drink-60-phrasal-verbs-in-use-flash-cards/>

## II. Complete each sentence (a – J) with suitable ending (1 – 10). Use each ending once.

- a) Dinner's nearly ready. Can you lay.....
- b) There's some meat in the fridge. Just warm .....
- c) Keep an eye on the milk or it might boil .....
- d) Jack likes his steak rare but I prefer mine well .....
- e) When we finish lunch. I'll do the washing .....
- f) I always cut roast beef with an electric carving .....
- g) Mary bought a lovely set of cups and .....
- h) They serve a very cheap three course .....
- i) I really enjoyed that freshly ground .....
- j) If you have finished eating I'll clear .....

1 up if you dry and put the dishes away.

2 it up in the microwave oven for a few minutes.

3 coffee you made for me this morning.

4 meal at the pub opposite the supermarket.

5 knife as it makes really thin slices.

6 the small table in the dining room?

7 saucers in the sales last week.

8 done, but not burnt if you see what I mean.

9 away the plates and bring the next course.

10 over and make a mess on the cooker.

### III. Choose the most suitable word or phrase to complete each sentence.

- a) Would you prefer..... potatoes or chips?  
A) poached B) ground C) mashed D) powdered
- b) I bought this bread four days ago and now it's.....  
A) stale B) off C) bad D) rotten
- c) Don't forget to buy a packet of. .... peas.  
A) chilled B) frozen C) frosted D) chilly
- d) Can you give me the.....for this pie? It's delicious.  
A) prescription B) instructions C) ingredients D) recipe
- e) There was a wonderful smell of.....bread in the kitchen.  
A) cooking B) roasting C) baking D) grilling
- f) Don't buy those fish, they aren't very  
A) fresh B) new C) recent D) young
- g) I'd like to eat more of this cake, but it's very.....  
A) fat B) fatty C) fattened D) fattening
- h) Waiter, I can't eat this meat. It's under- .....  
A) done B) developed C) nourished D) weight
- i) Is the hamburger for you to eat here, or to.....?  
A) go out B) take away C) carry on D) sit down
- j) That was fantastic. Could I have a second....., please?  
A) plate B) course C) helping D) service

### IV. Make a word or compound word to match the description.

- a) A spoon used for putting sugar in tea.....
- b) A cloth put on the table at meal times .....



- c) A metal device for opening bottles .....
- d) A pot in which tea is made .....
- e) An electrical appliance for making toast .....
- f) A cup specially made for coffee .....
- g) An omelette containing mushrooms .....
- h) An electrical appliance for mixing food .....
- i) A napkin made of paper. ....
- j) The amount contained in a tablespoon .....
- k) An electrical appliance for washing dishes .....

V. Match the drawings a-i to the sentence 1-9.

5 Match the drawings a-i to the sentences 1-9.



- ☐ 1 Boil the eggs in a saucepan.
- ☐ 2 Stir the soup with a wooden spoon.
- ☐ 3 Bake for forty-five minutes in a hot oven.
- ☐ 4 Put the kettle on.
- ☐ 5 Mix all the ingredients in a large bowl.
- ☐ 6 Peel the potatoes.
- ☐ 7 Slice the pineapple.
- ☐ 8 Chop the parsley with a sharp knife.
- ☐ 9 Melt some butter in a frying pan.

VI. Drag the word which best fits all three gaps into the space at the bottom.

[http://gamedata.britishcouncil.org/lep25\\_embed/MTkyNjc=/le](http://gamedata.britishcouncil.org/lep25_embed/MTkyNjc=/le)