

## KITCHEN

### Glossary

appliance - прибор / Устройство

cook (глагол) - готовить

cook (существительное) - повар

countertop - столешница

dishwasher - посудомоечная машина

freezer - морозильная камера / морозильник

kitchen - кухня

oven - духовка / печь

refrigerator - холодильник

sink - раковина / мойка

stove - плита

### 1.1. Vocabulary

*Ex. 1. Match the words with their Russian equivalents.*

1. refrigerator	a. готовить
2. appliance	b. кухня
3. sink	c. раковина
4. cook	d. холодильник
5. dishwasher	e. морозильник
6. stove	f. плита
7. countertop	g. прибор
8. freezer	h. посудомоечная машина
9. oven	i. духовка
10. kitchen	j. столешница

*Ex. 2. Complete the sentences with the given words.*

**appliance, stove, freezer, cook, refrigerator, countertop, kitchen, oven, dishwasher, sink**

After dinner, I will load the dirty dishes into the \_\_\_\_\_(1).

We keep ice cream in the \_\_\_\_\_(2).

My \_\_\_\_\_(3) has a lot of pots and pans.

I bake cookies in the \_\_\_\_\_(4) every Sunday.

We store milk and eggs in the \_\_\_\_\_(5).

The blender is a useful \_\_\_\_\_(6) in the kitchen.

I will \_\_\_\_\_(7) dinner for my family tonight.

I put the fruit on the \_\_\_\_\_(8) near the sink.

Please wash your hands at the \_\_\_\_\_(9) before cooking.

You can make soup on the \_\_\_\_\_(10) easily.

## **1.2. Reading**

### ***Ex. 1. Read the text.***

When organizing your kitchen, it's helpful to have a handy checklist. First, make sure all your major appliances are in good condition. Check the refrigerator and freezer for any items that need organizing or cleaning. It's also important to keep the oven and stove clean to ensure they work efficiently when you cook. Don't forget the dishwasher; it's a lifesaver on busy days, so ensure it's functioning well.

Next, turn your focus to the countertop. This space should be clear and tidy to give you enough room to prepare meals. Keep frequently used items like utensils and coffee makers accessible, but avoid clutter. The sink should also be part of your checklist. A clean sink helps keep your whole kitchen looking neat.

Think about organizing your kitchen cabinets as well. Store similar items together, like plates and bowls on one shelf, and glasses on another. Having a system in place will make cooking more enjoyable and efficient. Finally, create a schedule to regularly check the conditions of your appliances and the cleanliness of your kitchen.

By following a simple checklist and maintaining a routine, you can make your time in the kitchen more enjoyable and less stressful. These small steps can create a functional and inviting environment for every home cook!

### ***Ex. 2. Choose the correct answer.***

1. What is the most important appliance to keep clean in the kitchen?
  - A. Dishwasher
  - B. Refrigerator
  - C. Oven
  - D. Microwave
2. Where should you store similar items in the kitchen cabinets?
  - A. On the same shelf
  - B. In separate drawers
  - C. On the countertop
  - D. In the pantry
3. What should you do to make your time in the kitchen more enjoyable?
  - A. Decorate the kitchen with colorful accessories
  - B. Invest in high-end cookware and utensils
  - C. Follow a routine to maintain cleanliness
  - D. Listen to music while you cook
4. What is the main reason for keeping the kitchen sink clean?
  - A. To prevent clogging of the drain
  - B. To make the kitchen look more organized
  - C. To ensure the proper functioning of the faucet
  - D. To maintain the overall cleanliness of the kitchen
5. What is the best way to keep your kitchen counter clear and tidy?
  - A. Store frequently used items on the counter
  - B. Avoid clutter by keeping only necessary items
  - C. Use the counter space for food preparation
  - D. Display your favorite kitchen decor on the counter

### **Ex.3 Communication**

Ex. 1. Find the correct translations of the following English sentences:

<p>1. The stove gets really hot when cooking.</p> <p>2. After washing the dishes, the sink became empty again.</p> <p>3. It's important to keep perishable foods in the fridge where it's always cold.</p> <p>4. Using a microwave can heat up food much faster than other methods.</p> <p>5. Fresh-baked cookies smell amazing coming out of the oven.</p> <p>6. A good-quality dishwasher thoroughly cleans all kinds of dishes effortlessly.</p> <p>7. Smoothies made by blending fruits taste healthier and fresher.</p> <p>8. Toasted bread prepared in a toaster makes breakfast more enjoyable.</p> <p>9. Cleaning the kitchen counter helps prevent clutter near the stove or sink.</p> <p>10. Keeping groceries organized inside the fridge ensures that nothing goes bad before being used.</p>	<p>a. После мытья посуды раковина снова стала пустой.</p> <p>b. Поддерживая порядок в продуктах внутри холодильника, можно предотвратить порчу продуктов перед их употреблением.</p> <p>c. Используя микроволновую печь, можно намного быстрее разогреть еду.</p> <p>d. Чистка кухонной столешницы помогает избежать беспорядка возле плиты или мойки.</p> <p>e. Плита сильно нагревается, когда готовишь пищу.</p> <p>f. Важнейшую роль играет хранение скоропортящихся продуктов именно в холодильнике, где всегда прохладно.</p> <p>g. Смузи, приготовленные путём смешивания свежих фруктов, обладают свежим вкусом и полезны для здоровья.</p> <p>h. Хлеб, поджаренный в тостере, сделает ваш завтрак гораздо привлекательнее.</p> <p>i. Когда свежеспечённое печенье достают из духовки, оно приятно пахнет и вызывает аппетит.</p> <p>j. Хороший качественный посудомоечный аппарат легко справляется даже с самой сложной грязью на посуде.</p>
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