



THE HISTORY OF FOOD INDUSTRY

1.1. Vocabulary

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

1. commercial	a. крахмал
2. baking	b. уксус
3. starch	с. хлебопекарная печь
4. olive oil 	d. виноделие
5. packaging	е. мед
6. honey 	f. зерно
7. food	g. хранение
8. beet	h. пища
9. oven	i. мукомолье
10. essential oil	j. упаковка
11. storage	к. эфирное масло
12. cane	l. перерабатывающая промышленность
13. beer brewing	м. пивоварение
14. milling	п. сахарный тростник
15. wine making	о. оливковое масло
16. processing industry	р. хлебопечение
17. vinegar	q. свекла
18. grain	г. промышленный

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

grains, oven, Starch, Beer brewing, Wine making, Milling, Essential oils, Olive oil, processing industry, Honey, Vinegar, baking, Packaging, storage, food, Beets, Cane, Commercial

The _____(1) looks delicious and nutritious for our health.
 _____(2) the _____(3) is an important step in making

bread.

_____ (4) is a sweet and natural alternative to sugar.

_____ (5) is often used as a thickening agent in cooking.

_____ (6) is used to make sugar from sugarcane.

_____ (7) are a root vegetable commonly used in salads.

_____ (8) is important for protecting food during transportation.

The _____ (9) plays a crucial role in food production.

_____ (10) involves fermenting grapes to produce wine.

We need to grind the grains for _____ (11) the bread.

The _____ (12) is used for baking bread and other delicious treats.

_____ (13) is a common ingredient in many Mediterranean dishes.

_____ (14) is a process of fermenting barley to make beer.

_____ (15) is a tangy liquid made from fermented alcohol.

_____ (16) are concentrated liquids extracted from plants.

_____ (17) food production relies on large-scale operations.

Proper _____ (18) of food is essential for maintaining freshness.

1.2. Reading

Ex. 1. Read the text.

The history of food industry dates back to ancient times when people first discovered ways to preserve and enhance their food. For instance, honey was one of the earliest sweeteners known to humanity. It was not only used in cooking but also had medicinal properties.

In ancient Egypt, people developed techniques to extract starch from grains. This helped in making bread and other staple foods. Similarly, in India, cane sugar was being processed from the cane plant, which laid the foundation for the sugar industry.

Traveling to medieval Europe, we find people using beet as a sugar source. It became popular because it was easier to grow in cooler climates. Meanwhile, the practice of wine making flourished in places like Italy and France, where grapes were abundant.

The discovery of essential oil was another milestone. These oils were used for cooking, perfumes, and in some cases, for treating illnesses. The food industry has always been about finding ways to improve taste and preserve food, making it safer and more enjoyable for everyone.

Ex. 2. Answer the questions.

1. What was one of the earliest sweeteners known to humanity?
2. How did people in ancient Egypt extract starch from grains, and what was it

used for?

3. What sugar source was being processed in India, and what industry did it lay the foundation for?
4. Why did beet become a popular sugar source in medieval Europe?
5. Where did wine making flourish during medieval times, and why?
6. What were essential oils used for in the food industry?
7. What has been the main focus of the food industry throughout history?

1.3. Communication

Ex. 1. Make sentences using the following words.

1. Farmers/grow/crops
2. People/use/recipes
3. Food/companies/make
4. Restaurants/serve/delicious
5. Supermarkets/sell/variety
6. Chefs/create/new
7. Food/industry/provides
8. Food/packaging/keeps
9. Many/people/enjoy
10. Cooking/shows/teach