

Scottish cuisine

Vocabulary

Ex. 1. Match the words with their definitions.

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| 1. preserved | a. to return to a normal state of health, mind, or strength after an illness or injury. |
| 2. cuisine | b. sweet treats made from boiling sugar syrup until it hardens into a solid form. |
| 3. essential acids | c. a type of oil made from olives that is used in cooking and salad dressings. |
| 4. whole milk | d. the act of making something better or more satisfactory. |
| 5. improvement | e. a style or method of cooking, especially characteristic of a particular country or region. |
| 6. nutrition | f. to keep food fresh for a long time by using methods like canning, pickling, or freezing. |
| 7. supply | g. a plant grown for its white roots which are processed to extract sugar. |
| 8. hard candies | h. a mixture of flour, water, and other ingredients that is kneaded and baked to make bread, pastry, etc. |
| 9. recover | i. milk that has not had any fat removed, so it contains all the natural vitamins and minerals. |
| 10. dough | j. the process of providing or obtaining the food necessary for health and growth. |
| 11. sugar beet | k. to provide something needed or wanted, like food or water. |
| 12. olive oil | l. important nutrients that your body needs but cannot produce on its own, such as omega-3 fatty acids. |

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

prevention, provide, chewy confections, fermentation, preservative, cotton, consume, evaporate, dried milk, poor, beer brewing, service

_____ (1) is an important process in the craft beer industry.
My job as a cook is to _____ (2) customers with delicious meals.

The restaurant received _____ (3) reviews due to its slow service.

_____ (4) is a common technique used in making bread.

_____ (5) additives are often used in processed foods.

I always keep _____ (6) in my pantry for baking recipes.

It's important to let the excess liquid _____ (7) while cooking soups.

_____ (8) like caramels are popular desserts.

_____ (9) of foodborne illnesses is crucial in the food industry.

_____ (10) kitchen towels are commonly used by cooks.

It's essential to _____ (11) fresh ingredients for a flavorful dish.

Excellent customer _____ (12) is key to running a successful restaurant.

Reading

Ex. 1. Read the text.

Scottish cuisine is steeped in rich traditions and is characterized by its reliance on locally sourced ingredients. One of the most iconic dishes is haggis, a savory pudding made from sheep's pluck, mixed with oatmeal, onions, and a blend of spices. It is traditionally encased in the animal's stomach and boiled. Though its preparation might raise eyebrows, haggis is celebrated for its hearty, peppery flavor and is typically served with "neeps and tatties" – turnips and potatoes.

Further highlighting the diverse culinary landscape, Scottish seafood is unparalleled, with salmon and haddock taking center stage in numerous dishes. Arbroath smokies, haddock smoked over hardwood, are a particular delicacy. Moreover, Scotland's love for sweets is embodied in shortbread, a crumbly, buttery biscuit that has become synonymous with Scottish hospitality. For the adventurous palate, black pudding, a blood sausage enriched with oats, offers a robust taste experience.

Influenced by centuries of cultural exchange and rugged landscapes, Scottish cuisine is a testament to the land's adaptability and resourcefulness. It's a culinary journey that invites visitors to savor both the rustic and refined elements of an age-old tradition.

Ex. 2. *Answer the questions.*

1. What is haggis and how is it traditionally prepared?
2. What are "neeps and tatties" and how are they typically served with haggis?
3. Which seafood items take center stage in Scottish cuisine?
4. What makes Arbroath smokies a particular delicacy in Scotland?
5. How would you describe the taste of shortbread, a popular Scottish sweet treat?
6. What is black pudding and what ingredients give it a robust taste experience?
7. How does Scottish cuisine reflect centuries of cultural exchange and rugged landscapes?

Communication

Ex. 1. *Make sentences using the following words.*

1. allows/creativity/kitchen
2. Being/cook/opportunities
3. experiment/flavors/ingredients
4. job/working/team
5. skills/applied/culinary
6. taste/new/dishes
7. satisfaction/creating/delicious
8. Being/allow/flexibility
9. lead/career/advancement
10. play/crucial/role