

Pros and Cons of Working as a Chef

Vocabulary

Ex. 1. Complete the sentences with the given words.

entrée, baste, food-borne, pig, illnesses, food, consumption, establishments, gas, service, french, basil, lettuce, hot, fries, festive, shop, water, suckling, experienced, bed-and-breakfast, boil, bring, benefit

I love to make _____(1) _____(2) as a side dish with my hamburgers.

After eating spicy food, you should drink some _____(3) water to cool your mouth.

I always include _____(4) in my salads for some extra crunch.

To add some flavor to this dish, I use fresh _____(5) from my garden.

Instead of staying at a hotel, we decided to try out a traditional _____(6).

My favorite holiday meal is succulent _____(7) _____(8) slow-roasted on the grill.

Let's have a _____(9) dinner party with all our friends to celebrate New Year's Eve.

Remember to _____(10) the meat while it cooks to keep it moist and delicious.

For the perfect boiled eggs, _____(11) the _____(12) to _____(13) before adding the eggs.

The main course or _____(14) of this restaurant is their famous steak with roasted veggies.

The city has many great _____(15) _____(16) _____(17), from fancy restaurants to street vendors.

Our cooking class is taught by an _____(18) chef who has worked in top restaurants.

To prevent _____(19) _____(20), always wash your hands before handling any food.

I work in the _____(21) _____(22) making handmade glassware using a torch and kiln.

One _____(23) of baking your own bread is knowing exactly what ingredients are used.

It's important to limit our _____(24) of processed foods and eat more whole foods.

Grammar

Ex. 1. Choose the correct answer.

1. I think, I ... him tomorrow.

- a) see
- b) am seeing
- c) will see
- d) saw

2. Katie says she ... a doctor in the future.

- a) is
- b) is being
- c) will
- d) will be

3. Russia is ... than Canada.

- a) bigger
- b) the bigger
- c) biggest
- d) the biggest

4. Russia is ... country in the world.

- a) bigger

b) the bigger

c) biggest

d) the biggest

5. Your dish ... in five minutes.

a) will serve

b) served

c) was served

d) will be served

6. The cake ... yesterday,

a) will cook

b) cooked

c) was cooked

d) will be cooked

7. I saw my sister ... pancakes.

a) cook

b) cooked

c) cooking

d) cooks

8. I hate ... eggs.

a) boil

b) boiled

c) boiling

d) boils

9. Sorry, I can't help you, I ...

- a) cook
- b) cooks
- c) cooking
- d) am cooking

10. I ... to gym twice a week.

- a) go
- b) goes
- c) going
- d) am going

Ex. 2. Combine the two sentences using either...or or neither...nor.

1. She hasn't got any money. She hasn't got any job.
2. He can wash the dishes. She can tidy the room.

Ex. 3. Ask five types of questions for the sentence below.

Martha will go to Canada tomorrow.

Reading

Ex. 1. Read the text.

Pros and Cons of Working as a Chef

Working as a chef can be a fast-paced, rewarding career choice. However, it's not all glamour and glory in the kitchen. There are both pros and cons to consider before pursuing a career in the culinary world.

One of the biggest advantages of working as a chef is the creative freedom. Chefs have the opportunity to use their imagination and experiment with different flavors, ingredients, and cooking techniques. This allows them to express their artistic side and create unique dishes that reflect their personal style. For those who are passionate about food and love to cook, this creative outlet can be incredibly fulfilling.

Another advantage of being a chef is the potential for career growth. With hard work, dedication, and experience, chefs can work their way up the ranks and take on more responsibilities. They may start out as line cooks or sous chefs but could eventually become head chefs or even open their own restaurants. The culinary industry offers many opportunities for advancement and professional development.

Working as a chef also provides the chance to work with a diverse group of people. Kitchens are often multicultural environments, and chefs have the opportunity to learn from others with different backgrounds and experiences. They can gain exposure to new cuisines, cooking methods, and traditions, which can broaden their culinary knowledge and skills.

Despite these advantages, there are also several challenges that come with being a chef. One of the main drawbacks is the demanding and high-pressure nature of the job. Chefs often work long hours, including nights, weekends, and holidays. They may need to stand for extended periods, lift heavy pots and pans, and work in hot, noisy, and stressful environments. This can lead to physical and mental exhaustion, making it difficult to maintain a healthy work-life balance.

Another downside of working as a chef is the potential for low pay, especially in the early stages of one's career. Many entry-level positions in the culinary industry offer relatively low wages, and it can take years of experience and hard work to earn a higher salary. Additionally, the restaurant industry is known for its high turnover rates, which means that job stability can be a concern for some chefs.

Working as a chef can also be emotionally challenging. The fast-paced environment and high expectations can lead to intense pressure and stress. Chefs may need to deal with difficult customers, handle complaints, and manage conflicts in the kitchen. This can take a toll on their mental health and overall well-being.

In conclusion, working as a chef has its pros and cons. While it offers creative freedom, career growth opportunities, and exposure to different cultures, it also comes with long hours, demanding work conditions, and potential challenges in terms of pay and job stability. It's important to carefully consider these factors before pursuing a career in the culinary industry.

Ex. 2. Answer the questions.

1. What are some advantages of working as a chef?
2. How does being a chef provide creative freedom?
3. What opportunities for career growth exist in the culinary industry?
4. Why is the job of a chef demanding and high-pressure?
5. What are some potential challenges in terms of pay for chefs?
6. How can working as a chef be emotionally challenging?
7. What factors should individuals consider before pursuing a career in the culinary industry?

Communication

Ex. 1. Make sentences using the following words:

1. Eating/fruits/vegetables
2. Drinking/water/healthy
3. Balanced/diet/protein
4. Fast food/often/eat
5. Junk food/tasty/harmful