

Задание 1. Упр. 16, стр. 90. Заполнить предложения словами *much, a little, little, many, a few, few*, записать в тетрадь.

Задание 2. Упр. 17, стр. 90. Прочитать рецепт, перевести, придумать название блюда, записать в тетрадь.

Задание 3. Упр. 18, стр. 91. Написать рецепт собственного блюда

## Unit 7

### 15 Fill in the gaps with *is* or *are*.

1. The news . . . . . very sad.
2. His knowledge of this subject . . . . . very deep.
3. There . . . . . an apricot and two peaches on the plate.
4. Where . . . . . my shoe?
5. There . . . . . several oranges and a slice of lemon in the fridge.
6. Their advice . . . . . good to follow.
7. My cat's hair . . . . . orange.
8. . . . . the furniture in your flat new?
9. There . . . . . plenty of apples in the garden this year.
10. There . . . . . not any sugar in the sugar bowl.

### 16 Fill in the gaps with *much, a little, little, many, a few, few*.

1. I like my coffee with . . . . . milk and sugar.
2. The meal costs . . . . . euros.
3. You look fit! Do you exercise . . . . . ?
4. There is only . . . . . gouache in the bottle. You can't draw any pictures.
5. Don't talk too . . . . . at the lesson.
6. We know the material well and ask the teacher only . . . . . questions.
7. There are . . . . . nuts in the bowl, put some more, please.
8. I don't like sweet tea, so I put only . . . . . sugar in my tea.
9. They have . . . . . money. – Are you sure they are poor?
10. In our country we don't eat . . . . . seafood.

### 17 Try to cook this delicious omelette according to the recipe. Give it a name.

#### Ingredients

- 12 baby spinach leaves
- 2 tbsp olive oil
- 1/2 glass minced onion
- 1 clove garlic, minced
- 4 tbsp thick cream
- 8 eggs, beaten
- Salt and pepper to taste
- 2 tbsp grated Parmesan cheese



## Eating Traditions

**tbsp = tablespoon** — столовая ложка

**spinach** — шпинат

**clove** — головка (чеснока)

**garlic** — чеснок

**minced** — мелко порезанный,  
порубленный

**grated** — натертый

**coarsely** — крупно

**to chop** — резать, рубить

**skillet** — сковорода

**soft and transparent** — полуготовность

**to stir** — мешать

**foam** — пена

**to scramble** — перемешиваться

**to sprinkle** — посыпать

**to serve** — подавать

### Preparation

Coarsely chop the baby spinach leaves. Heat the oil in a large heavy skillet and cook the onion and garlic until soft and transparent, about 5 minutes. Add the chopped spinach and cook, stirring often, until spinach is tender, about 5–7 minutes.

In a small bowl, beat the cream with the eggs, salt, pepper until foamy. Add the egg mixture to the skillet and cook and stir so that the eggs scramble with the spinach, about 4–5 minutes longer. Sprinkle with cheese and serve.

18

Write a recipe of your favourite dish. Use a dictionary and Ex. 17 as a model.



### For Project 2

19

Continue preparing your presentation. Make a survey about restaurants in your area and their cuisine:

- Name
- Type of cuisine, speciality
- Address
- Opening hours
- Price level
- How many visitors are usually there?

Add some other interesting data. Take pictures and/or videos.

Imagine you are a proprietor of one of these restaurants. Compose a menu.

Write your price list.





Домашнее задание: записать в тетрадь и выучить слова из жёлтой рамочки.

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