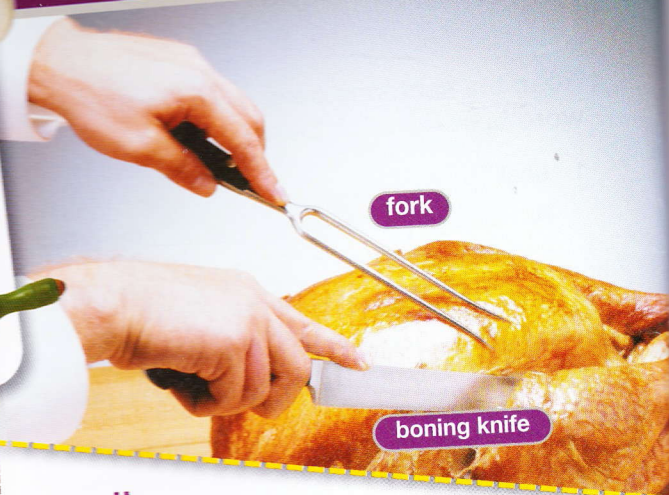
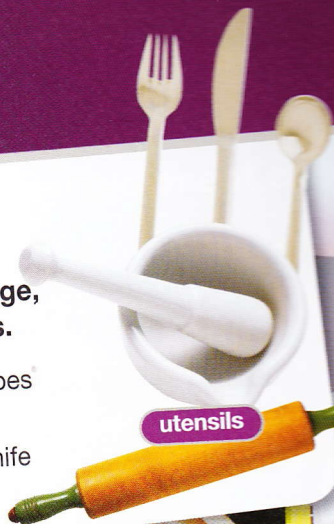


4 Tools 1

Get ready!

1 Before you read the passage, talk about these questions.

- 1 What are some different types of knives?
- 2 Why is using the correct knife important?



Reading

2 Read the memo on using knives. Then, choose the correct answers.

- 1 What is the purpose of the memo?
 - A to request a new order of knives
 - B to describe how to avoid injury with knives
 - C to remind about correct use of knives
 - D to explain how to identify different knives
- 2 Which of the following is NOT an instruction in the memo?
 - A Throw away damaged utensils.
 - B Do not use paring knives for meat.
 - C Maintain knives with a steel.
 - D Use cleavers to cut bone.
- 3 What can you infer about a bench knife?
 - A It has many different uses.
 - B It is best for cutting meat.
 - C Its design is similar to a fork.
 - D Its blade is not very sharp.

memo

To: Kitchen Staff
From: Ed Mallard, Head Chef

Please use **utensils** only for their intended purposes. We threw away several damaged **knives** this week. Remember, **paring knives** are not strong enough for large cuts of meat. Use a **butcher knife** or **boning knife** instead. And do not try to cut bone with a **French knife**. That's what **cleavers** are for. Don't forget to maintain all knives with the **steel**.

We also had to replace a **bench knife**. Someone tried to use it on vegetables and bent the blade. Several **forks** were also bent and needed repair. Please do not use these for cutting anything.

bread knife	
boning - butcher knife	
French knife	
kitchen knife	
paring knife	



Vocabulary

3 Match the words or phrases (1-5) with the definitions (A-E).

- | | |
|--------------------|-------------------|
| 1 __ knife | 4 __ paring knife |
| 2 __ utensil | 5 __ bench knife |
| 3 __ butcher knife | |

- A a wide, rectangular blade for dividing and scraping
- B a small, pointed blade for cutting vegetables
- C a device with a sharp edge
- D a heavy, curved blade for cutting meat
- E a simple object that performs a particular function

- 4 Fill in the blanks with the correct words or phrases from the word bank.

Word BANK

fork French knife steel
cleaver boning knife

- 1 Only a _____ will slice all the way through bone.
- 2 Hold the meat in place with a _____ while you cut it.
- 3 You need a _____ if you want to get the meat off that bone.
- 4 I prefer a _____ because it can be used for so many different purposes.
- 5 I need a new _____ to sharpen my knives.

- 5 Listen and read memo on using knives again. What is the difference between a boning knife and a cleaver?

Listening

- 6 Listen to a conversation between two chefs. Mark the following statements as true (T) or false (F).

- 1 ___ The woman is removing the meat from the bone.
- 2 ___ The woman does not need a boning knife.
- 3 ___ The man recommends a butcher knife.

- 7 Listen again and complete the conversation.

- Chef 1: I'm getting these chicken wings ready. Should I use a 1 _____ ?
- Chef 2: No, that won't work. You're leaving the bone 2 _____, right?
- Chef 1: That's true. But I still need several pieces, so I'll have to 3 _____ the bone.
- Chef 2: In that case, 4 _____.
- Chef 1: 5 _____ a butcher knife?
- Chef 2: Don't try to use the 6 _____ on the bone. But it's fine for the meat.
- Chef 1: Okay, thanks for your help.



Speaking

- 8 With a partner, act out the roles below based on Task 7. Then, switch roles.

USE LANGUAGE SUCH AS:

I'm preparing ...
Should I use a ...?
In that case, use a ...

Student A: You are a chef. Talk to Student B about:

- what you are preparing
- what knife to use
- why to use a particular knife

Student B: You are a chef. Talk to Student A about what knife to use.

Writing

- 9 Use the memo on using knives and the conversation from Task 8 to fill out the chef's note to another chef.



To chef Pat *

Hi Pat,
I noticed you used the wrong knife the other day. Since you are preparing _____,
I recommend that you use a _____.
That's because _____.