

## Video zone – How to chop an onion

### Instructions

Do the preparation task first. Then watch the video and do Task 1.

### Preparation task

Match the definitions (a–h) with the vocabulary (1–8).

<b>Vocabulary</b>	<b>Definition</b>
1. .... to guide	a. to cut
2. .... a stalk	b. to cut into small square pieces
3. .... to slice	c. to direct
4. .... to score	d. a part of a plant where the roots begin
5. .... a heel	e. to cut into a thin piece
6. .... to dice	f. to mark a line into the surface
7. .... to discard	g. to throw away
8. .... to chop	h. a stem of a plant

### Task 1 – Reorder the sentences

Write a number (1–8) to put the sentences in order.

.....	Throw away the stalk.
.....	Hold the partially sliced onion together and start to slice through.
.....	Place the flat side down.
.....	Then halve the onion.
.....	Don't cut all the way through, only score it.
.....	Slice the onion from the side using a finger to guide the knife.
.....	First, cut the top off the onion.
.....	At the end push the onion away, then chop the last bits.

### Discussion

Do you like cooking? Do you think that learning to cook is a useful skill?

## Answers

### Preparation

1. c
2. h
3. e
4. f
5. d
6. b
7. g
8. a

### Task 1 – Reorder the sentences

- 8
- 6
- 3
- 2
- 5
- 4
- 1
- 7