<table>
<thead>
<tr>
<th></th>
<th>Bacon</th>
<th>Basil</th>
<th>Rice</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Cheese</td>
<td>Coconut</td>
<td>Garlic</td>
</tr>
<tr>
<td>3</td>
<td>Cinnamon</td>
<td>Cloves</td>
<td>Herbs</td>
</tr>
<tr>
<td>4</td>
<td>Chili</td>
<td>Celery</td>
<td>Lime</td>
</tr>
<tr>
<td>5</td>
<td>Mint</td>
<td>Mushrooms</td>
<td>Olive oil</td>
</tr>
<tr>
<td>6</td>
<td>Parmesan cheese</td>
<td>Parsley</td>
<td>Soy sauce</td>
</tr>
<tr>
<td>7</td>
<td>Spices</td>
<td>Nuts</td>
<td>Ginger</td>
</tr>
<tr>
<td>8</td>
<td>Peppers</td>
<td>Walnuts</td>
<td>Cooking oil</td>
</tr>
<tr>
<td>9</td>
<td>Chef</td>
<td>Vanilla</td>
<td>Tomatoes</td>
</tr>
</tbody>
</table>

Introduction to vocabulary for ingredients
**Basic vocabulary for ingredients**

The picture sheet can be used in various ways. The teacher can randomly dictate the words below, using sentences to give context and the students label the pictures with the appropriate vocabulary. Or the vocabulary can be scrambled on the board or on a sheet (see next page).

<table>
<thead>
<tr>
<th>1</th>
<th>bacon</th>
<th>basil</th>
<th>breadcrumbs</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>cheese</td>
<td>coconut milk</td>
<td>garlic</td>
</tr>
<tr>
<td>3</td>
<td>cinnamon</td>
<td>cloves</td>
<td>herbs</td>
</tr>
<tr>
<td>4</td>
<td>chilli</td>
<td>lemmom grass</td>
<td>limes</td>
</tr>
<tr>
<td>5</td>
<td>mint</td>
<td>mushrooms</td>
<td>olive oil</td>
</tr>
<tr>
<td>6</td>
<td>parmesan</td>
<td>parsley</td>
<td>soy sauce</td>
</tr>
<tr>
<td>7</td>
<td>spices</td>
<td>mixed nuts</td>
<td>ginger</td>
</tr>
<tr>
<td>8</td>
<td>pepper</td>
<td>walnuts</td>
<td>vinegar</td>
</tr>
<tr>
<td>9</td>
<td>salt</td>
<td>vanilla</td>
<td>sun-dried tomato</td>
</tr>
</tbody>
</table>
Hallo! Welcome! Today we're going to do vocabulary for ingredients. Listen, and write the correct words for the ingredients on the pictures.

Look at the vocabulary sheet, and listen to the short conversations. Write the ingredient you hear, on the correct pictures.

OK. look at row one. Number one.
What's your favorite bacon dish?
I love bacon wrapped dates!
Row 2. I'm moving down to row 2.
Ooooh!, I can't believe you put garlic in your smoothie this morning.
I know! Garlic is so bitter. But it's healthy. And I was in such a rush, I didn't have time to peel it.
Got it?
Ok!. Let's move on to Row 3.
Cinnamon is so good in coffee!
Absolutely! Cinnamon has the feel good factor. It's like Christmas in a cup.
Row 4
What's your favorite way to use lemon grass?
I like to put lemon grass in my tea. It's really refreshing.
Row 5
#5.
What kind of olive oil do you use?
I use extra virgin olive oil. It's the best kind.
Row 6
Do you think parmesan cheese is a good cheese for grating?
I think parmesan is a great cheese for grating. It has a strong flavor that can really elevate a dish.
Row 7
Do you like mixed nuts?
Yes, I love mixed nuts! They're so tasty and crunchy.
Row 8.
What's your favorite vinegar to use in cooking?
I really like balsamic vinegar. It has a really nice, deep flavor.
Row 9.
#9.
What is your favorite type of salt?
I love sea salt because it has a really nice, salty flavor.
Alright, now we go back to Row 1. Go back to the top, and look at row one again.
#1.
This recipe says, add breadcrumbs. Nancy, what are breadcrumbs?
Breadcrumbs, are small pieces of bread that are used to coat the outside of a food.
Row 2.
What are your thoughts on coconut milk?
I think coconut milk is a great alternative to cow's milk, for those who are looking for a dairy-free option.
Row 3.
#3.
What are your favorite herbs to cook with?
My favorite herbs are rosemary and thyme.
Row 4
What do you think of chili, in Thai food?
I think chili is a great ingredient, that really gives the food a kick.
Row 5.
#5.
Do you like mint?
I do! Mint is a refreshing herb. Do you grow mint in your garden? Yes! Mint is easy to grow.

Row 6

#6.

Have you ever tried soy sauce? Yes, I have. Soy sauce is a common ingredient in Asian cuisine.

Row 7

#7.

What is your favorite way to use ginger? I love using ginger in stir fries. It adds a great flavor to the dish.

Row 8

What are some of your favorite dishes that include pepper? I love dishes that have a lot of flavor and spice, and pepper is a great way to add that. Some of my favorites include dishes like jambalaya, gumbo, and chili.

Row 9

#9.

What are some dishes that use basil? Some dishes that use basil are pesto, margherita pizza, and Thai basil chicken.

Row number two.

What are your thoughts on cooking with cheese? I think that cheese, can add a lot of flavor to a dish. It can also be a great way to add some creaminess or texture.

I love brie! It's so creamy and delicious.

Row 3.

#3.

Nancy, what do you think of cloves? I love the flavor of cloves, they're one of my favorite spices. Cloves have a strong, pungent, and sweet flavor.

Row 4.

#4.

What are you doing with all those limes? I'm going to make some limeade. What's that? It's a drink made with lime juice, water, and sugar.

Row 5.

Number 5.

What do you think about these mushrooms? I'm not a big fan of mushrooms. Why? I don't really like the taste.

I can understand that. Some people don't like the taste of mushrooms. But I think they're okay.

Row 6

#6.

Tony, do you use parsley? I think it's a great herb to have around. Parsley is versatile and can be used in a lot of dishes. You can add parsley to almost any kind of soup.

Row 7

And Nancy, what about spices? Do you like any in particular.
There are many great spices but I love cumin! I think it's a great spice for adding flavor to dishes.

Row 8

What is your favorite way to use walnuts?
I love to use walnuts in pies and cakes.
Alright! Let's go to the last ingredient.

Row 9

So Tony, how do you use vanilla?
I love using vanilla, in my chocolate chip cookies.
Wow! I really wanna try them.
Ok! I'll make some for you right now.
Yummy!

Thank you. We're finished. Have a rest. I hope you have a word written on every square. If you have written a word on every square, you can submit or turn in your answers to the teacher.