

Name: \_\_\_\_\_

Date: \_\_\_\_\_

## Cloze Activity: Cooking



Read the passage and fill in the blanks with the most suitable word from the words given below.

Cooking is often done in a (1) \_\_\_\_\_ using a stove or an oven. It can also be done over a (2) \_\_\_\_\_ (for example, over a campfire or on a barbecue).

The (3) \_\_\_\_\_ for cooking can be made in different ways. It can be from an open fire that burns wood or (4) \_\_\_\_\_. It can be on a stove or in an oven that uses gas or (5) \_\_\_\_\_.

There are several different ways to cook food. (6) \_\_\_\_\_ cooks food in hot water. Frying (deep or shallow) cooks food in hot butter, fat or (7) \_\_\_\_\_. (8) \_\_\_\_\_ and roasting cook food by surrounding it with hot air. Grilling means cooking food on a (9) \_\_\_\_\_ grill that has heat under it.

People often cook meat by boiling, roasting, frying, or grilling it. Some foods such as bread or pastries are usually (10) \_\_\_\_\_.

- |         |            |            |                |
|---------|------------|------------|----------------|
| A. oil  | B. metal   | C. baked   | D. charcoal    |
| E. fire | F. Boiling | G. kitchen | H. electricity |
| I. heat | J. Baking  |            |                |

Name: \_\_\_\_\_

Date: \_\_\_\_\_

## Cloze Activity: Cooking



Read the passage and fill in the blanks with the most suitable word from the words given below.

Cooking is often done in a (1) kitchen using a stove or an oven. It can also be done over a (2) fire (for example, over a campfire or on a barbecue).

The (3) heat for cooking can be made in different ways. It can be from an open fire that burns wood or (4) charcoal. It can be on a stove or in an oven that uses gas or (5) electricity.

There are several different ways to cook food. (6) Boiling cooks food in hot water. Frying (deep or shallow) cooks food in hot butter, fat or (7) oil. (8) Baking and roasting cook food by surrounding it with hot air. Grilling means cooking food on a (9) metal grill that has heat under it.

People often cook meat by boiling, roasting, frying, or grilling it. Some foods such as bread or pastries are usually (10) baked.

A. oil

B. metal

C. baked

D. charcoal

E. fire

F. Boiling

G. kitchen

H. electricity

I. heat

J. Baking