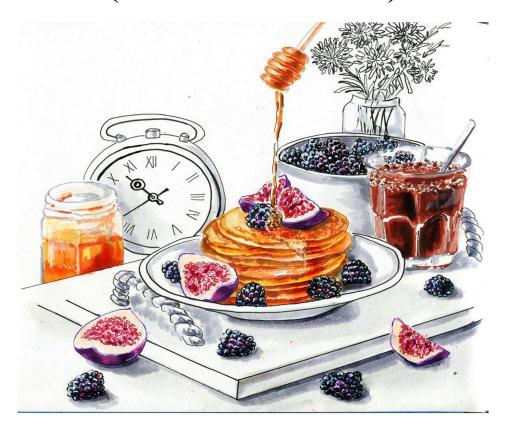
Муниципальное бюджетное общеобразовательное учреждение

«Гимназия № 63 г. Челябинска»

YUMMY GRAMMAR AND VOCABULARY

(READY FOR RNE)



г. Челябинск

2020 г.

ОГЛАВЛЕНИЕ

2	УЧЕНИЧЕСКИЙ ПРОЕКТ НА TEMY «YUMMY GRAMMAR AND VOCABULARY» (ВОЛОЖАНИНА Н.В.)
	TASK 1 (OLGA AVKHADEEVA)
	TASK 2 (SERAFIMA AFANASYEVA)
	TASK 3 (MATVEY SKROBOT)7
	TASK 4 (VADIM BOLSHAKOV)8
	TASK 5 (ANDREY LEONTIEV)9
DC B	TASK 6 (KIRILL BARKOV)
	TASK 7 (LEONID NECHAEVSKY)
	TASK 8 (SOFIA SCHERBAKOVA)
	TASK 9 (VADIM PISMENNY)
	TASK 10 (EKATERINA KLEMENTIEVA)
	TASK 11 (ELIZAVETA KOZHEVNIKOVA)
	<u>TASK 12</u> (NATALIA KEDINA)
	<u>TASK 13</u> (ARINA GIZATULLINA)
	<u>TASK 14</u> (MARIA DZYUBA)
	<u>TASK 15</u> (YULIA KONEVA)
	<u>TASK 16</u> (TATIANA TIMOFEEVA)
	TASK 17 (ALEXANDER SHKOLYAR)
	<u>TASK 18</u> (DARIA RODINA)22
	<u>TASK 19</u> (DARIA YARVITS)23
	TASK 20 (ANASTASIA FILATOVA)
	TASK 21 (ANASTASIA SIMONE)
	TASK 22 (MILENA DEMCHENKO)
	TASK 23 (DAMIR KARLEUTOV)
	TASK 24 (ALEXANDER BASHTOVOY)
	TASK 25 (N.V. VOLOZHANINA)
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Ученический проект на тему «Yummy Grammar and Vocabulary»

Руководитель проекта: **Воложанина Наталья Васильевна** — учитель английского языка муниципального бюджетного общеобразовательного учреждения «Гимназия № 63 г. Челябинска».

Аннотапия

Данный проект был реализован учениками 10 классов МБОУ «Гимназия № 63 г. Челябинска», изучающими английский язык на углублённом уровне. В сборнике содержатся задания формата ЕГЭ раздела «Грамматика и лексика»: задания 19 — 25 по грамматике и задания 26 — 31 — по словообразованию. Основное внимание в работе акцентировано на развитие у обучающихся навыка анализа грамматических и лексических единиц, умение подобрать подходящие тексты для контроля и оформить их согласно требуемому образцу. В проекте обобщён грамматический и лексический материал, изученный на уроках по теме «Food, Health and Safety» («Starlight 10»). Идея создания собственного пособия позволила каждому обучающемуся обобщить и углубить свои собственные знания английской грамматики и лексики.

Цель: Создание сборника для подготовки к ЕГЭ в разделе «Грамматика и лексика»

Задачи:

- 1. Изучить структуру заданий ЕГЭ раздела 3 «Грамматика и лексика»
- 2. Подобрать материал по пройденной теме «Food, Health and Safety» («Starlight 10»).
- 3. Создать модели заданий по установленному образцу и ключи к ним.
- 4. Апробировать задания на уроках английского языка.
- 5. Внести необходимые коррективы.
- 6. Оформить проект.

Результативность:

Проект позволил осуществить последовательные этапы по созданию заданий для контроля грамматики и лексики в формате ЕГЭ, провести апробацию и внести необходимые коррективы. Процесс работы получился интересным, увлекательным, познавательным и развивающим. Обучающиеся получили опыт создания КИМов ЕГЭ, их оформления и презентации. Проект получил высокую оценку учителей кафедры иностранных языков МБОУ «Гимназия № 63 г. Челябинска», был апробирован в ряде гимназий и лицеев города и области.

Адресная направленность:

Проект позволил осуществить последовательные этапы по созданию заданий для контроля грамматики и лексики в формате ЕГЭ, провести апробацию и внести необходимые коррективы. Процесс работы получился интересным, увлекательным, познавательным и развивающим. Обучающиеся получили опыт создания КИМов ЕГЭ, их оформления и презентации. Проект получил высокую оценку учителей кафедры иностранных языков МБОУ «Гимназия № 63 г. Челябинска», был апробирован в ряде гимназий и лицеев города и области.

FROM STUDENTS TO STUDENTS





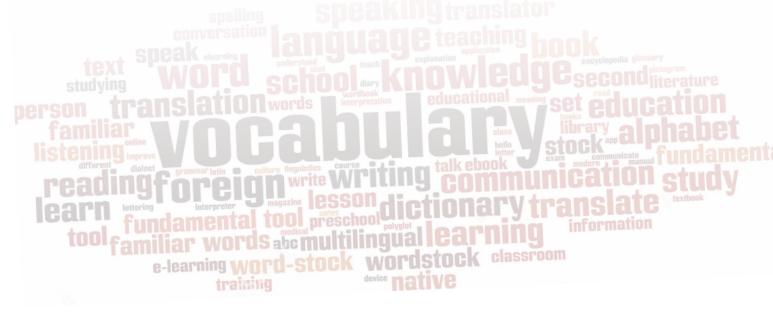
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riano structure phonetics

Task 1 (Olga Avkhadeeva)

I have a theory about British cooking, and I (1) to read that several famous cookery writers agree with me.	INTEREST
My theory is this. Our basic ingredients, when fresh, are so full of flavor that we (2) to invent sauces and complex recipes to disguise their natural taste.	NOT/HAVE
What can compare with fresh peas or new potatoes just (3) and served with butter?	BOIL
If you ask foreigners to name some typically English dishes, they (4) «fish and chips" and then stop.	SAY
It is disappointing, but true, that there is no tradition in Britain of eating in restaurants, because our food doesn't lend (5) to such preparation.	IT cencept to E
British cooking (6) in the home, where it is possible to time the dishes to perfection.	FIND
It is for these reasons that we (7) our dishes.	NOT EXPORT
But we (8) a surprising number from all over the world.	IMPORT
Cynics will say that this is because we have no "cuisine" (9), but, well, you know what I think!	WE

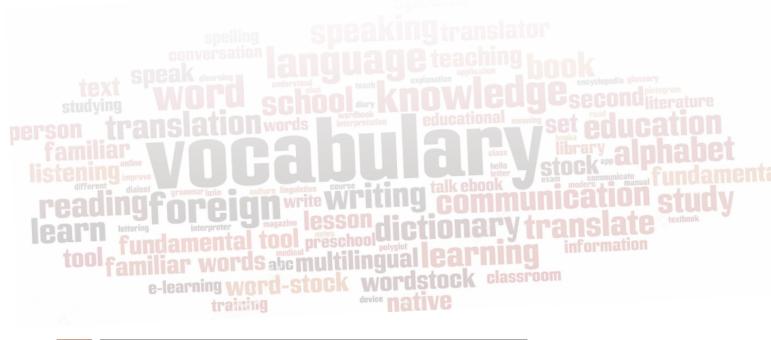
What does the word "food" mean to you? Is it a (1) or just a fuel?	PLEASE
This question has been (2) for a long time and everybody has his personal opinion about it.	DISPUTE
The (3) of people would agree that we eat in order to have enough energy to complete our routine tasks.	MAJOR
Nevertheless, nobody would agree to eat the same set of products from day to day. Moreover, food is (4) more than just a number of proteins, fats and carbohydrates.	CERTAIN
It's the way to get some (5) after a long working day for the vast majority of people.	SATISFY
As for me, I can't say that food is just a fuel but it's (6) not a religion in my house.	SURE



Task 2 (Serafima Afanasyeva)

- tradion to pull the contract of	P 2 P 2
At various times in history British food (1) the envy of Europe.	BE
In the eighteenth century British people had the (2) cooking in Europe.	GOOD
People who (3) Britain from other European countries said that nowhere else you could find such tender juicy steaks, such thick-cut mutton chops and huge pieces of beef.	VISIT BLUE
The reason for this was that the mild climate, hard-working farmers, and rich soil meant that the best meat and crops (4) in Britain.	PRODUCE
As a result the cooking (5) very few 'additions' like spices.	REQUIRE
English food was very tasty because of the quality of the ingredients and (6) complicated recipes.	NOT NEED
Now there (7) many restaurants and pubs that serve good British food.	BE
Some famous British (8) have strange or surprising names.	DISH
«Welsh rabbit», for example, contains no rabbit at all. It (9) with bread, beer, mustard and cheese.	MAKE

Food plays a very important role for everyone and different nations eat different meals, but the (1) of countries have 3 main courses of meal: breakfast, lunch and dinner.	MAJOR
The usual (2) consists of different baked products, sweets, tea or coffee.	BREAK
The majority of (3) have breakfast between 8 and 9 hours.	PERSON
The next (4) occasion is at about 12 hours and is considered, as the main one.	EAT
During this time, people eat (5) kinds of soups, meat, fish, potato; vegetables and fruits are also very popular.	DIFFER
People prefer different kinds of (6) and dairy products like cheese, or sour milk, salads, tea or mineral water.	BAKE



Task 3 (Matvey Skrobot)

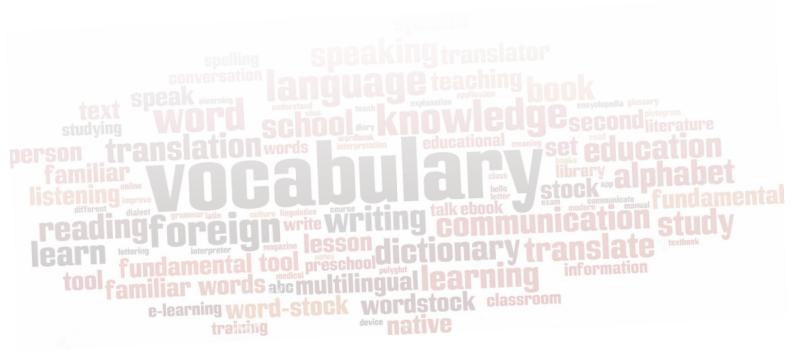
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Ice cream is an (1) dessert generally made from dairy products. Most historians think that this dessert was brought to Europe from China.	ICE correct
A dish similar to ice cream(2) in China around 200 B.C.	MAKE
The earliest references to ice cream in Europe (3) with Nero, a Roman emperor.	CONNECT
He (4) ice from the mountains and mixed it with milk and then added fruit toppings to it.	ORDER
In the old days, before refrigerators (5) common kitchen equipment, ice cream was a dish only for the rich, and royalty.	BECOME
It was not an everyday food – it (6) on special occasions and was very expensive.	EAT
The development of refrigeration technology quickly (7) ice cream a commonly enjoyed dessert around the world.	MAKE
Americans consume more ice cream per person than any other nation on the planet, especially in summer time. July is a month when Americans have lots of ice cream festivals and different events (8) to the sweet dessert.	DEDICATE
Moreover, the (9) Sunday of the month is National Ice Cream Day.	THREE

A watermelon contains about 6 percent of sugar and 92 percent of water. The high water content of watermelons makes them ideal as a (1) summer food.	REFRESH
They keep people (2), their skin fresh, and they can clean the kidneys of toxins.	HEALTH
There are more than 1200 kinds of watermelon that come in various (3), shapes, sizes and colours. Watermelons can be red, orange, yellow and even white.	WEIGH
The watermelon is a (4) plant that originated in West Africa, where it can also be found growing in the wild.	FLOWER
In China, the seeds are eaten at Chinese New Year (5).	CELEBRATE
In Southern Russia, they are sometimes preserved by (6) them together with sauerkraut.	FERMENT

Task 4. (Vadim Bolshakov)

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G	The life of modern people (1) at a fast pace, and often there is not enough	PROSEED
3	free time to eat.	
	For such people, fast food (2) the only solution in such situations.	BE
1	Therefore, this is very popular and such cafes (3)in different places.	OPEN
H	Usually the menu (4) of simple dishes: fried potatoes, salads, hamburgers,	CONSIST
50	cheeseburgers, milkshakes, various sauces	SCHOOLS
	It (5) vitamins and nutrients.	NOT CONTAIN
13	It (6) dye and flavors.	INCLUDE
	It (7) a lot of fat and calories	HAVE
	The person (8) by the metabolism, which leads to obesity.	DISTURB
	If you cannot completely refuse fast food, you should be more particular	CHOOSE
	about products when (9) the menu.	11110111

Russia is a huge country and that is why Russian cuisine is a rich (1) of	COLLECT
diverse cooking traditions	
For breakfast Russian people (2) have milk porridge or an omelet.	USUAL
(3) Russian dishes are often made of vegetables, different crops, dairy products, fresh-water fish, poultry and meat.	TRADITION
All kinds of soups are (4) dressed with sour-cream.	NORMAL
It is (5) that Russian people eat bread with all dishes.	NOTE
Russian cuisine is famous for the (6) of soups.	VARY



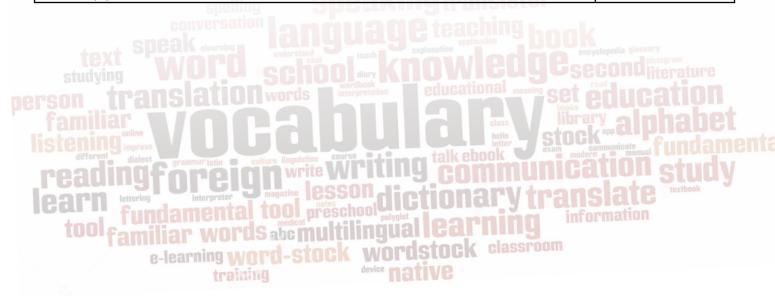
Task 5. (Andrey Leontiev)

Traditional British Fish and Chips

The state of the s	
The first mention of chips(1) in 1854	BE
when a leading chef(2) "thin cut potatoes cooked in oil" in his recipe book,	INCLUDE
Shilling Cookery.	formal grammar
Fish and chips (3) popularity when the meal helped feed the masses during the First World War.	GAIN
Despite the threat from pizza and burgers, fish and chips remain the nation's favorite takeaway dish, nearly four times (4) than Indian curries.	POPULAR
Although a continental habit of serving mayonnaise with fish and chips (5), very few Britons have adopted this.	EMERGE
Today, there (6) about 11,000 fish and chips shops throughout the UK and Ireland	BE
No one knows precisely where or when fish and chips (7) together.	COME
Although deep-fried fish and chips (8) a healthy meal,	NOT CONSIDER
it is (9) for you than other fast food options.	GOOD

Common Myths About British Food

British cuisine has long been categorized as "bad" for its supposed poor food, lack of (1), stodgy puddings, and weak tea.	IMAGINE
With a history of wartime rationing,(2), and now the domination of giant supermarkets,	INDUSTRIAL
As for the (3) method,	СООК
it was(4) said that before the Sunday roast was placed in the oven, the vegetables would be put on to boil.	JOKING
Thankfully those days have gone, and you will find in British food that most vegetables are now steamed, or are prepared primarily to retain their (5)	FRESH
and (6) value.	NUTRITION



natural language

Task 6 (Kirill Barkov)

Famous	Duitich	Food on	d Dainle	Branda
ramous	British	roog an	a Drink	Brands

- IIII: IIIII V linguisties Ctoop N W intermation	
The best-selling lemonade was (1) produced in 1845 by Robert and Mary White.	ONE CITE S
By 1896 the fame of the company (2) abroad to, among others, Emperor Napoleon of France.	SPREAD
The sauce (3) from a corn flour based powder and bears little resemblance to the thick egg-based sauce of 'real' custard (the French Creme Anglaise).	MAKE
Colmans Mustard (4)	CONSIDER
one of the(5) brands across the UK.	OLD
The bull's head logo first (6) in 1855 and remains a symbol of both tradition and quality.	APPEAR
The refreshing drink (7) to be taken to combat fever and kidney complaints and thus began its long association with health and fitness which still exists today.	DESIGN
No self-respecting full English breakfast (8) without it.	SEE
The brewery at St James's Gate is now one of the (9) breweries in the world, producing about 70 million gallons every year.	LARGE

The National Dishes of Britain and Ireland

There is much dispute about which is truly the English (1) dish.	NATION
Within the dish are many of the ingredients (2) with the island, potatoes being one of the most recognized.	SYNONYM
Though it was (3) eaten only on Hogmanay (New Year's Eve) and Burns' night, it is now eaten year-round.	TRADITIONAL
Irish Stew is a thick hearty dish of mutton, potatoes, and onions and (4) the national dish of Ireland.	UNDISPUTED
Most are hearty, meat-based dishes that use few and (5) sourced ingredients.	LOCAL
Learn more about the individual dishes, see which sounds most (6), and try your hand at a classic and traditional British dish.	APPEAL

Task 7 (Leonid Nechaevsky)

natural language Structural rules structure phonetics	
You can prepare better food if you know what goes in the food you (1) and why things happen as they do.	PREPARE
Foods (2) physically and chemically during cooking. If you know their composition and structure you can control these changes and have superior products from your efforts.	CHANGE
Protein, fats and carbohydrates are your major allies (and may be problems) in cooking. Proteins help emulsify, thicken, and bind together other food materials. Fats give flavour and richness to foods they (3) (baked products, salad dressings, etc.) They are used to cook or to fry foods and to add tenderness to bread, cakes and pastry. Carbohydrates have a part in thickening, tenderizing, or sweeting cakes, breads, ice cream and other foods.	ADD III E III III III III III III III III
For cooking heat usually (4). It occurs in one of three ways: a) directly, with or without fat - in roasting, grilling and baking; b) with water - in boiling, stewing and braising; c) with fat - frying.	APPLY
Heat causes physical and chemical changes in food. It the flavour, palatability and digestibility of the raw product (5) and may improve its keeping quality.	ACCEPTABLE
These losses are not of great importance if good mixed diet is eaten, but it is desirable that the (6) are kept to a minimum.	LOSS
The losses of soluble vitamins and minerals are reduced if meat juices and water (7) in gravies, for example.	USE
Afternoon tea can hardly (8) a meal. It is a substantial meal only in well-to-do families. It is between five and six o'clock. It is rather a sociable sort of thing, as friends often come in then for a chat while they have their cup of tea, cake or biscuit.	CALL
In some houses dinner is the (9) meal of the day. But in great many English homes, the midday meal is the chief one of the day, and in the evening there is usually a much simpler supper — an omelette, or sausages, sometimes bacon and eggs and sometimes just bread and cheese, a cup of coffee or cocoa and fruit.	BIG

	When we cook, we boil, roast, fry or stew our food. We boil eggs, meat, chicken, fish, milk, water and vegetables. We fry eggs, fish and vegetables. We stew fish, meat, vegetables or fruit. We roast meat or chicken. We put salt, sugar, pepper, vinegar and mustard into our food to make it (1), sweet, sour or simply tasty.	SALT	
	Our food may taste good or bad or it may be (2)	TASTE	
	The usual meals in England are breakfast, lunch, tea and dinner or, in (3) houses, breakfast, dinner, tea and supper.	SIMPLE	
3	For breakfast English people mostly have porridge or corn-flakes with milk or cream and sugar, bacon and eggs, marmalade with (4) toast and tea or coffee. For a change they can have a boiled egg, cold ham, or fish.	BUTTER DIGUE	ental
	English people (5) have lunch about one o'clock. At lunch time in a London restaurant one usually finds a mutton chop, or steak and chips, or cold meat or fish with potatoes and salad, then a pudding or fruit to follow.	GENERAL	
	Afternoon tea can (6) be called a meal. It is a substantial meal only in well-to-do families. It is between five and six o'clock. It is rather a sociable sort of thing, as friends often come in then for a chat while they have their cup of tea, cake or biscuit.	HARD	

Task 8 (Sofia Scherbakova)

Organic food (1) very popular these days. It can also be very expensive.	BE correct
Some organic food costs twice as much as non-organic food. Parents	HEALTHY
of young children, and even some pet owners, will pay high prices for organic food if they think it's (2).	error
But many others think organic food is just a waste of money. There is one main difference between organic and non-organic food. Organic farms (3) agricultural chemicals such as pesticides that stop insects from damaging crops. In many countries foods that claim to be organic must have special labels that guarantee they're grown organically.	NOT USE
In many countries foods that claim to be organic must have special labels that guarantee they (4) organically.	GROW
Processed food made with organic ingredients also (5) more popular. At first, only small companies produced these products.	BECOME
But as demand overtook supply, big food companies that (6) non-organic products for many years also began selling organic products.	SELL
Small organic food companies found it difficult to compete with these big companies, and many didn't stay in business much (7).	LONG
Is organic food safer and more nutritious? This is an important part of the debate. Many farmers and consumers believe it is. However recent studies (8) that eating organically-grown produce reduces your chances of developing heart disease	SHOW
Many doctors think it's (9) to stop dangerous bacteria from contaminating foods.	IMPORTANT

These bacteria can (1) both organic and non-organic fruit and vegetables, and doctors recommend washing produce carefully before eating it.	CONTAMINATION
Meat, fish and chicken can also become contaminated, so washing your hands before handling these foods is also very (2) Many doctors also believe we should reduce the amount of sugar in our diets, and there is a lot of evidence to support this idea.	IMPORTANCE
They recommend (3) checking the list of ingredients on processed food and drinks for all the words that really mean sugar, like glucose, sucrose and fructose.	CAREFUL
Processed foods that are called "organic" can also be very (4) if they contain lots of sugar.	HEALTHY
Most people agree that (5) grown food tastes better. Is tastier food worth the extra money? That's a matter of opinion.	NATURAL
Whether organic food is healthier or not is still not clear, so more (6) is needed. However, consumers of organic food often say "better safe than sorry" when it comes to what we eat.	SEARCH LLY
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Task 9 (Vadim Pismenny)

The British are famous for their love of sweet things, and afternoon tea with sandwiches, scones, jam and several different kinds of coke (1) once a traditional custom.	on correct on lette
Like the English cooked breakfast, it is now more often found in teashops and hotels than in private homes, and you can buy special guidebooks to tell you where the best afternoon teas (2).	SERVE TO THE SERVE
Most working people do not have teas as an afternoon "meal", but they do have a sport break in the middle of the afternoon for a cup of tea. Tea often (3) with lunch and dinner.	DRINK
Since the 1970s eating habits in Britain (4) a change.	UNDERGO
People started to eat (5) fat	LITTLE
and (6) fiber.	MUCH
Fat (7) to be one of the major causes of obesity and heart disease. Forty per cent of adults in Britain are overweight.	BELIEVE
High fiber foods and low fat foods can now be found in all shops and supermarkets. The British also (8) to count calories.	START
They try to take in fewer calories and to follow a calorie-controlled diet. One of the (9) sectors of the food market in Britain is slimming foods.	FAST- GROWING

It has long been accepted that the first (1) that we would consider "restaurants" originated in Paris in the mid-eighteenth century.	ESTABLISH
The word "restaurant" is a French word that (2) referred to a type of restorative meat broth or bouillon	ORIGINAL
created by steaming (3) types of meat.	VARY
Such a broth was offered to those who might be too weak to eat a full meal. The institutions in which these "restaurants" were served had costly and (4) interiors and appealed to a wealthy clientele.	LUXURY
They were a far cry from the taverns and inns that typically provided food to (5).	TRAVEL
Concepts such as seating patrons at their own tables, providing dining at (6) hours, and a menu from which diners could choose their own dishes came out of these institutions and became an established part of "restaurant" service.	SPECIFIED

Task 10. (Ekaterina Klementieva)

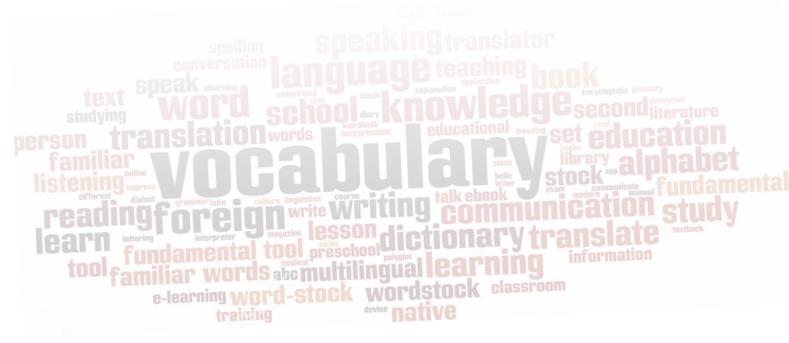
The state of the s	1000
In 1937 the McDonald brothers, Dick and Mark, (1) little restaurant in	OPEN
California.	n Gui i Gui
They (2) hot dogs and milk shakes.	SERVE
In 1945 they have (3) 20 waiters.	AMAZE
All the teenagers in town (4) hamburgers there.	EAT
When the 1948 year came they got paper (5) and bags for the hamburgers	. BOX
The price was put down by (6) from 30 to 15 cents.	THEY
There (7) no more waiters — it was self-service.	BE
So it was (8) and faster.	CHEAP
In 1960s the McDonald's company opened (9) of McDonald's restaurants	HUNDRED
all over the States.	olwork

and the second s	
Sushi, rolls, misoshiru are dishes, which probably every (1) has currently tasted, as Japanese cuisine is popular worldwide.	EUROPE
As for me, I like to visit Japanese restaurants: I like an (2) taste of fresh seafood, specific interior of such establishments and interesting dishware, in which food is served.	USUAL
One of the (3) of Japanese cuisine is that the ingredients for it are used "au naturel", for instance, sushi or sashimi are cooked from raw fish.	CHARACTER
These (4) dishes are served with soy sauce, pickled ginger and wasabi.	TASTE
Rice is also one of the main products for the (5)	JAPAN
It may be a simple boiled rice (Gohan), as well as rice with eggs, vegetables or (6) curry.	SPICE

Task 11 (Elizaveta Kozhevnikova)

The natives of southern Brazil and Paraguay spread the pineapple throughout South America, and it eventually (1) the Caribbean, Central America, and Mexico,	REACH
w <mark>here</mark> it (2) by the Mayas and the Azt <mark>ec</mark> s.	CULTIVATE
When creating (3) fruit, it usually produces up to 200 flowers, although some large-fruited cultivars can exceed this.	ITal grammar O
Once it flowers, the individual fruits of the flowers join together to create what commonly (4) to as a pineapple.	REFER
So the pineapple fruit (5) is actually a bunch of "fruitlets" fused together.	IT cencept
The pineapple (6) up of mostly water (86%) and carbohydrates (13%), with almost no fat or protein.	MAKE
The flesh and juice of the pineapple (7) in cuisines around the world.	USE
Chunks of pineapple are used in desserts such as fruit salad, as well as in some savory (8)	DISH
, (9) pizza toppings, or as a grilled ring on a hamburger.	INCLUDE

Pineapples are (1) tropical fruit	DELICACY
here are more than a hundred(2) of pineapples that grow in varying sizes.	VARY
The plant is to South America and is said to (3) from the area between southern Brazil and Paraguay.	ORIGIN
Today, the (4) of the world's pineapples come from Southeast Asia	MAJOR
In 2016, the top five (5) of pineapples were: Costa Rica, Brazil, the Philippines, Thailand, and Indonesia.	JAPAN
PRODUCE	SPICE
Pineapples have (6) juiciness and a vibrant tropical flavor that balances the tastes of sweet and tart.	EXCEPTION



natural language

Task 12 (Natalia Kedina)

We can live without food up to 30-40 days, but without water we (1) even 3-4 days	NOT SURVIVE
This is not a surprise: the body of an adult (2) of around 60-70 percent of water.	CONSIST
It is contained in all tissues, and it (3) essential for metabolic processes, temperature regulation etc. An average daily water intake for an adult person is about 2.5 liters including the water containing in food and drinks.	BE BE
Some liquid(4) in all kinds of food: fruit, vegetables, milk, meat and even bread.	CONTAIN
There are some rules of water drinking. Firstly, it is (5) to wash food down with any drinks.	NOT RECOMMEND
Water (6) gastric juice which causes problems with digestion. Usually doctors recommend drinking a glass of water half an hour before meals.	DISSOLVE
It is good for digestion, and (7) to lose weight,	HELP
because after a glass of water you (8) less.	EAT
Also, drink some cool water in the morning, on an empty stomach – it will help you to wake up (9).	FAST

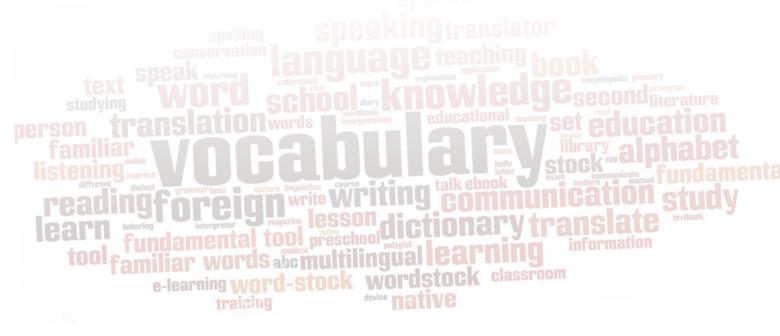
The most popular(1) soups,	RUSSIA
which are (2) all over the world, are borsch, schi, and the cold summer soup okroshka.	FAME
There are a lot of(3) recipes for these dishes,	REGION
but(4), both borsch and schi are cooked from hard meat or bone broth and are served hot with sour-cream and rye bread.	TRADITIONAL
Sometimes, for example, during a (5) lent, meat can be substituted by fish or mushrooms. Borsch is always cooked with beet-root, which gives it a saturated red colour, and schi must be based on fresh or sour cabbage.	RELIGION
As for okroshka, it is (6) cooked in summer. It is a cold soup, where instead of meat broth kvass is used.	MAIN

nane structure phonetics

Task 13 (Arina Gizatullina)

The state of the s	C 12 12
In the past, footballers (1) to have a big fried breakfast — or even a roast dinner — before a football match.	USE COPPECT
In the new era of professional football, the menu of modern players (2). Arsenal manager, Arsene Wenger,	REFORM
(3) for his scientific method of feeding his team.	KNOW
When he (4) came to the club in 1996, he at once changed the players' dinner menus. Sugar, red meat, chips, fried foods and dairy products were out.	ONE
Vegetables, fish, chicken and plenty of water (5) in.	BE
French diet specialists heavily criticised the pre-match diet of the England players in Euro '96 (6) menu of tomato soup and spaghetti was said to be more likely to produce wind than a win.	THEY
Potatoes, according to French scientists, make the (7) meal on the day of a game. They have glucides, which give the player a lot of energy.	GOOD
They also include useful vitamins. According to one piece of research, a player should eat 200-300 grams of mashed potatoes, (8) for 20 minutes, exactly three hours	BOIL
Before (9) o the game.	GO

I have a theory about British (1), and if you ask foreigners to name some.	COOK
I was interested to read that several (2) cookery writers agree with me.	FAME
If you ask foreigners to name some (3) English dishes, they will probably say "fish and chips" and then stop.	TYPE
It is disappointing, but true, that there is no (4) British eating in restaurants,	TRADITION
because our food doesn't lend itself to such (5) British cooking is found in the home.	PREPARE
So it is difficult to find a good English restaurant with (6) prices.	REASON



Task 14. (Maria Dzyuba)

mana structure phonetics

		PR 200
0	Each country has its own culinary traditions. As a general rule, regional dishes based on local ingredients and spices, recipes and (1)	THEY
	preparation (2) carefully and passed down from generation to generation.	PRESERVE
	Individual famous meals can even cook outside the country, but in the original version of the dish is (3) to go to the place where tradition	GOOD
	where tradition honed its (4) for centuries.	COOK
3 50	This national dish is the culinary symbols of their countries, and is certainly worth a try, if you (5) in their homeland.	BE
11611	The dish is typical of the south-western regions of England, but it (6) across the country. Pasty — This oval-shaped cake with a stuffing, in which	SPREAD
Z	can be (7) as various kinds of meat or vegetables.	USE
	The national dish of Scotland the heart, liver and lungs of sheep (8) with onion, bacon, spices, stuffed sheep's stomach and they cook it.	MIX
	Homeland of acute specialties poultry (9) to be the Indian state of Punjab. Before cooking the chicken marinated in yoghurt with different spices, and then baked in a special oven tandoori.	CONSIDER

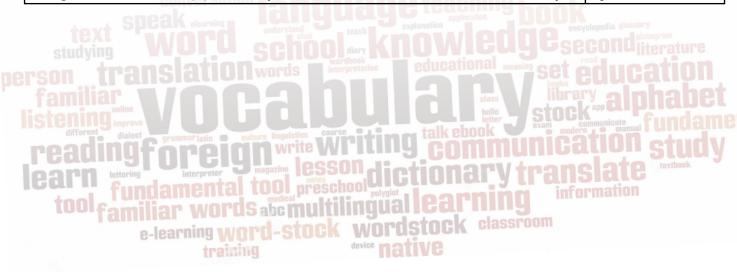
Sometimes just a thought about food or when we see (1) dishes cooked in a restaurant it makes us feel good.	DELIHT
(2) to say that we enjoy it even more when we have a chance to try it!	NEED
It's the same story with drinks. Sometimes on a hot summer day we have an (3) desire to drink a glass of water, cold lemonade or orange juice. It's other way around in winter.	WHELMING
Every country has its cuisine that has been forming for centuries. It depends on the territory of the country and what kinds of animals, fish and birds are spread over there. The climate plays an(4) role as well.	IMPORTANCE
For example, the (5) are used to rice, seafood and sake and they will find Russian food quite weird. But even though we are born in one country we still like foreign cuisine because we have different liking.	JAPAN
There are a lot of (6) kinds of food and drinks in the world.	DIFFER

mane structure phonetics

Task 15 (Yulia Koneva)

	40.00
Do you know what (1) the Eggs Benedict?	BE correct
Eggs Benedict is an American breakfast or brunch dish, an open-faced sandwich (2) of two halves	CONSIST
of an English muffin (3) with a poached egg, bacon or ham, and hollandaise sauce.	TOP
The dish (4) first in New York City.	POPULARIZE
There are conflicting accounts as to the origin of Eggs Benedict. For instance, Delmonico's in lower Manhattan (5) on its menu	SAY
that "Eggs Benedict was (6) created in our ovens in 1860"	ONE
In an interview (7) in the "Talk of the Town" column of The New Yorker in 1942, the year before his death,	RECORD
Lemuel Benedict, a retired Wall Street stock broker, said that he (8) into the Waldorf Hotel in 1894	WANDER
and, (9) to find a cure for his morning hangover, ordered "buttered toast, poached eggs, crisp bacon, and a hooker of hollandaise". Oscar Tschirky, the maître d'hôtel, was so impressed with the dish that he put it on the breakfast and luncheon menus with a few changes.	НОРЕ

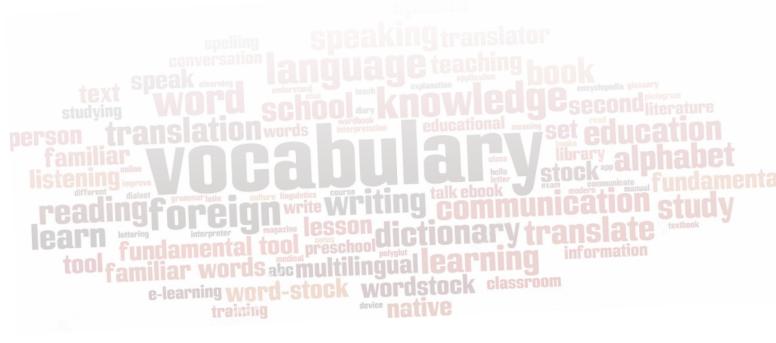
Eating lots of vegetables and fruit is (1)	HEALTH
Other (2) products include fish, seafood, whole grains, fat-free or low-fat milk products, lean meat, eggs, beans, nuts. However, a lot depends on every person's body, its needs.	NITRITION
For example, some people are highly (3) to nuts	ALLERGY
In this case they need to cut this product out of their (4) diet.	DAY
Another problem is the (5) number of fast-food chains.	INCREASE
People want to eat (6) but they don't realize that fast-food is unhealthy.	QUICK



Task 16 (Tatiana Timofeeva)

The state of the s	P2 P2
Russia (1) a huge country and that is why Russian cuisine is a rich collection of diverse cooking traditions.	BE
Russian food (2) its own peculiarities due to the country's severe climate in winter	HAVE GROOT
and (3) forests	IT O O
rich in (4), mushrooms in summer.	BERRY
Traditional Russian dishes (5) of vegetables, different crops, dairy products, fresh-water fish, poultry and meat.	MAKE
The Russians are good at (6) fruits, vegetables and mushrooms. Classic Russian pickled cabbage	PRESERVE
(7), crispy cucumbers and even apples – are always on a festive table.	TOMATO
Russian people always (8) for their hospitality.	KNOW
They are happy to welcome (9) guests with lavish dinners with abundance of food on the table.	THEY

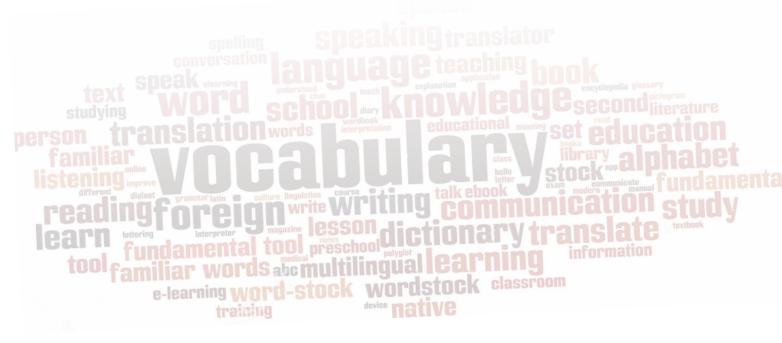
Our health (1) depends on our eating. Food provides us with the energy	CERTAIN
that we spend with physical exertion.	
Update and (2) of the organism	DEVELOP
at the (3) level depends on the products that we use.	CELL
The body needs to receive a (4) number of nutrients every day: proteins,	DIRECT
carbohydrates, fats, vitamins, minerals, trace elements.	
Proper nutrition is a mandatory point of a (5) lifestyle	HEALTH
and a guarantee of stable (6) of the body as a whole.	FUNCTION



Task 17 (Alexander Shkolyar)

	A 171 171
The history of Britain (1) an important role in its food culture.	PLAY
	INTRODUCE
vegetable) and of course, wine, which	mielle
they (3) to produce in southern England and certainly imported from	TRY
home.	'ormal grammar 👝 🗒
The road network (4) by the Romans also allowed for the movement of	BUILD
produce around the country.	phonology
The Vikings (5) techniques for smoking fish still seen in the cuisines of the	BRING
Hebrides and Orkney Islands.	noun as
The increase in overseas trade from Tudor times onwards (6) the arrival	SEE
and adoption of new kinds of foods in Britain: spices from the Far East,	- huenk
potatoes, peppers and sugar from the Americas and Caribbean.	OOIWUIN
Coffee and cocoa (7) from South America and later tea from India.	ARRIVE
Eccles Cakes (8) to have started in Puritan times	SAY
when rich cakes and biscuits(9).	PROHIBIT

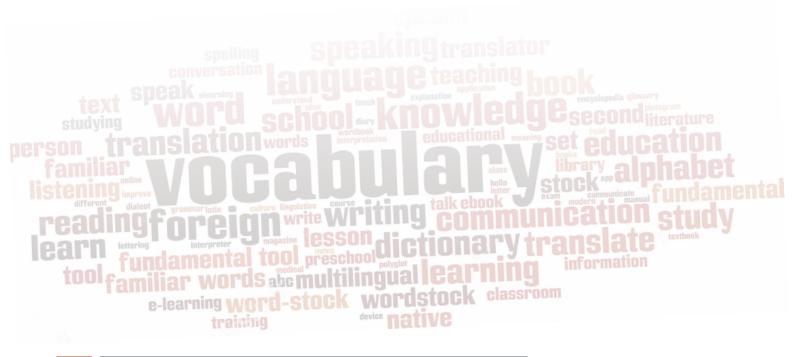
The Sunday roast is still a (1) food eaten every Sunday in many English households.	TRADTION
It includes roast potatoes accompanying a(2) joint of meat such as beef, lamb, pork, duck or chicken and assorted other vegetables,	ROAST
(3) boiled and served with a gravy or roasted with the meat in its juices, which are then used as or added to the gravy.	GENERAL
Yorkshire pudding(4) accompanies beef	NORMAL
(although(5) served in Yorkshire as a starter, from the days when meat was scarce so it was served first as a "stomach filler");	TRADITIONAL
sage and onion stuffing for pork and(6) parsley stuffing for chicken.	USUAL



Task 18 (Daria Rodina)

The state of the s	PR PR
Have you ever tried eating octopus? However, how about eating it while it (1) around on your plate?	WRIGGLE
Although, it may seem rather off-putting, eating live octopus (2) a common practice in South Korea.	BE BIGGS
Traditionally, the octopus (3) just	SLICE
before (4) so that	SERVE
it (5) to wriggle about and even sticks to the roof of your mouth as you chew it.	CONTINNUE
Some people even go so far as (6) the entire octopus in one go.	SWALLOW
This method is extremely dangerous and (7) in many people choking	RESULT
on their meal as the octopus (8) to the	CLING
inside of (9) throat!	THEM

eating doesn't have to be overly complicated. If you	HEALTH
feel overwhelmed by all conflicting nutrition and diet (2)	ADVISE
out there. The (3) is that	TRUE
while some (4) foods have been shown to have a beneficial effect on mood, it's your overall	SPECIFY
(5) pattern that is the most important.	DIET
Eating food that is as close as possible to the way nature made it can make a huge (6) to the way you think, look and feel.	DIFFER

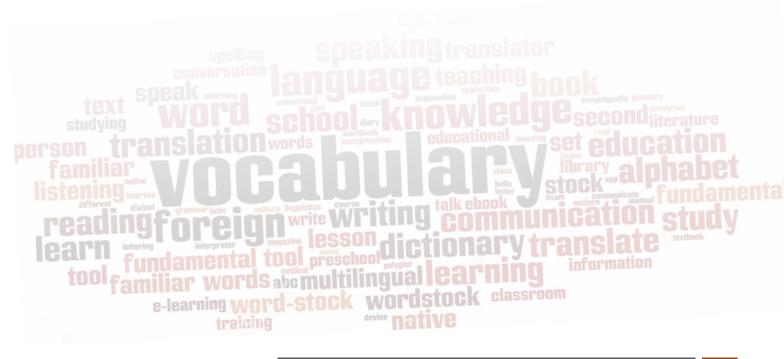


nane structure phonetics

Task 19 (Daria Yarvits)

	O 12 12
Chinese cuisine (1) an important part of Chinese culture,	BE CORRECT
Chinese food is famous all over the world, but you may be shocked by its	EAT
surprising range and variety of ingredients if you(2) only in Chinese	
restaurants abroad.	EITUI
The (3) dish is noodles.	FAMOUS
The (4) written record of noodles is from a book dated to the Han dynasty	ONE
(206 BC – 220 AD).	phonology
Noodles (5) from wheat dough, became a prominent staple of food during	MAKE
the Han dynasty	noun a s
Each region (6) its own kind of noodles	HAVE
To the north of this line, (7) eat noodles as a staple food. In the south,	PERSON
people eat noodles as a snack	IOOIMOLK
Chinese noodles can (8) dry or fresh in a variety of sizes,	BUY
shapes and textures and often (9) in soups or fried as toppings	SERVE

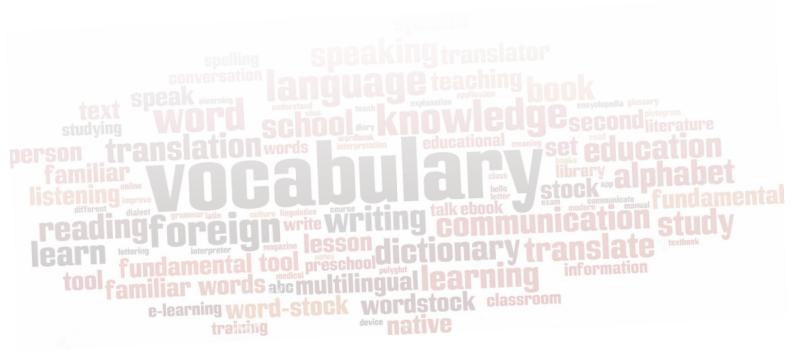
Excess weight has become a (1) problem	NATIONAL
It (2) occurs when	GENERAL
a person eat too much (3) food and does not indulge in physical activity.	FAT
Nowadays world produce not only fresh and (4) food.	HEALTH
The tendency for (5) fat and junk food has reached its peak.	EAT
The (6) to the problem of excess weight is eating healthy food	SOLVE



Task 20 (Anastasia Filatova)

	P 2 P 2
Apples, a member of the rose family, (1) low in calories and are fat -, sodium- and cholesterol-free.	BEorrect
(2) than 2,500 kinds of apple	MANY
(3) throughout the United States, according to the University of Illinois Extension.	GROW
Besides being the (4) source of fiber, apples contain vitamins, minerals and other nutrients that help improve your health.	GOOD
Eating one medium-sized apple (5) 8.4 milligrams of vitamin C, according to the USDA.	PROVIDE
This amount equates to 9 percent of the recommended daily value for vitamin C if you are men or (6).	WOMAN
Your body needs vitamin C, also (7) as ascorbic acid, to synthesize collagen.	KNOW
A medium apple (8) 3 to 4 percent	FULFIL
of (9) daily thiamine requirement.	YOU

(1) doesn't bring benefit either.	OVEREAT
Excess weight can do even more harm than (2).	WEIGHT
The reason of it is that a stout person (3) takes	MAIN
heavy and greasy food neglecting (4)	COMPLETE
the rules (5) nutrition.	HEALTH
In addition we have to consume greens, cereals (porridges) and boiled meat (6) chicken-meat.	PARTICULAR

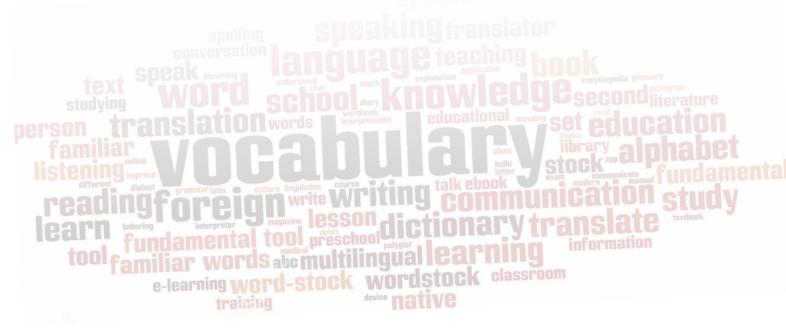


Task 21 (Anastasia Simone)

2

- Augustian T. Prince T.	
We all know a fresh salad full of green veggies (1) good for us, but is only as good as the dressing you choose to put on top.	BE correct
Drizzle on the wrong dressing and (2) attempts to eat healthy will be for naught.	YOU GILL
If you're trying to eat (3), remember to scan the nutrition labels before buying packaged foods.	HEALTHY
We've gathered up the (4)	GOOD,
and (5) store-bought salad dressings	BAD
(6) on calorie count and fat content.	BASE
Yogurt-based dressing (7) up your salad without adding a ton of sugar. The creamy texture and sweet strawberry flavor are likely to convert even the harshest salad critics.	BRIGHTEN
A healthy salad dressing (8) to be boring. Described by the bottle as "sweet and rustic", this one is bold on flavor but low on calories.	HAVE
It (9) with a delicious combination of ingredients including red bell peppers, sun-dried tomatoes, garlic and onions. You won't even realize you're eating a low-fat dressing	MAKE

Sweets that are sold in supermarkets, such as candy and chocolate bars are also virtually (1)	EATABLE
In order to extend their shelf-life, (2) use	PRODUCE
Various (3) agents and chemical additives.	PRESERVE
Moreover, nowadays almost all (4) ingredients are substituted with cheap analogues.	NATURE
Of course, sweets in general are not very (5)food,	HEALTH
but if you can't live without desserts, you'd better cook them at home (6) high-quality products.	USE



Task 22 (Milena Demchenko)

	10000
We live in a world where people are always in a hurry and (1) enough time to eat healthy.	NOT/HAVE
Eating in a hurry can be harmful for the body. Buying every desired product is also (2).	RISK CITE
There are lots of products today which are genetically(3)	MODIFY
It means that they (4) in their natural environment and conditions.	NOT/GROW
Eating healthy (5) very important for every person. Wise people say "Health is above wealth".	TO BE
And, indeed, what can we do properly if we don't eat. It is our natural source of energy, so it's better to choose it carefully. For example, our body need more vitamins and minerals but it(6) much cholesterol	
That's why, it's (7) to avoid using fat-containing products.	GOOD
We also need less sodium, which is (8) in salt and less sugar.	FIND
However, a lot depends on every (9) body and its needs. Along with eating healthy, we should try to keep fit by doing exercise, cycling, spending les time in front of the TV and not smoking.	

Food plays a very important role for everyone and different nations eat	MAJOR
different meals, but the (1) of countries have 3 main courses of meal:	
breakfast, lunch and dinner.	
We can't eat everything we want, as it influences(2) lives very much	WE
We cannot buy our health, so we must pay attention to it every day. Active	WEIGHT
lifestyle and exercises are important factors for health of our body, mind and	
soul. If you do not smoke, move a lot, eat healthy food and are not (3),	
your risk for chronic diseases is reduced by 80%.	
Sports, (4) eating, wellness and optimistic mood are tips for a healthy life.	HEALTH
(5) is everything, whether it is walking or jogging — it doesn't matter, but	MOVE
they can keep you fit.	
Eating habits influence our (6) and physical condition. It depends not	PSYCHOLOGY
only on what and how much you eat, but also the time and the frequency of	
the meals	

Task 23 (Damir Karleutov)

The state of the s	A 10 10 10 10 10 10 10 10 10 10 10 10 10
Russia (1) huge country and that is why Russian cuisine is a rich collection of diverse cooking traditions.	BE correct
Russian food (2) its own peculiarities due to the country's severe climate in winter and its forests rich in berries, mushrooms in summer.	HAVE Bron
Traditional Russian dishes often (3) of vegetables, different crops, dairy products, fresh-water fish, poultry and meat.	MAKE
For breakfast Russian people usually have milk porridge, syrniki (cottage cheese pancakes) or an omelette. Lunch is (4) and it often consists of a salad, a plate of soup and a main course.	SUFFICIENT
The most traditional Russian salads (5) Olivier, "Herring under a fur coat" and vinaigrette.	TRADITIONAL
A plate of hot and spicy soup (6) to stay warm during long cold winters. And one of the favourite soups during hot summers is okroshka	HELP
All kinds of soups normally (7) with sour-cream. It is notable that Russian people eat bread with all dishes.	DRESS
Russian people always (8) for	KNOW
(9) hospitality. They are happy to welcome guests with lavish dinners with abundance of food on the table.	ТНЕҮ

If you are in Britain and you feel like eating out, welcome to a (1) eating place called "a pub".	TRADITION
Here you can get any form of (2) drink, from beer to whisky or, nowadays, soft drinks.	ALCOHOL
Many pubs also run some kind of snack bar that provides cold food such as sausages, ham, olives, salad, veal-and-ham pie, rolls and butter sometimes hot pies or toasted sandwiches. Some pubs maintain the traditional (3) into two parts — a public bar and a saloon bar.	DIVIDE
In the first, there is often a dart board and groups of friends will gather in the pub for a (4) match.	FRIEND
The (5) may have to pay for a round!	LOSE
In the saloon bar, drinks cost little more, but the atmosphere is (6) and there are perhaps fewer people.	QUIET

Task 24 (Alexander Bashtovoy)

Chefs around the world tirelessly "fantasize" on the theme of "Caesar" (1) more and more new ingredients to the classic recipe.	ADD
This local Caesar (2) bacon, ham, turkey, shrimp, tuna, pike perch fillet, chopped herring fillet, cancer necks, and even king crab claws.	INCLUDE
As additives to the salad, you (3) cheese, walnuts, tomatoes, sweet peppers, cucumbers, corn, raisins, pineapples, olives, potatoes, onions and even oranges.	OFFER
In other places Caesar (4) with sour cream, and mayonnaise, and cream with mustard, and even soy sauce.	FILL
What they (5) up with: the most radical version of Caesar doesn't contain any salad greens at all, the most budget version is made from canned herring or sprats, and the most "new Russian" and tricked out consists of tiger shrimps, squid, mussels, Bavaria from crab and avocado, and served with red caviar and greens sauce!	NOT COME
You(6) forbid anyone to fantasize, but this work has nothing to do with the salad invented 80 years ago by Caesar Cardini.	NOT CAN
you (7) that lettuce and other greens are usually cut if the greens are used immediately, as it will give juice and torn by hands when they are not going to be used immediately, for example, in salads? Although they say that Italians always tear greenery with their hands.	KNOW
Caesar came to Europe thanks to the wife of Prince Edward VIII of Wales, who also (8) about the salad from the passionate stories of cinema workers.	LEARN
The princess traveled (9) a lot and once a salad in the Cardini restaurant, she immediately became his passionate fan.	TASTE

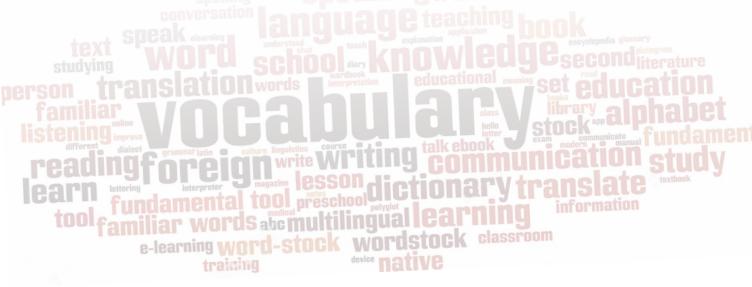
Food plays a very important role for everyone and different nations eat	MAJOR
different meals, but the (1) of countries have 3 main courses of meal:	
breakfast, lunch and dinner.	
We can't eat everything we want, as it influences(2) lives very much	WE
We cannot buy our health, so we must pay attention to it every day. Active	WEIGHT
lifestyle and exercises are important factors for health of our body, mind and	
soul. If you do not smoke, move a lot, eat healthy food and are not (3),	
your risk for chronic diseases is reduced by 80%.	a glossary
Sports (4) eating, wellness and optimistic mood are tips for a healthy life.	HEALTH
(5) is everything, whether it is walking or jogging — it doesn't matter, but they can keep you fit.	MOVE
Eating habits influence our (6) and physical condition. It depends not	PSYCHOLOGY
only on what and how much you eat, but also the time and the frequency of	cate manual TUNGAME
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training

Task 25 (N.V. Volozhanina)

Olivier salad (1) a traditional <u>salad</u> dish in <u>Russian cuisine</u> , which is also popular in many countries	on correct
In different modern recipes, it (2) with diced boiled potatoes, carrots, brined dill pickles (or cucumber), green peas, eggs, celeriac, onions, diced boiled chicken (or sometimes ham, hot dogs or bologna sausage.	MAKE Branch
In <u>Russia</u> and other <u>post-Soviet states</u> the salad (3) one of the main dishes served during <u>New Year's</u> Eve (<u>"Novy God"</u>) celebrations.	BECOME
The original version of the salad (4) in the 1860s by a cook of Belgian origin, Lucien Olivier.	INVENT
The original Olivier dressing was a type of mayonnaise, but (5) exact recipe, however, remains unknown.	IT standard
At the turn of the 20 th century, one of Olivier's (6), Ivan Ivanov, attempted to steal the recipe.	SOUS-CHEF
But his salad was of a (7) quality than Olivier's, meaning that it was "missing something."	LOW
One of the (8) printed recipes for Olivier salad, by Aleksandrova, appeared in 1894.	ONE
But in most recipes, the ingredients that were rare, expensive, seasonal, or difficult to prepare were gradually replaced with cheaper and (9)	AVAILABLE

The salad is (1) popular in the Balkans.	WIDE
The Romanian variant is a (2) of finely chopped beef (or chicken) and root vegetables.	COMBINE
Such salads are often served on family (3), in particular on Christmas Eve	CELEBRATE
(Christmas Eve dishes are very (4) from the food that is served on Christmas Day).	DIFFER
(5) cafes and delis often provide an entire range of Olivier-style salads	EUROPE
Lots of stops sell a number of locally made versions, mostly extremely simple, using basic ingredients flooded with an abundance of cheap mayonnaise-like (6).	DRESS



ANSWER KEYS

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1	WASINTERSETED	gal 1	PLEASURE
2	HAVENOTHAD	2	DISPUTABLE
3	BOILED	3	MAJORITY
4	WILLSAY	4	CERTAINLY
5	ITSELF	5	SATISFACTION
6	ISFOUND	6	SURELY
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I.C.	Tas	<u>k</u> 2	

1	HASBEEN	_ a	MAJORITY
2	BEST	2	BREAKFAST
3	VISITED	3	PEOPLE
4	WEREPRODUCED	4	EATING
5	REQUIRED	5	DIFFERENT
6	DIDNOTEAT	6	BAKERY
7	ARE		
8	DISHES		

ISMADE

Task 3

1	HASBEEN	1	MAJORITY
2	BEST	2	BREAKFAST
3	VISITED	3	PEOPLE
4	WEREPRODUCED	4	EATING
5	REQUIRED	5	DIFFERENT
6	DIDNOTEAT	6	BAKERY
7	ARE		
8	DISHES	6661	

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Task 4

1	HASBEEN	e cplana 1 on a	MAJORITY MAJORITY
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3	ISMADE	3	TRADITIONALLY
4	ISCONSIDERED	4	UNDISPUTEDLY
5	OLDEST	5	LOCALLY
6	APPEARED	6	APPEALING
7	WAS DESIGNED		
8	ISSEEN		
9	LARGEST		
	Tas	<u>k 7</u>	
1	AREPREPARING	1	SALTED
2	CHANGES	2	TASTELESS
3	AREADDED	3	SIMPLER
4	APPLIED	4	BUTTERED
5	MOREACCEPTABLE	5	GENERALLY
6	LOSSES	6	HARDLY
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9	BIGGEST	dina	
	conversation Tas	<u>sk 8</u>	reaching
1	IS speak elearning understand to seek	e Liana	CONTAMINATE
2	HEALTHIER GOOD Many	2	IMPORTANT SECOND merature
3	DONOTUSE Words	381	CAREFULLY
4	AREGROWN	4	UNHEALTHY and a land a land
5	HASBECOME	5	NATURALLY
6	HADBEENSELLING	6	RESEARCH
7	LONGER BASSON	1: 2:	enant/thonglate textbook
8	HAVESHOWN 100 presented	integlet -	Ulidity (I'dilibidic

MOREIMPORTANT and MULICIPAL STREET

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	natural language Structu	Task 9	oture phonetics
1	WAS DUMBLUSHUM W gram	matical 🗽	ESTABLISHMENTS
2	ARESERVED		ORIGINALLY
3	ISDRUNK	3	VARIOUS
4	HAVEUNDERGONE	4	LUXURIOUS
5	LESS	5	TRAVELLERS
6	MORE	6	UNSPECIFIED
7	ISBELIEVED		
8	HAVESTARTED		oncept L
9	FASTEST-GROWING		
192	Plecture = # 2001	<u>Гаѕк 10</u>	
1	OPENED		EUROPEAN
2	SERVED	2	UNUSUAL
3	AMAZING	3	CHARACTERICTICS
4	ATE	4	TASTY
5	BOXES	5	JAPANESE
6	THEM	6	SPICY
7	WERE		
8	CHEAPER		
9	HUNDREDS		
	<u> </u>	<u> </u>	
1	REACHED	1	DELICIOUS
2	WAS CULTIVATED	2	VARIETIES
3	ITS	3	ORIGINATE
4	IS REFERRED	4	MAJORITY
5	ITSELF	5	PRODUCERS
6	IS MADE	6	EXCEPTIONAL
7	ARE USED		
8	DISHES	SHEED	
9	INCLUDING	KINY tr	
	conversation and Ia	<u> </u>	aching book
10)	WILLNOTSURVIVE	explana on	RUSSIAN encyclopedia glussary
2	CONSISTS	2	FAMOUS
3	ISANS GILLUN WORDS Interpretation	3	REGIONAL
4	ISCONTAINED	4	TRADITIONALLY
5	NOTRECOMMENDED	5	RELIGIOUS
6	DISSOLVES	6	MAINLY
7	HELPS interpreter magazine GSSON	lictio	nary translate textbook
8	WILL EAT III 1001 presenuol	olyglot	ming information
JUL	tamilian words in multiling	wal Itc	

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FASTER

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_	natural language Tas	ral ruins	career variation structure phonetics
1	USED punctuation 2 gram	matical	COOKING
2	HAS BEEN REFORMED	2	FAMOUS
3	IS KNOWN X	3	TYPICALLY
4	FIRST	4	TRADITIONAL
5	WERE	5	PREPARATION
6	THEIR	6	REASONABLE
7	BEST	9	E Concech E S
8	BOILED		at the secondary of the
9	GOING		
	Tasl	<u>k 14</u>	
⁶⁰ 1 ¹	THEIR > = = = = = = = = = = = = = = = = = =	1	DELIGHTFUL
2	AREPRESERVED	2	NEEDLESS
3	BETTER	3	OVERWHELMING
4	COOKING	4	IMPORTANT
5	WERE	5	JAPANESE
6	ISSPREAD	6	DIFFERENT
7	USED		
8	AREMIXED	1	
9	ISCONSIDERED	1	
	<u>Tasl</u>	<u>k 15</u>	
1	IS	1	HEALTHY
2	CONSISTING	2	NUTRITIOUS
3	ТОРРЕО	3	ALLERGIC
4	WAS POPULARIZED	4	DAILY
5	SAYS	5	INCREASING
6	FIRST	6	QUICKLY
7	RECORDED		
8	HADWANDERED	Sher	
9	HOPING	King	
	conversation Tasl	<u>k 16</u>	
1 +	IS SUGAL elearning understand teach	e 1 lana	CERTAINLY PROPERTY
2 :tu	HAS WULL SCHOOL diary	2	DEVELOPMENT
3	ITS ans all Unwords interpretation	3	CELLULAR
4	BERRIES	4	DIRECTLY III AND A DIRECTLY
5	MADE	5	HEALTHY exam product manual fundament
6	PRESERVING write WITE	6	FUNCTIONING
7	TOMATOES orpretter	lioti	onary translate textbook
GGL	Edomontal tool marchine	J. J	orming information
8	HAVE BEEN KNOWN	Hall	tdi iiiiy
9	THEIR IIdi Word as and Illustrating	ordst	ock classroom

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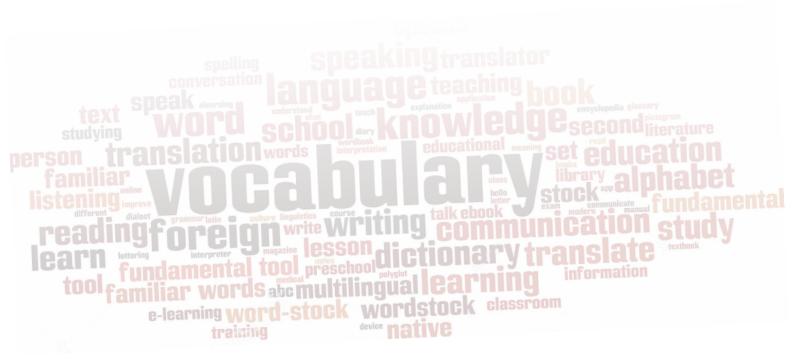
	natural language Tasl	<u>x 17</u>	Tableann
1	HASPLAYED	igal 1	TRADITIONAL
2	INTRODUCED	2	ROASTED
3	TRIED	3	GENERALLY
4	BUILT	4	NORMALLY
5	BROUGHT	5_	TRADITIONALLY
6	SAW	6	USUALLY
7	ARRIVED	d !!	Esneech = 2
8	ASESAID	l ss	Cancept L
9	WEREPROHIBITED		
7	Tasl	<u>x 18</u>	
1	ISWRIGGLING	1	HEALTHY TO THE STATE OF THE STA
2	IS E GO E E GO	2	ADVICE
3	ISSLICED	3	TRUTH
4	SERVING	4	SPECIFIC
5	CONTINNUES	5	DIETARY
6	SWALLOWING	6	DIFFERENCE
7	HAS RESULTED		
8	CLINGS	_	
9	THEIR		
	<u>Tasl</u>	<u>x 19</u>	
1	IS	1	INTERNATIONAL
2	HAVEEATEN	2	GENERALLY
3	MOSTFAMOUS	3	FATTY
4	FIRST	4	HEALTHY
5	AREMADE	5	EATING
6	HAS	6	SOLUTION
7	PEOPLE		
8	BEBOUGHT		
9	ARESERVED	ly tr	
	conversation	<u>x 20</u>	iching book
1 0,	ARE dearning understand teach	explanation	OVEREATING
2	MORE	2	UNDERWEIGHT
3	AREGROWN	3	MAINLY
4	BEST	4	COMPLETELY
5	PROVIDES	5	HEALTHY COMMUNICATION OF THE PROPERTY OF THE P
6	WOMEN	6	PARTICULARLY
7	KNOWN therproter magazine ISSUII	tini	nary translate textbook
8	FULFILLS: Ital tool preschool polyglot		ming information
9	YOUR Words are multilingue	HILD	k classroom

3 HA 4 BE 5 WC 6 BA 7 WI 8 WA 9 YO 2 RIS 3 MC	ILL BE AVEGATHERED EST ORST ASED ILLBRIGHTEN ANT OUR Task ONOTHAVE SKY ODIFIED ERENOTGROWN	1 2 3	UNEATABLE PRODUCE PRESERVATIONS NATURAL HEALTHY USING MAJORITY OUR
3 HA 4 BE 5 WC 6 BA 7 WI 8 WA 9 YO 1 DC 2 RIS 3 MC 4 WI	AVEGATHERED EST ORST ASED ILLBRIGHTEN ANT OUR Task ONOTHAVE SKY ODIFIED	3 4 5 6 22 1 2 3	PRESERVATIONS NATURAL HEALTHY USING MAJORITY
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7 WI 8 WA 9 YO 1 DO 2 RIS 3 MO 4 WI	ILLBRIGHTEN ANT OUR Task ONOTHAVE SKY ODIFIED	22 1 2 3	MAJORITY school work
8 WA 9 YO 1 DO 2 RIS 3 MO 4 WI	ANT OUR Task ONOTHAVE SKY ODIFIED	1 2 3	
9 YO 1 DO 2 RIS 3 MO 4 WI	DUR Task DNOTHAVE SKY ODIFIED	1 2 3	
1 DC 2 RIS 3 MC 4 WI	DNOTHAVE SKY ODIFIED	1 2 3	
2 RIS 3 MC 4 WI	ONOTHAVE SKY ODIFIED	1 2 3	
2 RIS 3 MC 4 WI	SKY ODIFIED	3	
3 MC 4 WI	ODIFIED	3	OUR
4 WI			
	ERENOTGROWN		OWERWEIGHT
5 IS		4	HEALTHY
		5	MOVEMENT
6 DC	DESNOTNEED	6	PSYCHOLOGICAL
7 BE	TTER		
8 FO	OUND		
9 PE	ERSON'S		
<u> </u>	Task	<u>23</u>	
1 IS		1	TRADITIONAL
2 HA	AS	2	ALCOHOLIC
3 AR	REMADE	3	DIVISION
4 MC	ORESUFFICIENT	4	FRIENDLY
5 MC	OSTTRADITIONAL	5	LOSER
6 HE	ELPS	6	QUIETER
7 AR	REDRESSED		
8 HA	AVEBEENKNOWN	phar	
9 TH	IEIR smalling SIGGM	ing	
.	gonversation Task	24	
1 AE	ODING understand teach	edplana	GOLDEN oneyclopedia pleasury
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A 115	FILLED	4	HISTORICAL
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	natural language structural rules tructure phonetics					
1	IS punctuation a grammatic	al 🔀	WIDELY			
2	ISMADE linguisties	2	COMBINATION			
3	HASBECOME	3	CELEBRATIONS			
4	WASINVENTED	4	DIFFERENT -			
5	ITS in the particular of the second	5	EUROPEAN			
6	SOUS-CHEFS	6	DRESSING			
7	LOWER secondition and 2 1 2 2 (1)	B 12	Espeech.E			
8	FIRST	530				
9	MOREAVAILABLE					



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