

Read the following text:

A Chef

Can't get enough of reality cooking television shows? Is your Instagram feed full of colorful pictures of food you make? Do you spend hours watching people making delicious looking food on TikTok and can't wait to try making it yourself? If your answer is yes to all those questions, you may have been thinking about becoming a chef. Being a chef is hard work, but it can be very satisfying if it is something you love doing. But where do you start?

Practice, practice, practice. Play with different food to see which styles work best for you. For example, you cook Italian food one evening and try Mexican the next. Practice will also help you learn to cook faster. That will be a plus when you try to find a job in a restaurant.

Try new things. Part of the fun in being a chef is making up your own special dishes. You can start by taking someone else's recipe and changing it to create something new. After that you can try making up your own recipe. Some of what you make will taste great but some of it will be bad. That's normal, so don't give up!

Cook for other people. Putting yourself out there can be scary but getting feedback on your work will help you grow as a chef. Cook for other people as much as you can and find out what they liked and didn't like about it.

Watch other chefs. You can learn a lot by watching others. Keep watching cooking shows and online tutorials to see how other chefs are working. Try to learn from seeing how they work.

Get a job in a restaurant. If you are old enough and have the time, working in a restaurant will help you build your skills and get to see firsthand how things really work. While starting out as a chef right away would be amazing, getting there will take time. Working as a cook will help you learn the basic skills you'll need to work your way up to being a chef.

Cooking school. You don't have to go to a special school in order to work as a chef, but it can help you find work. Most culinary academies give classes on nutrition and will teach you basic cooking skills.

Reading Comprehension

Answer the following questions about the text:

1. What is the goal of the questions at the beginning of paragraph one?

- A. To explain about social media applications.
- B. To help you understand if you want to be a chef.
- C. To criticize people who watch too many reality shows.

2. What is one benefit of practicing, according to paragraph two?

- A. Cooking Italian food.
- B. Cooking faster.
- C. Cooking in a restaurant.

3. The phrase "Don't give up" (paragraph three) is:

- A. Encouragement
- B. Conclusion
- C. Idea

4. Who is supposed to give you feedback (paragraph four)?

- A. The people who teach you how to cook.
- B. The people you cook for.
- C. The clients of your restaurant.

5. Where can you watch cooking tutorials (paragraph five)?

- A. In restaurants
- B. On TV
- C. On the internet

6. What is one condition for working in a restaurant (paragraph six)?

- A. You have the time.
- B. You have the skills.
- C. You have the help.

Vocabulary

1. Which word in paragraph one means “fulfilling”?

- A. Cooking
- B. Satisfying
- C. Becoming

2. Which word in paragraph two is the opposite of “the same”?

- A. Different
- B. Styles
- C. Faster

3. Which word in paragraph three means “a set of instructions for cooking”?

- A. Taste
- B. Recipe

C. Normal

4. Which word in paragraph four means “frightening”?

A. Scary

B. Feedback

C. About

5. What do “tutorials” mean (paragraph five)?

A. Show

B. Work

C. Lesson

6. Which phrase in paragraph six means “free”?

A. Have the time

B. Right away

C. Old enough

7. Which word in paragraph six means “abilities”?

A. Ways

B. Jobs

C. Skills

Grammar

1. Compose questions about each sentence. Use the question word in brackets:

A. You should play with different food to see which styles work best for you.

(why)

- B. Part of the fun is making up your own special dishes. (**what**)
- C. You will try to find a job in a restaurant. (**where**)
- D. You can take your friend's recipe and change it. (**whose**)
- E. You should cook for other people. (**who**)
- F. Getting feedback on your work will help you grow as a chef. (**what**)
- G. You must work in a restaurant after you graduate from school. (**when**)
- H. There are many basic skills you need to learn. (**how many**)
- I. You should learn in a special cooking school. (**where**)
- J. Most culinary academies give classes on nutrition. (**where**)

2. Rewrite the following sentences with INFINITIVE FORMS:

- A. Cooking is my hobby - I like _____
- B. Being a chef is my dream - I _____
- C. You can try making up your own recipe - You can try _____
- D. Putting yourself out there can be scary - It is _____
- E. You can learn a lot by watching others - You need _____

F. Starting out as a chef right away would be amazing - It would _____