

ANSWER KEY

1A.

1. c
2. a
3. d
4. b
5. e

1B.

1. Italian Cuisine 1. Pizza and pasta 2. Tomatoes, basil, mozzarella cheese, and olive oil 3. Baked (in an oven)
- Japanese Cuisine 4. Sushi 5. Rice and seafood (fresh and seasonal ingredients) 6. Boiled or eaten raw
- Mexican Cuisine 7. Tacos 8. Corn, beans, avocados, and hot chili peppers 9. Frying and grilling

1C.

- a. The main ingredients are tomatoes, basil, mozzarella cheese, and olive oil.
- b. They are usually boiled or eaten raw.
- c. The most common ingredient is corn.

2.

1. B
2. D
3. A
4. F
5. E
6. C

3.

1. Food Festivals
2. Giant Omelette Festival
3. Seasonal Festivals
4. Tulip Festival
5. Art Festivals
6. Sand Sculpture Festival

4. Sample Festival

My favourite festival is called Holi, also known as the Festival of Colors. It is usually held in the spring, often in March. It is celebrated mainly in India. During this festival, people throw colourful powder and water at each other. They also sing, dance, and share delicious sweets with their families. People celebrate it to welcome the spring season and to celebrate the victory of good over evil. Everyone feels very joyful and energetic because the whole city becomes colourful.

5.

Name of the Event: The International Orange Blossom Carnival
 Location (City): Adana
 Date / Season: April / Spring
 Main Purpose: To celebrate the blossoming of the orange trees
 Food & Drink: Adana Kebab and treats made with oranges

6.

- a. Pizzafest - The Ultimate Pizza Celebration
- b. Every year in September
- c. Naples, Italy
- d. People taste delicious traditional pizzas, enjoy events in the city, and try recipes
- e. To celebrate the birthplace of pizza and taste the most famous pizzas

(T.10.7.1)

Welcome back! Today we are making a delicious Potato Omelette. Are you ready? First, heat the olive oil in a large pan and add your potatoes. Fry them until they are crispy. When the potatoes are golden, add the onions and cook until they are soft. Then, beat the eggs and pour them over the mixture. Next, cook until the bottom browns. Once the bottom is ready, turn the uncooked side over. Finally, fold the omelette in half. It is ready to serve!