



МІНІСТЕРСТВО ОСВІТИ І НАУКИ УКРАЇНИ

Харківський державний університет
харчування та торгівлі

**ІНОЗЕМНА МОВА
ПРОФЕСІЙНОГО СПРЯМУВАННЯ
(англійська)**

**Збірник текстів для читання за фахом
і завдання для самостійної роботи**

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ВСТУП

Методичні вказівки призначені для студентів денного та заочного відділення факультету товарознавства та торговельного підприємництва, які навчаються за напрямом підготовки 6.030510 «Товарознавство і торговельне підприємництво».

З метою розвитку самостійного мислення в системі безперервної вищої освіти проводиться прищеплення студентам навичок до самостійного розв'язання завдань, самостійного інформаційного пошуку. Для забезпечення самостійної роботи студентів проводиться вдосконалення технологічного забезпечення програм курсу, розвиток мережевої моделі навчання з використанням інформаційно-комунікаційних технологій.

Дані методичні вказівки розвивають навички у студентів читання і перекладу оригінальної літератури за фахом для отримання необхідної інформації. Навчають вести бесіду за фахом з іноземними партнерами, робити наукові та суспільно-політичні повідомлення, сприймати іноземну мову на слух. Грамотно писати, висловлювати свої думки в письмовому вигляді, використовуючи набуті під час навчання граматичні, словотвірні та синтаксичні навички. Анотувати та реферувати наукову літературу за фахом.

За основу при складанні даних методичних вказівок було взято наступні принципи та завдання:

- комплексне навчання усім видам мовної діяльності;
- фахова орієнтація навчальних матеріалів при навчанні читанню, що передбачає поступовий перехід від адаптованих до оригінальних текстів загальнонаукового характеру;
- навчання письму зорієнтовано на складання анотацій, рефератів, наукових доповідей.
- навчання перекладу сприяє розвитку навичок коректної та адекватної передачі змісту наукової інформації за фахом, а також допомагає подолати лексико-граматичні та стилістичні труднощі перекладу іншомовного тексту.

UNIT 1

Vocabulary

compound – суміш, сполука	cotton-seed – бавовникове насіння
tissue – тканина	difference – різниця; відмінність
clarification – очищення	pressure – тиск
edible – їстівний; придатний для їжі	refine – очищати; рафінувати
virgin – перший	obtain – одержувати; здобувати
disagreeable – неприємний	peanut – земляний горіх; арахіс
available – доступний, придатний	cheapness – дешевизна
shortening – жир, що додається в тісто, щоб воно було розсипчасте	

Read and translate the text

COMPOUNDS

Compound is the name given to a mixture of animal fats and vegetable oils. It is made by rendering out the fatty tissues at suitable temperatures, with subsequent clarification. It is widely used for cookery purposes by hotels, restaurants and bakeries as it may be purchased in large quantities at a price favourable to the management.

It corresponds to the «dripping» used in the average home but is freer from colour and flavour.

Liquid fats find extensive use as salad oils and for deep-fat frying. Some cooks use oils for shortening in cakes and pastry, but, because of the difference in technique required, this use has not yet become very general. There are large number of edible oils, of which the most popular are olive oil and cotton-seed oil. Oils are extracted by pressing the nut or fruit.

Different qualities of oil are obtained by varying the pressure and temperature. The oil which is extracted with the best variety of olive oil has the most pleasing flavour and aroma.

As more pressure is applied other grades are extracted: virgin pure and commercial olive oil. The poorest quality of oil, which is extracted with the aid of hot water and high pressure is sold to manufacturers of Castile soap or is refined and blended with natural olive oil. A good many salad oils are mixtures of olive oil with cotton-seed, peanut, and other oils. Cotton seed oil and corn oil are now available in very pure form. The oil expressed from the cotton seed or corn germ by pressure is treated to remove all disagreeable flavours and odours without affecting the food qualities which the natural oils possess. The oils so prepared are neutral and have good shortening powers. They are not readily decomposed at high temperatures, and are, therefore, good for deep-fat frying. They find extensive use as salad oils and, because of their cheapness, are displacing large quantities of oil.

1. Put the words in the correct order to make sentences.

1. Vegetables/ fats/of/a/given/the/compound/oils/and/animal/mixture/to/name/is.
2. Corresponds/and/«dripping»/in/average/but/freer/colour/flavor/it/to/used/the/me/the/is/from.
3. Deep-fat/and/salad/use/find/liquid/frying/for/oils/as/extensive/fats.
4. Are/pressing/or/nut/oils/the/extracted/fruit/by.
5. And/qualities/the/oil/by/are/obtained/different/of/varying/pressure/temperature.
6. Many/a/salad/good/mixtures/oils/of/olive/are/cotton-seed/oil/with/other/peanut/oils/and.
7. Form/cotton/pure/seed/very/oil/in/and/available/oil/are/corn/now.
8. Oils/prepared/neutral/have/shortening/the/so/are/good/and/powers.
9. Not/at/temperatures/they/readily/are/high/decomposed/therefore/and/good/are/deep-fat/for/frying.
10. Subsequent/is/temperatures/by/at/fatty/out/tissues/the/classification/it/with/made/suitable/rendering.

2. Match the words and their definitions.

1	compound	A	fat from roasted meat
2	dripping	B	(amount of) force on or against something
3	flavour	C	sensation of taste and smell
4	liquid	D	pleasant or unpleasant smell
5	edible	E	unmixed with any other substance
6	the pressure	F	portion of a living organism capable of becoming a new organism
7	pure	G	fit to be eaten
8	remove	H	take off or away (from the place occupied)
9	odour	I	(thing) made up of two or more combined parts
10	germ	J	substance like water or oil that flows freely and is neither a solid nor a gas

3. Match the words in the right column with the words in the left column to make word combinations.

1	fatty	a	temperatures
2	suitable	b	Castile soap
3	deep-fat	c	oils
4	edible	d	flavour and aroma
5	different	e	form
6	the most pleasing	f	powers
7	manufacturers of	g	the nut or fruit
8	very pure	h	tissues
9	pressing	i	qualities
10	good shortening	j	frying

4. State which of the sentences are true and which are false:

1. Compound is the name given to a mixture of animal fats and vegetables oils.
2. Animal fats find extensive use as salad oils and for deep-fat frying.
3. Compound corresponds to the «dripping» used in the average home but is freer from colour and flavour.
4. The best quality of oil, which is extracted with the aid of hot water and high pressure is sold to manufacturers of castile soap or is refined and blended with natural olive oil.
5. Many salad oils are mixtures of olive oil with cottonseed, peanut, and other oils.
6. As higher temperature is applied other grades are extracted: virgin pure and commercial olive oil.
7. Compound is widely used for cookery purposes by hotels, restaurants and bakeries.

5. Choose the correct statement:

1. **Compound/unit** is made by rendering out the fatty tissues at suitable temperatures, with subsequent clarification.
2. Some cooks use oils for **leavening/shortening** in cakes and pastry.
3. There are large number of **mineral/edible** oils, of which the most popular are olive oil and cottonseed oil.
4. Liquid fats find extensive use as salad oils and for deep-fat **frying/scalding**.
5. Different **quantities/qualities** of oil are obtained by varying the pressure and temperature.
6. Cottonseed oil and **sunflower/corn** oil are now available in very pure form.
7. The oil expressed from the cottonseed or corn germ by pressure is treated to **replace/remove** all disagreeable flavours and odours without affecting the food qualities that the natural oils possess.

6. Fill in the blanks with appropriate words:

pressure	shortening	peanut
refined	cookery	flavour

1. Compound is widely used for _____ purposes by hotels, restaurants and bakeries as it may be purchased in large quantities at a price favourable to the management.
2. The oil which is extracted with the best variety of olive oil has the most pleasing _____ and aroma.
3. Different qualities of oil are obtained by varying the _____ and temperature.
4. The oils so prepared are neutral and have good _____ powers.
5. The poorest quality of oil, which is extracted with the aid of hot water and high pressure is sold to manufacturers of castile soap or is _____ and blended with natural olive oil.
6. A good many salad oils are mixtures of olive oil with cottonseed, _____ , and other oils.

UNIT 2

Vocabulary

Customs – митниця	illicit – незаконний; заборонений
border – кордон	license – свідоцтво; патент; дозвіл
luggage – багаж	agreement – угода; договір
merchandise – товари; торгівля	restricted – вузький; обмежений
smuggler – контрабандист	prohibit – забороняти; перешкоджати
vessel – судно; корабель	government – уряд
thwart – перешкоджати	provide – надавати; забезпечувати

Read and translate the text

THE WORK OF CUSTOMS

For the years Customs has come to mean many things to many people. To the international traveller, Customs is the men and women in blue at the border station, airport, or seaport who examine personal luggage upon return to the country. To the importer, they provide advice, protection, and control of merchandise shipped into the country. To the smuggler. Customs is the planes, vessels, vehicles and dedicated people constantly monitoring the nation's perimeters to thwart attempts at illicit entry of merchandise or smuggling.

Customs is all these things and much more. First of all Customs deals with passengers and their luggage.

In nearly every country Customs collects import (and sometimes export) duties, issues export and import licences and collects import statistics.

To assess duty Customs needs to know:

1. The value of the goods (excluding transport, insurance and other costs).
2. The country of origin. The goods might be duty free or have a lower duty depending on whether the exporting country has a trading agreement with the importing country.
3. The Harmonized System Nomenclature. It is an international system of classification of goods. Goods in different countries have different names and the Nomenclature tells a Customs officer which class of goods he is dealing with.

Besides collecting duties Customs issues export and import licences and gathers statistics.

Licences apply to restricted goods. For instance, some goods can be exported only with a licence while the export of others is prohibited.

Statistics is important for the government to know the total value of the goods leaving and entering a country in a given time period. This information gives the Balance of Trade figures (how much the country is selling compared to how much it's buying) and is provided by Customs.

1. Put the words in the correct order to make sentences.

1. The/many/Customs/things/come/mean/to/people/for/years/to/has/many.
2. Is/men/women/the/blue/customs/and/border/station/in/airport/at/seaport/the/who/or/luggage/examine/to/personal/the/return/upon/country.
3. Of/their/all/passengers/and/deals/first/luggage/with/their.
4. Country/into/merchandise/and/shipped/of/protection/the/advice/and/they/to/provide/the/importer.
5. Nearly/country/collects/and/export/issues/and/licences/collects/statistics/in/every/Customs/import/sometimes/duties/export/import/and/import.
6. Country/the/agreement/a/country/the/on/duty/a/or/duty/might/the/importing/with/trading/has/exporting/whether/depending/lower/have/free/be/goods.
7. Collecting/Customs/export/import/and/gathers/and/besides/duties/issues/licences/statistics.
8. Prohibited/others/exported/is/while/of/a/licence/the/only/be/with/can/some/goods/export.
9. Is/government/statistics/the/know/for/total/to/value/the/goods/of/leaving/the/entering/and/given/a/time/a/period/in/important/country.
10. Much/is/how/selling/the/how/to/compared/buying/much/it's/country/by/provided/and/Customs/is/information/the/Trade/this/gives/Balance/figures/of.

2. Match the words and their definitions.

1	border	A	say that something must not be done, that somebody must not do something
2	luggage	B	get goods secretly and illegally through the customs across a frontier
3	smuggle	C	bring in, introduce, from a foreign country
4	export	D	keep within limits
5	value	E	line dividing two states or countries
6	duty free	F	worth of something when compared with something else
7	prohibit	G	(written or printed statement giving) permission from someone in authority to do something
8	licence	H	send goods to another country
9	import	I	(of goods) allowed to enter without the payment of customs duties
10	restrict	J	bags, trunks, and their contents taken on a journey

3. Match the words in the right column with the words in the left column to make word combinations.

1	international	a	free
2	border	b	agreement
3	examine personal	c	monitoring
4	duty	d	traveller
5	provide	e	the goods
6	constantly	f	passengers and their luggage.
7	deals with	g	in blue
8	trading	h	station
9	total value of	i	advice, protection
10	men and women	j	luggage

4. State which of the sentences are true and which are false:

1. Customs is the men and women in blue at the border station, airport, or seaport who examine personal luggage upon return to the country.
2. To the smuggler, Customs provide advice, protection, and control of merchandise shipped into the country.
3. First of all Customs deals with passengers and their luggage.
4. To assess duty Customs needs to know the value of the goods (excluding transport, insurance and other costs).
5. The goods might be duty free or have a lower duty regardless of whether the exporting country has a trading agreement with the importing country.
6. Besides collecting duties Customs issues export and import licences and gathers statistics.
7. Some goods can be exported only with a licence while the export of others is allowed.

5. Choose the correct statement:

1. To the **exporter/importer**, they provide advice, protection, and control of merchandise shipped into the country.
2. In nearly every country Customs collects import (and sometimes export) duties, issues export and import licences and **processes/collects** import statistics.
3. The Harmonized System Nomenclature is an international **system/procedure** of classification of goods.
4. Besides collecting duties Customs issues export and import **tariffs/licences** and gathers statistics.
5. Licenses apply to **prohibited/restricted** goods.
6. Goods in different countries have different names and the **Nomenclature/Balance of Trade** tells a Customs officer which class of goods he is dealing with.
7. To assess duty Customs needs to know the country of **destination/origin**.

6. Fill in the blanks with appropriate words:

luggage	examine	statistics
licences	duties	merchandise

1. To the international traveller, Customs is the men and women in blue at the border station, airport, or seaport who _____ personal luggage upon return to the country.
2. To the importer, they provide advice, protection, and control of _____ shipped into the country.
3. First of all Customs deals with passengers and their _____.
4. In nearly every country Customs collects import (and sometimes export) _____, issues export and import licences and collects import statistics.
5. Besides collecting duties, Customs issues export and import _____ and gathers statistics.
6. _____ is important for the government to know the total value of the goods leaving and entering a country in a given time period.

UNIT 3

Vocabulary

substitute – замітник; сурогат	refined – очищений; рафінований
shortage – недостача; нестача; дефіцит	selection – вибір
doubt – сумнів	importance – важливість
wholesome – корисний; здоровий	depend – залежати
nutritive value – харчова цінність	lard – смалець
content – вміст	clarifying – очищення
considerably – значно; чимало	pasteurized – пастеризований
attempt – спроба	suitable – придатний; підхожий

Read and translate the text

MARGARINES

Margarine is the name given to any butter substitute prepared with fats other than the butter fat. The margarine industry began about 1875. Its initiation was stimulated by the need of a cheaper and more available fat than butter during the France-Prussian War and an added stimulus was received during the food shortage in the World War.

There is no doubt that when margarines leave the factory they are pure, wholesome, and clean. The keeping qualities are as good as, if not better, than those of butter. There appears to be little difference in nutritive value between butter and margarines. Their vitamin content will vary with the constituents used in their manufacture, but the vitamin A content is known to be considerably less than that of butter. Margarines differ from hydrogenated fats in that they aim to imitate butter in flavour, texture, and uses. They are made from refined fats, «ripened» milk, and salt. There are two kinds of margarines on the market, oleomargarines and nut oleomargarines.

The chief difference in the two lays in the fact that nut oleomargarines are made from all vegetable fats or all animal fats.

The selection of fats for margarines is of great importance, as the texture and shortening power depends upon these. The manufacturer attempts to reproduce the texture of butter by a blending of the more available fat, beef fat, lard, coconut fat, peanut oil, cotton-seed oil, and butter. No one margarine will contain all. The fats chosen are highly refined by heating at low temperature, clarifying, and crystallizing. The refined fat is practically without flavour. To complete the manufacture of margarines, the refined fats are emulsified with pasteurized milk which has been ripened by means of suitable starter. After emulsification, the mixture is chilled and the margarine separated, washed, and salted.

1. Put the words in the correct order to make sentences.

1. Name/to/margarine/the/any/given/is/substitute/with/butter/fats/prepared/than/fat/other/butter/the.
2. Clean/wholesome/are/factory/leave/when/doubt/is/and/pure/they/the/margarines/that/no/there.
3. Appears/be/difference/nutritive/between/and/there/to/little/in/value/butter/margarines.
4. Uses/texture/in/imitate/aim/that/fats/from/margarines/and/flavour/butter/to/they/in/hydrogenated/differ.
5. Are/kinds/on/oleomargarines/there/market/of/two/margarines/the/nut/and/oleomargarines.
6. Upon/selection/power/fat/and/margarines/the/of/importance/the/of/great/is/for/texture/these/shortening/as/depends.
7. Margarine/all/no/contain/one/will.
8. Crystallizing/the/and/fats/clarifying/chosen/temperature/are/low/highly/at/refined/heating/by.
9. They/salt/are/and/made/milk/from/ripened/refined/fats.
10. Emulsification/is/after/chilled/the/margarine/and/separated/the/salted/washed/and/mixture.

2. Match the words and their definitions.

1	substitute	A	arrangement of the parts that make up something
2	nutritive	B	feeling of coldness
3	constituent	C	part of something else
4	texture	D	ready to be gathered and used
5	refine	E	free from other substances
6	blend	F	liquid which does not mix with water, obtained from animals (cod-liver oil) plants
7	ripe	G	fatty food substance made from cream, used on bread, in cooking
8	chill	H	person or thing taking the place of, acting for or serving for another
9	butter	I	mix together
10	oil	J	serving as food; of nutrition

3. Match the words in the right column with the words in the left column to make word combinations.

1	butter	a	milk
2	margarine	b	oil
3	nutritive	c	substitute

4	vitamin	<i>d</i>	fats
5	«ripened»	<i>e</i>	starter
6	great	<i>f</i>	value
7	refined	<i>g</i>	the constituents
8	suitable	<i>h</i>	industry
9	vary with	<i>i</i>	importance
10	peanut	<i>j</i>	content

4. State which of the sentences are true and which are false:

1. Margarine is the name given to any butter substitute prepared with fats other than the butter fat.
2. The margarine industry began about 1975.
3. The keeping qualities of margarine are not so good as those of butter.
4. There appears to be little difference in nutritive value between butter and margarines.
5. Margarines differ from fats in that they aim to imitate butter in flavour, texture, and uses.
6. Margarines are made from «ripened» fats, refined milk, and salt.
7. The fats chosen are highly refined by heating at high temperature, clarifying, and crystallizing.

5. Choose the correct statement:

1. There appears to be little difference in **biological/nutritive** value between butter and margarines.
2. Their vitamin **value/content** will vary with the constituents used in their manufacture, but the vitamin A content is known to be considerably less than that of butter.
3. Margarines differ from **hydrogenated/refined** fats in that they aim to imitate butter in flavour, texture, and uses.
4. The selection of **oils/fats** for margarines is of great importance, as the texture and shortening power depends upon these.
5. The manufacturer attempts to reproduce the **composition/texture** of butter by a blending of the more available fat, beef fat, lard, coconut fat, peanut oil, cotton-seed oil, and butter.
6. To complete the manufacture of margarines, the refined fats are **blended/emulsified** with pasteurized milk that has been ripened by means of suitable starter.
7. The **shortening/keeping** qualities are as good as, if not better, than those of butter.

6. Fill in the blanks with appropriate words:

shortening power	nutritive value	blending
hydrogenated	emulsification	wholesome

1. There is no doubt that when margarines leave the factory they are pure, wholesome, and clean. There is no doubt that when margarines leave the factory they are pure, _____, and clean.
2. There appears to be little difference in _____ between butter and margarines.
3. Margarines differ from _____ fats in that they aim to imitate butter in flavour, texture, and uses.
4. The selection of fats for margarines is of great importance, as the texture and _____ depends upon these.
5. The manufacturer attempts to reproduce the texture of butter by a _____ of the more available fat, beef fat, lard, coconut fat, peanut oil, cotton-seed oil, and butter.
6. After _____, the mixture is chilled and the margarine separated, washed, and salted.

UNIT 4

Vocabulary

many-sided – багатосторонній	weapon – зброя
deal with – мати справу з	expeditious – швидкий; скорий
cargo – вантаж корабля	facilitate – полегшувати; сприяти
declaration – заява; декларація	payment – оплата; сплата; платіж
luggage – багаж; багажний	appropriate – відповідний
hiding – ховання	tax – податок
liable – відповідальний; зобов'язаний	warehouse – великий магазин
article – стаття; пункт; параграф	traveler – мандрівник

Read and translate the text

DUTIES OF A CUSTOMS OFFICER

The work of Customs officers is very important and many-sided. They deal with passengers, cargoes, transport. The passengers going through customs have to fill in a customs declaration form. They have to declare certain items they are bringing into the country. They also have to open their luggage for inspection. Customs inspectors are trained to recognize the passengers who are carrying things into a country illegally to prevent smuggling. The inspectors know all about hiding smuggled items in bandages, hair, books, toys, etc.

Customs officers also help travelers to fill in their declaration forms. They warn them to write «no» instead of dashes, sign the declaration and put the date. Travelers are told to declare items they are bringing with them. Usually articles for personal use and wear and also used items and gifts are not liable to duty anywhere. The passengers carrying weapons must have a permit. Occasionally a Customs officer may take some of traveler's things for a more detailed inspection but usually he returns them soon.

Passenger inspection activities have always been an integral part of the total Customs program. The public has a right to demand expeditious Customs processing and Customs officers continually seek ways to improve efficiency in this area. As with merchandise processing, modern computer technology and communications are being used extensively to facilitate the processing of the ever – increasing numbers of travelers entering different countries.

Besides working with passengers, checking imports and exports there are many other types of work done by Customs men. They control payments of various duties, see that appropriate licences are held, inspect the books and accounts and see that the right amount of tax is paid.

The bonded warehouses where goods on which duty has not been paid are stored have to be controlled by Customs officers as well.

1. Put the words in the correct order to make sentences.

1. Work/Customs/is/important/many-sided/the/of/officers/very/and.
2. Form/customs/in/to/customs/going/the/declaration/a/fill/have/through/passengers.
3. Inspection/they/for/also/luggage/have/their/to/open.
4. Officers/declaration/customs/forms/also/their/help/in/travelers/to/fill.
5. Them/bringing/they/declare/told/travelers/with/are/items/to/are.
6. Passengers/weapons/have/permit/the/carrying/must/a.
7. Program/total/of/integral/been/have/inspection/passenger/activities/always/an/Part/the/Customs.
8. Working/ passengers/imports/exports/are/other/of/done/Customs/besides/with/checking/and/there/many/types/work/by/men.
9. Transport/they/ cargoes/deal/ passengers/with.
10. Articles/usually/personal/for/and/use/and/wear/used/also/and/items/are/gifts/liable/not/duty/to/anywhere.

2. Match the words and their definitions.

1	prevent	A	make a statement (to customs officers) of dutiable goods brought into a country
2	warn	B	buy and sell (goods)
3	declare	C	money (to be) paid by citizens (according to income, value of purchases, etc.) to the government for public purposes
4	liable	D	stop or hinder
5	merchandise	E	examine in order to learn whether something is correct
6	payment	F	building for storing goods before distribution to retailers
7	account	G	responsible according to law
8	tax	H	sum of money (to be) paid
9	warehouse	I	inform (a person) of possible danger or unpleasant consequences
10	check	J	statement of money (to be) paid or received (for goods, services, etc)

3. Match the words in the right column with the words in the left column to make word combinations.

1	declare	a	the declaration
2	fill in	b	warehouses
3	prevent	c	use
4	sign	d	a customs declaration form
5	put	e	imports and exports

6	for personal	<i>f</i>	inspection
7	more detailed	<i>g</i>	items
8	bonded	<i>h</i>	processing
9	checking	<i>i</i>	smuggling
10	merchandise	<i>j</i>	the date

4. State which of the sentences are true and which are false:

1. The passengers going through customs have to fill in a customs declaration form.
2. The passengers do not have to open their luggage for inspection.
3. Customs inspectors are trained to recognize the passengers who are carrying things into a country illegally to prevent smuggling.
4. Customs officers also help travelers to fill in their declaration forms.
5. Usually articles for personal use and wear and also used items and gifts are liable to duty everywhere.
6. Occasionally a Customs officer may take some of traveler's things for a more detailed inspection.
7. The public should not demand expeditious Customs processing but Customs officers continually seek ways to improve efficiency in this area.

5. Choose the correct statement:

1. The **smugglers/Customs officers** deal with passengers, cargoes, transport going through customs have to fill in a customs declaration form.
2. The inspectors know all about **transporting/hiding** smuggled items in bandages, hair, books, toys, etc.
3. **Inspectors/Travelers** are told to declare items they are bringing with them.
4. The passengers carrying weapons must have a **permit/voucher**.
5. Passenger **consulting/inspection** activities have always been an integral part of the total Customs program.
6. They control payments of various **tariffs/duties**, see that appropriate licences are held, inspect the books and accounts and see that the right amount of tax is paid.
7. The bonded **stores/warehouses** where goods on which duty has not been paid are stored have to be controlled by Customs officers as well.

6. Fill in the blanks with appropriate words:

liable	cargoes	inspection
declaration	smuggling	customs

1. Customs officers deal with passengers, _____, transport.
2. The passengers going through _____ have to declare certain items they are bringing into the country.
3. Customs inspectors are trained to recognize the passengers who are carrying things

into a country illegally to prevent _____.

4. Usually articles for personal use and wear and also used items and gifts are not _____ to duty anywhere.

5. Customs officers also help travelers to fill in their _____ forms.

6. Passenger _____ activities have always been an integral part of the total Customs program.

UNIT 5

Vocabulary

grain – зерно; хлібні злаки	percentage – відсоток; процент
foodstuff – продукти харчування	kernel – зерно
starch – крохмаль	embed – вставляти; вмуровувати
content – вміст	depend – залежати
cheapness – дешевизна	rancid – згірклий; протухлий
oat – овес; вівсяні крупи	milling – помел
essential – необхідний; цінний	grade – гатунок; сорт
bran – висівки	polished – шліфований

Read and translate the text

FLOURS AND OTHER GRAIN PRODUCTS

Grain products represent the most economical foodstuffs. Although they are chiefly starch, whole grains also contain proteins, fats, and valuable minerals. Grain products are very important foods. Because of their high starch content, the fuel value is high. Because of their cheapness they are eaten freely; they provide proteins and minerals in liberal amounts.

The more commonly used cereals are wheat, corn and oats. Composition of grains. Grains are seeds. There are four essential components of all seeds: the bran or skin, the aleurone layer, the endosperm, and the germ. The bran is chiefly cellulose, containing a high percentage of the mineral content of grain. The aleurone layer represents a thin section between the bran and the endosperm or kernel of the seed. The aleurone layer is rich in protein and minerals. The endosperm contains the rest of the protein in the form of meshwork in which the starch granules are embedded.

The germ is the fat-containing protein of the grain. The composition of a cereal, as purchased depends upon what parts of the whole grain have been removed in the course of its manufacture. Because of the tendency of the fat to become rancid, the germ is removed in the manufacture of most cereals, although oatmeal and rolled oats form an exception. Highly refined flours are made chiefly from the endosperm, along with more or less of the aleurone layer. Polished rice represents the ungrounded endosperm of the rice seed.

Wheat products come on the market in the form of flours and breakfast foods. Wheat flours represent the most important of the wheat products.

The white flours on the market differ greatly in quality and use. There are four principle classes of flour marketed: straight or patent bread flour, family or all-purpose flour, pastry flour, and cake flour. These differ in composition, price and use. At the same time, there are varying grades of each kind. The variation in quality and use of flours is due to many factors, of which the more important are the kind of

wheat grown, the time of planting and milling.

The so-called hard wheats are used for bread making; flours, while the soft wheats are ground for pastry and cake flours. Certain wheats, such as the durum wheat, produce flour best suited for the production of macaroni or spaghetti.

1. Put the words in the correct order to make sentences.

1. Foodstuffs/grain/economical/products/most/represent/the.
2. Of/high/because/is/high/fuel/their/value/content/the/starch.
3. More/used/are/corn/oats/the/commonly/cereals/wheat/and.
4. Grain/the/content/is/bran/of/mineral/chiefly/the/containing/of/high/a/percentage/cellulose.
5. Germ/the/protein/the/grain/of/fat-containing/is/the.
6. Seed/the/endosperm/the/rice/of/rice/ungrounded/represents/polished.
7. Products/on/market/the/of/foods/wheat/come/breakfast/the/ flours/in/form/and.
8. The/use/white/and/flours/quality/on/in/market/greatly/the/differ.
9. Flours/and/for/cake/pastry/ground/wheats/the/flours/bread/used/wheats/ so-called/are/the/hard/are/for/soft/making/while.
10. Wheat/represent/most/of/wheat/flours/the/important/the/products.

2. Match the words and their definitions.

1	foodstuff	A	make or become smooth and shiny by rubbing (with or without a chemical substance)
2	composition	B	any kind of grain used for food
3	rancid	C	fine powder, made from grain, used for making bread, cakes, pastry, etc.
4	polish	D	material used as food
5	mill	E	take off or away
6	flour	F	with the smell or taste of stale, decaying fat or butter
7	cereal	G	satisfy; meet the needs of; be convenient to or right for
8	skin	H	the parts of which something is made up
9	remove	I	outer covering of the body of a person or animal
10	suit	J	machinery or apparatus for grinding grain into flour

3. Match the words in the right column with the words in the left column to make word combinations.

1	grain	a	flours
2	whole	b	content
3	starch	c	layer
4	fat-containing	d	seed
5	highly refined	e	products

6	polished	<i>f</i>	value
7	rice	<i>g</i>	grains
8	fuel	<i>h</i>	minerals
9	valuable	<i>i</i>	protein
10	aleurone	<i>j</i>	rice

4. State which of the sentences are true and which are false:

1. Grain products provide proteins and minerals in liberal amounts.
2. There are four essential components of all seeds: the bran or skin, the aleurone layer, the endosperm, and the germ.
3. The bran is chiefly starch, containing a high percentage of the mineral content of grain.
4. The endosperm contains the rest of the protein in the form of meshwork in which the starch granules are embedded.
5. Highly refined flours are made chiefly from the bran, along with more or less of the cellulose layer.
6. Wheat products come on the market in the form of flours and breakfast foods.
7. The variation in quality and use of flours is due to a few factors, of which the more important are the kind of wheat grown, the time of planting and milling.

5. Choose the correct statement:

1. **Grain/flour** products represent the most economical foodstuffs.
2. The **aleurone layer/bran** is chiefly cellulose, containing a high percentage of the mineral content of grain.
3. The **germ/endosperm** is the fat-containing protein of the grain.
4. Because of the tendency of the fat to become **acid/rancid**, the germ is removed in the manufacture of most cereals, although oatmeal and rolled oats form an exception.
5. Polished rice represents the ungrounded endosperm of the rice **seed/grain**.
6. The white flours on the market differ greatly in **quality/composition** and use.
7. The composition of a **flour/cereal**, as purchased depends upon what parts of the whole grain have been removed in the course of its manufacture.

6. Fill in the blanks with appropriate words:

essential	wheat	contain
declaration	cereals	bran

1. Although they are chiefly starch, whole grains also _____ proteins, fats, and valuable minerals.
2. The more commonly used _____ are wheat, corn, and oats.
3. There are four _____ components of all seeds: the bran or skin, the aleurone layer, the endosperm, and the germ.

4. The aleurone layer represents a thin section between the _____ and the endosperm or kernel of the seed.
5. _____ products come on the market in the form of flours and breakfast foods.
6. There are four principle classes of flour marketed: straight or patent bread flour, family or all-purpose flour, _____ flour, and cake flour.

4. State which of the sentences are true and which are false:

1. HM Customs and Excise is today one of the most experienced and respected revenue collecting and law enforcement organizations in the world.
2. Adaptable and forward looking, Customs Service continues to set the highest standards of professionalism, integrity and expertise.
3. Customs are located at all major UK ports and airports.
4. The United Kingdom of Great Britain and Northern Ireland like any other country has its own laws and regulations on export and import of certain goods.
5. Customs and Excise is the Government Department responsible for collecting direct taxes and for carrying out a number of functions relating to goods and people crossing UK national borders.
6. VAT is an international, indirect tax imposed on the value of the supply of most goods and services and is the fastest growing tax in the world.
7. Today, in the UK, the main commodities not subject to Excise duty are alcoholic drinks, tobacco products.

5. Choose the correct statement:

1. Throughout its long history, HM Customs and Excise has been **distinguished/renowned** for its professionalism, integrity and expertise.
2. Over 25,000 people work for Customs and Excise in a **system/network** of 900 offices located throughout the United Kingdom.
3. The United Kingdom of Great Britain and Northern Ireland like any other country has its own laws and **restrictions/regulations** on export and import of certain goods.
4. Its first purpose is to collect and manage: VAT; **excise duties/tariffs**.
5. Excise duty is an indirect tax charged on certain services and home produced or **exported/imported** goods before sale.
6. Excise personnel periodically visit **producers/traders** to check that duties are being correctly paid.
7. Today, in the UK, the main commodities subject to Excise **tariff/duty** are alcoholic drinks, tobacco products.

6. Fill in the blanks with appropriate words:

regulations	taxes	revenue
excise	operational	value

1. Customs Service continues to set the highest standards of _____ excellence and remains a modern and effective force in an ever-changing social and political environment.
2. HM Customs and Excise is today one of the most experienced and respected _____ collecting and law enforcement organizations in the world.
3. The United Kingdom of Great Britain and Northern Ireland like any other country has its own laws and _____ on export and import of certain goods.
4. Customs and Excise is the Government Department responsible for collecting indirect _____ and for carrying out a number of functions relating to goods and people crossing UK national borders.
5. VAT is an international, indirect tax imposed on the _____ of the supply of most goods and services and is the fastest growing tax in the world.
6. _____ personnel periodically visit traders to check that duties are being correctly paid.

UNIT 6

Vocabulary

integrity – чистота; чесність	employee – службовець; працівник
experienced – досвідчений; кваліфікований	impose – оподатковувати
revenue – митний	trader – торговець
enforcement – тиск; примус; силування	skill – вміння; навик
environment – оточення; середовище	approach – підхід
government – уряд; урядовий	commodity – товар
regulation – правило; регулювання	importance – важливість
responsible – відповідальний	supply – постачання; поставка

Read and translate the text

CUSTOMS IN THE UNITED KINGDOM OF GREAT BRITAIN AND NORTHERN IRELAND

Throughout its long history, HM Customs and Excise has been renowned for its professionalism, integrity and expertise and is today one of the most experienced and respected revenue collecting and law enforcement organizations in the world.

Adaptable and forward looking, Customs Service continues to set the highest standards of operational excellence and remains a modern and effective force in an ever-changing social and political environment.

Over 25,000 people work for Customs and Excise in a network of 900 offices located throughout the United Kingdom. Operational regions are called «Collections». There are 14 collections there. Circumstances, and therefore organizational details, vary from collection to collection. Customs are located at all major UK ports and airports.

The United Kingdom of Great Britain and Northern Ireland like any other country has its own laws and regulations on export and import of certain goods. Customs and Excise is the Government Department responsible for collecting indirect taxes and for carrying out a number of functions relating to goods and people crossing UK national borders. Its first purpose is to collect and manage: VAT; excise duties. About half of all Customs and Excise employees work in the administration of Value Added Tax or VAT. VAT is an international, indirect tax imposed on the value of the supply of most goods and services and is the fastest growing tax in the world.

Excise duty is an indirect tax charged on certain services and home produced or imported goods before sale. This is normally at the point of importation or when they leave bonded warehouses or Free Zones. Today, in the UK, the main commodities subject to Excise duty are alcoholic drinks, tobacco products. Recent developments mean that traders are now fully responsible for their goods and the payment of Excise duty. Though risk systems based approach to control. Excise personnel periodically

visit traders to check that duties are being correctly paid.

Customs and Excise has always believed in the importance of training its officers in the skills they need to conduct their business efficiently and effectively. As a result, a training network has been developed throughout the UK.

1. Put the words in the correct order to make sentences.

1. Kingdom/ the/ located/900/network/in/and/for/people/over/United/throughout/offices/of/a/Excise/Customs/work/25,000.
2. And/organizational/vary/collection/to/circumstances/therefore/details/from/collection.
3. Airports/ports/major/at/are/customs/located/all/UK/and.
4. Excise/is/indirect/charged/certain/and/produced/imported/before/duty/an/tax/on/services/home/or/goods/sale.
5. Free/warehouses/leave/when/important/point/at/is/Zone/or/bonded/they/or/of/normally/the/this.
6. In/UK/main/subject/Excise/are/drinks/products/today/the/commodities/to/duty/alcoholic/the/tobacco.
7. Called/Collections/are/operational/regions.
8. Though/systems/approach/control/to/based/risk.
9. Personnel/visit/to/that/are/correctly/excise/periodically/traders/check/duties/being/paid.
10. UK/throughout/been/network/a/as/result/a/developed/the/has/training.

2. Match the words and their definitions.

1	integrity	A	send (goods) to another country
2	revenue	B	income; government department which collects money for public funds
3	environment	C	give or provide (something needed or asked for)
4	export	D	useful thing
5	sale	E	ability to do something well
6	commodity	F	surroundings, circumstances, influences
7	skill	G	establish in a place
8	value	H	quality of being honest, moral
9	supply	I	worth of something when compared with something else
10	locate	J	exchange of goods or property for money

3. Match the words in the right column with the words in the left column to make word combinations.

1	highest	a	duties
2	national	b	network

3	excise	<i>c</i>	standards
4	bonded	<i>d</i>	the business
5	training	<i>e</i>	tax
6	organizational	<i>f</i>	goods
7	international, indirect	<i>g</i>	borders
8	conduct	<i>h</i>	details
9	supply	<i>i</i>	of most goods and services
10	imported	<i>j</i>	warehouses

4. State which of the sentences are true and which are false:

1. HM Customs and Excise is today one of the most experienced and respected revenue collecting and law enforcement organizations in the world.
2. Adaptable and forward looking, Customs Service continues to set the highest standards of professionalism, integrity and expertise.
3. Customs are located at all major UK ports and airports.
4. The United Kingdom of Great Britain and Northern Ireland like any other country has its own laws and regulations on export and import of certain goods.
5. Customs and Excise is the Government Department responsible for collecting direct taxes and for carrying out a number of functions relating to goods and people crossing UK national borders.
6. VAT is an international, indirect tax imposed on the value of the supply of most goods and services and is the fastest growing tax in the world.
7. Today, in the UK, the main commodities not subject to Excise duty are alcoholic drinks, tobacco products.

5. Choose the correct statement:

1. Throughout its long history, HM Customs and Excise has been **distinguished/renowned** for its professionalism, integrity and expertise.
2. Over 25,000 people work for Customs and Excise in a **system/network** of 900 offices located throughout the United Kingdom.
3. The United Kingdom of Great Britain and Northern Ireland like any other country has its own laws and **restrictions/regulations** on export and import of certain goods.
4. Its first purpose is to collect and manage: VAT; **excise duties/tariffs**.
5. Excise duty is an indirect tax charged on certain services and home produced or **exported/imported** goods before sale.
6. Excise personnel periodically visit **producers/traders** to check that duties are being correctly paid.
7. Today, in the UK, the main commodities subject to Excise **tariff/duty** are alcoholic drinks, tobacco products.

6. Fill in the blanks with appropriate words:

regulations	taxes	revenue
excise	operational	value

1. Customs Service continues to set the highest standards of _____ excellence and remains a modern and effective force in an ever-changing social and political environment.
2. HM Customs and Excise is today one of the most experienced and respected _____ collecting and law enforcement organizations in the world.
3. The United Kingdom of Great Britain and Northern Ireland like any other country has its own laws and _____ on export and import of certain goods.
4. Customs and Excise is the Government Department responsible for collecting indirect _____ and for carrying out a number of functions relating to goods and people crossing UK national borders.
5. VAT is an international, indirect tax imposed on the _____ of the supply of most goods and services and is the fastest growing tax in the world.
6. _____ personnel periodically visit traders to check that duties are being correctly paid.

UNIT 7

Vocabulary

composition – сполука; склад	loaf – паляниця; буханка
compare – порівнювати	liquid – рідина
consistently – відповідно	adsorption – адсорбція
percentage – відсоток; процент	appreciable – помітний; значний
dough – тісто	vice versa – навпаки
high-quality – високоякісний	improve – поліпшувати
sticky – липкий; клейкий	coarse-grained – крупнозернистий
leaven – закваска; дріжджі	questionable – сумнівний

Read and translate the text

COMPOSITION OF FLOURS

The composition of the different flours varies. If we compare bread making flours – straight bread and all-purpose flours – with the pastry and cake flours, we find that the bread making flours have consistently less fat and minerals, a larger percentage of the smaller starch granules and give a dough containing a larger percentage of high-quality gluten.

The main proteins in wheat are gliadin and glutenin. When these are wet with water, they form a sticky elastic mass which is called gluten. It is the gluten of the bread dough which makes it possible for it to hold such large quantities of leavening agent and produces a fire-textured, light loaf of bread.

Bread making flour or flours containing the most and best gluten will absorb the most liquid and cake flours the least. Bread flours will vary among themselves. Because of this fact, the ratio of flour to liquid in stiff dough such as baking-powder-biscuits, pastry, and bread doughs can never be definitely stated, unless the flour used is always of the same kind and standard quality.

In other doughs, where the percentage of liquid is high, the slight variation in adsorption will not affect the product appreciably, but even in these doughs it is necessary to alter the amount of either flour or liquid when exchanging bread for cake flour, or vice versa, in a recipe. Graham, entire and whole wheat flours contain all or most of the wheat grain. These coarser flours vary greatly in adsorptive power, as wheats of varying strengths are used in their manufacture. In some cases part of the germ is removed in the milling process, which improves the keeping qualities of the flour but decreases its nutritive value somewhat. The whole wheat contains some vitamin A, and is a good source of vitamin B complex. White flour shows no vitamin A content and the content of vitamin B complex is questionable.

1. Put the words in the correct order to make sentences.

1. Flours/the/composition/varies/different/of/the.
2. Main/in/are/and/the/protein/wheat/gliadin/glutenin.
3. Gluten/is/mass/sticky/form/water/wet/these/when/are/with/they/a/elastic/which/called.
4. Making/or/containing/most/best/will/the/liquid/cake/the/bread/flour/the/flours/and/gluten/absorb/most/and/flours/least.
5. Themselves/vary/flours/among/will/bread.
6. Entire/whole/flours/all/of/wheat/graham/and/wheat/contain/or/most/the/grain.
7. Manufacture/in/are/varying/wheats/power/in/vary/coarser/their/used/strengths/of/as/adsorptive/greatly/flours/these.
8. The/wheat/some/and/good/of/complex/whole/contains/vitamin A/is/source/a/vitamin B.
9. Somewhat/in/value/some/nutritive/cases/its/part/decreases/of/but/the/flour/germ/the/is/of/removed/qualities/in/keeping/the/improves/milling/the/process/ which.
10. White/shows/vitamin A/and/content/vitamin B/is/flour/no/content/the/of/complex/questionable.

2. Match the words and their definitions.

1	composition	A	arrangement of the parts that make up something
2	dough	B	make or become better
3	texture	C	made up of closely connected parts
4	absorb	D	mixture of flour, water, etc. in a paste (for making bread, pastry, etc.)
5	stiff	E	serving as food
6	improve	F	shaped block of bread
7	decrease	G	take in or suck in, eg liquid, heat, light
8	nutritive	H	become shorter, smaller, less
9	complex	I	the parts of which something is made up
10	loaf	J	hard to stir, work, move, etc.

3. Match the words in the right column with the words in the left column to make word combinations.

1	nutritive	a	dough
2	form	b	wheat
3	loaf	c	value
4	bread making	d	grain
5	stiff	e	flour
6	baking-powder-	f	a sticky elastic mass
7	wheat	g	vitamin

8	whole	h	cases
9	content of	i	biscuits
10	in some	j	of bread

4. State which of the sentences are true and which are false:

1. Bread making flours have consistently less fat and minerals and a larger percentage of the smaller starch granules.
2. When gliadin and glutenin are moistened with water, they form a sticky elastic mass called gluten.
3. Bread making flour or flours containing the least gluten will absorb the most liquid.
4. The ratio of flour to liquid in stiff dough such as baking-powder-biscuits, pastry, and bread doughs can be definitely stated because the flour used is always of the same kind and standard quality.
5. In other doughs, where the percentage of liquid is high, the slight variation in adsorption will not affect the product appreciably.
6. Graham, entire and whole wheat flours contain all or most of the wheat grain.
7. In some cases part of the germ is removed in the milling process, which improves the baking qualities of the flour but decreases its nutritive value somewhat.

5. Choose the correct statement:

1. The main proteins in **corn/wheat** are gliadin and glutenin.
2. If we compare bread making flours with the pastry and cake flours, we find that the bread making flours have consistently less **gluten/fat** and minerals.
3. It is the gluten of the bread dough which makes it possible to hold such large quantities of **complexing/leavening** agent.
4. Bread making flour or flours containing the most and best **gluten/protein** will absorb the most liquid and cake flours the least.
5. Graham, entire and whole wheat flours contain all or most of the wheat **germ/grain**.
6. These **all-purpose/coarser** flours vary greatly in adsorptive power, as wheats of varying strengths are used in their manufacture.
7. The whole wheat **retains/contains** some vitamin A, and is a good source of vitamin B complex.

6. Fill in the blanks with appropriate words:

flour	liquid	whole
absorb	gluten	wheat

1. When gliadin and glutenin are moistened with water, they form a sticky elastic mass called _____.

2. Bread making flour or flours containing the most and best gluten will _____ the most liquid and cake flours the least.
3. In other doughs, where the percentage of _____ is high, the slight variation in adsorption will not affect the product appreciably.
4. Graham, entire and whole wheat flours contain all or most of the _____ grain.
5. In some cases, part of the germ is removed in the milling process, which improves the keeping qualities of the _____ but decreases its nutritive value somewhat.
6. The _____ wheat contains some vitamin A, and is a good source of vitamin B complex.

UNIT 8

Vocabulary

obstacle – перепона; перешкода; завада	maturity – стиглість; зрілість
acid – кислий	pungent – гострий; пікантний
tongue – язик	virtue – достоїнство; позитивна риса
consume – споживати	infallible – надійний; вірний
native – рідний; місцевий	preventive – профілактичний
branch – гілка	influenza – грип
shape – форма	clumsy – грубий; незграбний
pale – блідий	core – серцевина; середина

Read and translate the text

GRAPEFRUIT

Grapefruit is not so well known in the United Kingdom as are many other kinds of fruit. Its size and price are probably obstacles to its popularity, and perhaps it is rather acid for the average tongue. It is extremely popular in the United States of America, big quantities being daily consumed at the hotels as well as in private houses.

The fruit is sometimes called by other names, the Pomelo, the Shaddock, but grapefruit is the name by which it is generally known. It is a native of the East Indies, and it is reported to have been carried to the West Indies by a certain Captain-Shaddock at the beginning of the nineteenth century.

The leaves of the tree are large, and big white flowers are produced on the branches. The fruit often weighs from ten to fourteen pounds, but the average weight for table use is about, one pound. In shape it is much like an orange, and the skin has a pale yellow colour which darkens with maturity. The rind is thick and the flavour is pungent, although the juice does not contain as much citric acid as the lemon.

The virtues of grapefruit are many. It is an excellent appetizer when taken before breakfast, and an infallible stomach cleanser, as well as being a stimulant and a preventive of influenza.

Unfortunately, few people have any knowledge of the way it should be eaten. Often it is eaten in the same manner as an orange would be eaten, that is by; first peeling, and then getting along with the rest of the process in a clumsy style. The fruit should be cut in halves, the core and seeds cut out, the pulp loosened with a knife, taking care to leave the bitter white skin attached to the rind. The pulp should be cut into sections not too large for the mouth, and a little sugar should be sprinkled upon them before they are conveyed to the mouth.

Grapefruit must not be rejected merely on account of a discoloured skin, nor because the rind may not have a pale yellow, smooth exterior. Frequently a brownish

and coarse skin covers a juicier and more richly flavoured pulp than does a clear, clean and pleasantly coloured skin.

1. Put the words in the correct order to make sentences.

1. Is/so/known/the/as/many/kinds/fruit/grapefruit/not/well/in/United Kingdom/are/other/of.
2. Shaddock/the/Pomelo/fruit/the/is/names/sometimes/the/called/other/by.
3. The/branches/leaves/the/of/on/the/produced/tree/are/large/are/flowers/and/white/big.
4. Pounds/ fourteen/ten/weights/fruit/to/from/often/the.
5. Shape/is/like/orange/in/it/much/an.
6. Maturity/the/with/skin/darkens/has/which/a/colour/pale/yellow.
7. Virtues/the/grapefruit/of/many/are.
8. People/few/any/have/of/knowledge/way/the/should/it/eaten/be.
9. Often/is/in/same/as/orange/be/it/eaten/eaten/the/manner/an/would.
10. Mouth/for/too/sections/cut/should/the/large/the/not/into/be/pulp.

2. Match the words and their definitions.

1	obstacle	A	(usually hard) centre, with seeds, of such fruits as the apple and pear
2	acid	B	take the skin off (fruit etc)
3	virtue	C	(any particular kind of) goodness or excellence
4	stomach	D	take, carry
5	peel	E	sour, sharp to the taste
6	core	F	direct, throw, a shower of (something) on to (a surface)
7	bitter	G	(of substances) not fine and small; rough, lumpy
8	sprinkle	H	something that stops progress or makes it difficult
9	convey	I	tasting sharp and unpleasant
10	coarse	J	part of the alimentary canal into which food passes to be digested

3. Match the words in the right column with the words in the left column to make word combinations.

1	extremely	a	weight
2	excellent	b	enterior
3	average	c	care
4	sprinkle	d	of influenza
5	taking	e	popular
6	bitter white	f	skin
7	cut into	g	upon

8	smooth	h	sections
9	preventive	i	manner
10	same	j	appetizer

4. State which of the sentences are true and which are false:

1. Grapefruit is as well known in the United Kingdom as are many other kinds of fruit.
2. Big quantities of grapefruit are daily consumed at the hotels as well as in private houses in the USA.
3. The fruit is often called by other names: the Pomelo, the Shaddock, but grapefruit is the name by which it is generally known.
4. Grapefruit is a native of the East Indies, and it is reported to have been carried to the West Indies by a certain Captain Shaddock.
5. The fruit often weighs from ten to fourteen pounds, but the average weight for table use is about, one pound.
6. The rind is thick and the flavour is pungent, although the juice contains much more citric acid than the lemon.
7. It is an excellent appetizer when taken before breakfast, and an infallible stomach cleanser, as well as being a stimulant and a preventive of influenza.

5. Choose the correct statement:

1. Its size and price are probably obstacles to its popularity, and perhaps it is rather too **bitter/acid** for the average tongue.
2. In shape it is much like an orange, and the skin has a **pale/deep** yellow colour that darkens with maturity.
3. The rind is thick and the flavour is **spicy/pungent**, although the juice does not contain as much citric acid as the lemon.
4. It is an excellent appetizer when taken before breakfast, and an infallible stomach cleanser, as well as being a stimulant and a **prophylactic/preventive** of influenza.
5. Often it is eaten in the same manner as an orange would be eaten: first **cleaning/peeling**, and then getting along with the rest of the process in a clumsy style.
6. The fruit should be cut in halves, the core and seeds cut out, the pulp loosened with a knife, taking care to leave the bitter white skin attached to the **pulp/rind**.
7. Grapefruit must not be rejected merely on account of a **pale/dicoloured** skin, nor because the rind may not have a pale yellow, smooth exterior.

6. Fill in the blanks with appropriate words:

weight	core	maturity
rind	grapefruit	acid

1. Its size and price are probably obstacles to its popularity, and perhaps it is rather _____ for the average tongue.
2. The fruit is sometimes called by other names, the Pomelo, the Shaddock, but _____ is the name by which it is generally known.
3. The fruit often weighs from ten to fourteen pounds, but the average _____ for table use is about, one pound.
4. In shape it is much like an orange, and the skin has a pale yellow colour which darkens with _____.
5. The _____ is thick and the flavour is pungent, although the juice does not contain as much citric acid as the lemon.
6. The fruit should be cut in halves, the _____ and seeds cut out, the pulp loosened with a knife, taking care to leave the bitter white skin attached to the rind.

UNIT 9

Vocabulary

revenue – річний дохід
levy – стягування (податків)
development – розвиток
sign – підписувати
establish – встановлювати
source – джерело
government – уряд
significant – значний; важливий

assign – доручати; передавати
solve – вирішувати; розв'язувати
penalty – штраф
violation – порушення
compilation – упорядковування
currency – валюта; гроші
undesirable – небажаний
restriction – обмеження

Read and translate the text

CUSTOMS IN THE UNITED STATES OF AMERICA

The collection of revenue and the control of trade are almost as old as man himself. Levies and tariffs on imports were well known in America from the earliest colonial times. It was the beginning of the development of the U.S. Customs. President George Washington signed the Tariff Act in July 1789, establishing a tariff and system for collecting duties. Nowadays Customs is still growing, major source of revenue for the Federal government of the USA. Though the U.S. Customs Service mission has remained constant since 1789, changes in the size and complexities of the international community have resulted in a significant expansion of the actual responsibilities assigned to the Customs Service.

Today the U.S. Customs houses solve the following main tasks:

- Assess and collect Customs duties, excise taxes, fees and penalties due on imported merchandise.
- Enforce laws to combat smuggling and other customs violations.
- Cooperate with, and enforce regulations of numerous other government agencies relating to international trade and travel.
- Collect accurate import and export data for compilation of international trade statistics.
- Control of the U.S. Customs regulations, etc.

There are special Customs regulations for travelers and visitors entering the USA.

Before boarding the plane, they are requested to present a valid passport together with a customs declaration ensuring that they are not violating any of the country's laws. Thus it is important to know the existing regulations concerning the export of currency and goods (merchandise). Occasionally travelers may have their luggage checked by a Customs officer. This is done to prevent importation of goods which for various reasons (economic, health, security, etc.) appear undesirable to the country's

administration.

That is why it is important to be aware of restrictions imposed on travelers entering a foreign country.

1. Put the words in the correct order to make sentences.

1. Collection/the/revenue/of/control/and/the/trade/of/almost/are/old/as/man/as/himself.
2. Times/levies/colonial/and/earliest/tariffs/the/on/from/America/imports/in/were/known/well.
3. Customs/nowadays/still/is/major/growing/of/source/for/revenue/Federal/the/of/government/USA/the.
4. Responsibilities/the/actual/of/significant/expansion/in/a/have/resulted/international/community/of/the/and/complexities/the/size/changes/in.
5. Are/there/Customs/special/for/regulations/and/travelers/entering/visitors/USA/the.
6. Before/the/they/requested/present/a/boarding/plane/are/to/passport/with/valid/a/together/declaration/customs.
7. It/important/know/is/existing/to/regulations/the/concerning/of/export/currency/the/goods/and.
8. Travelers/occasionally/have/may/luggage/their/by/checked/Customs/a/officer.
9. Is/to/important/goods/for/reasons/undersirable/the/administration/this/done/prevent/of/which/various/appear/to/country's.
10. Important/it/be/is/aware/to/restrictions/of/on/imposed/entering/travelers/foreign/a/country.

2. Match the words and their definitions.

1	revenue	A	enlargement
2	levy	B	list of taxes on goods imported of (less often) exported
3	tariff	C	give strength to
4	establish	D	charge or payment for professional advice or services, e.g. doctors, lawyers
5	expansion	E	income, esp. the total annual income of the State; government department which collects money for public funds
6	assess	F	asking or being asked
7	fee	G	punishment for doing wrong for failure to obey rules or to keep an agreement
8	penalty	H	impose; collect by authority or force
9	enforce	I	set up, put on a firm foundation
10	request	J	decide or fix the amount of (e.g. a tax or a fine)

3. Match the words in the right column with the words in the left column to make word combinations.

1	collection	a	times
2	levies and tariffs	b	trade statistics
3	colonial	c	taxes, fees and penalties
4	system	d	on imports
5	significant	e	expansion
6	actual	f	regulations
7	excise	g	of revenue
8	government	h	agencies
9	international	i	for collecting duties
10	enforce	j	responsibilities

4. State which of the sentences are true and which are false:

1. Levies and tariffs on imports were well known in America from the earliest colonial times.
2. President George Washington signed the Tariff Act in July 1879, establishing a tariff and system for collecting duties.
3. Nowadays Customs is still growing, major source of revenue for the Federal government of the USA.
4. Changes in the size and complexities of the international community have resulted in a significant expansion of the actual responsibilities assigned to the Customs Service.
5. The U.S. Customs Service mission has changed a lot since 1789.
6. There are special Customs regulations for travelers and visitors entering the USA.
7. Thus, it is important to know the existing regulations concerning the import of currency and goods (merchandise).

5. Choose the correct statement:

1. The collection of **excise/revenue** and the control of trade are almost as old as a man himself.
2. President George Washington signed the Tariff Act in July 1789, establishing a **tax/tariff** and system for collecting duties.
3. Changes in the **number/size** and complexities of the international community have resulted in a significant expansion of the actual responsibilities assigned to the Customs Service.
4. Today the U.S. Customs houses have to enforce laws to combat smuggling and other **regulations/customs** violations.
5. Before **disembarking/boarding** the plane, travelers are requested to present a valid passport together with a customs declaration ensuring that they are not violating any of the country's laws.

6. There are special Customs **restrictions/regulations** for travelers and visitors entering the USA.
7. That is why it is important to be aware of **responsibilities/restrictions** imposed on travelers entering a foreign country.

6. Fill in the blanks with appropriate words:

regulations	tariffs	currency
revenue	trade	collecting

1. Levies and _____ on imports were well known in America from the earliest colonial times.
2. President George Washington signed the Tariff Act in July 1789, establishing a tariff and system for _____ duties.
3. Nowadays Customs is still growing, major source of _____ for the Federal government of the USA.
4. Today the U.S. Customs houses collect accurate import and export data for compilation of international _____ statistics.
5. There are special Customs _____ for travelers and visitors entering the USA.
6. Thus, it is important to know the existing regulations concerning the export of currency and goods (merchandise).

UNIT 10

Vocabulary

convenience – вигода; користь
inexpensive – недорогий; дешевий
considerable – значний; чималий
allocate – розміщувати; розподіляти
ample – достатній
feature – особливість; властивість
warranty – гарантія; підстава
appliance – прилад; пристрій

substitute – замітник; сурогат
equipment – обладнання
mine – рудник; копальня; шахта
typewriter – друкарська машинка
paint – фарба
intangible – невідчутний (на дотик)
include – містити в собі
janitorial – охоронний

Read and translate the text

CLASSIFICATION OF PRODUCTS

Convenience products are relatively inexpensive, frequently purchased items for which buyers want to exert only minimal effort. Examples include bread, newspapers, soft drinks, and chewing gum. The buyer spends little time in either planning the purchase of a convenience item or comparing available brands or sellers. Shopping products are items for which buyers are willing to expend considerable effort on planning and making purchase. Buyers allocate ample time for comparing stores and brands with respect to prices, product features, qualities, and perhaps warranties. Appliances, furniture, bicycles, cars are examples of shopping products.

Specialty products possess one or more unique characteristics, and a significant group of buyers is willing to expend considerable purchasing effort to obtain them. Buyers actually plan the purchase of a specialty product; they know exactly what they want and will not accept a substitute.

Industrial Product Classifications

Based on their characteristics and intended uses, industrial products can be classified into the following categories; raw materials, major equipment, accessory equipment, component parts, process materials, supplies and services.

Raw materials are basic materials that actually become part of a physical product and usually come from mines, forests, oceans.

Major equipment includes large tools and machines for production purposes.

Accessory equipment is used in production or office activities. Accessory products are hand tools, typewriters, calculators, computers.

Supplies facilitate production and operations, but they do not become part of the finished product. Paper, pencils, paints are examples.

Industrial services are the intangible products that many organizations use in their operations. Examples include financial services, legal services and janitorial services.

1. Put the words in the correct order to make sentences.

1. Products/convenience/relatively/are/frequently/inexpensive/items/purchased/which/for/want/buyers/exert/to/minimal/only/effort.
2. Chewing gum/ drinks/newspapers/include/and/soft/bread/examples.
3. Buyer/little/in/planning/purchase/a/item/comparing/brands/sellers/the/spends/time/either/the/of/conviences/or/available/or.
4. Purchase/and/on/considerable/to/are/which/item/products/making/planning/effort/expend/willing/buyers/for/are/shopping.
5. Firniture/cars/examples/shopping/appliances/bicycles/are/of/products.
6. Buyers/plan/purchase/of/actually/the/specialty/a/product;know/what/want/will/accept/substitute/they/exactly/they/and/not/a.
7. Raw/are/materials/actually/part/a/product/usually/from/forests/materials/basic/that/become/of/physical/and/come/mines/oceans.
8. Equipment/large/and/for/purposes/major/includes/tools/machines/production.
9. Activities/or/in/is/accessory/office/production/used/equipment.
10. Supplies/production/operations/facilities/and/they/not/part/the/product/but/do/become/of/finished.

2. Match the words and their definitions.

1	exert	A	give, put on one side, as a share or for a purpose
2	effort	B	person or thing taking the place of, acting for or serving for another
3	expend	C	make an effort
4	allocate	D	connected with, in accordance with, authorized or required by, the law
5	possess	E	spend
6	substitute	F	something that is extra, helpful, useful, but not an essential part of
7	raw materials	G	instrument held in the hands and used by workmen
8	accessory	H	use of strength and energy (to do something)
9	legal	I	own, have
10	tool	J	in the natural state, not manufactured or prepared for use

3. Match the words in the right column with the words in the left column to make word combinations.

1	relatively	a	purposes
2	minimal	b	brands
3	spend	c	time
4	frequently	d	the categories
5	available	e	effort

6	planning and	<i>f</i>	making purchase
7	unique	<i>g</i>	purchased items
8	production	<i>h</i>	services
9	financial	<i>i</i>	inexpensive
10	classify into	<i>j</i>	characteristics

4. State which of the sentences are true and which are false:

1. Convenience products are relatively inexpensive, frequently purchased items for which buyers want to exert only minimal effort.
2. The buyer spends a lot of time in either planning the purchase of a convenience item or comparing available brands or sellers.
3. Shopping products are items for which buyers are willing to expend considerable effort on planning and making purchase.
4. Buyers actually plan the purchase of a specialty product; they know exactly what they want and will not accept a substitute.
5. Raw materials are basic materials that actually become part of an industrial product and usually come from mines, forests, oceans.
6. Major equipment includes hand tools, typewriters, calculators, computers for production purposes.
7. Industrial services are the intangible products that many organizations use in their operations.

5. Choose the correct statement:

1. Convenience products are relatively inexpensive, **rarely/frequently** purchased items for which buyers want to exert only minimal effort.
2. Shopping products are items for which **clients/buyers** are willing to expend considerable effort on planning and making purchase.
3. **Specialty/special** products possess one or more unique characteristics, and a significant group of buyers is willing to expend considerable purchasing effort to obtain them.
4. **Major/Accessory** equipment is used in production or office activities.
5. Supplies facilitate production and operations, but they do not become part of the **industrial/finished** product.
6. Accessory products are **large/hand** tools, typewriters, calculators, and computers.
7. Industrial **products/services** are the intangible products that many organizations use in their operations.

6. Fill in the blanks with appropriate words:

finished	industrial	convenience
substitute	purchase	intangible

1. The buyer spends little time in either planning the purchase of a _____ item or comparing available brands or sellers.
2. Shopping products are items for which buyers are willing to expend considerable effort on planning and making _____.
3. Buyers actually plan the purchase of a specialty product; they know exactly what they want and will not accept a _____.
4. Based on their characteristics and intended uses, _____ products can be classified into the following categories; raw materials, major equipment, accessory equipment, component parts, process materials, supplies and services.
5. Supplies facilitate production and operations, but they do not become part of the _____ product.
6. Industrial services are the _____ products that many organizations use in their operations.

UNIT 11

Vocabulary

flesh – м'ясо, м'якоть

fish liver oils – риб'ячий жир

supply – постачати

lean – пісний

fat content – вміст жиру

swordfish – меч-риба

perch – окунь

esteem – поважати; шанувати

shellfish – молюск

herring – оселедець

salmon – лосось

cod – тріска

shrimp – креветка

turbot – палтус

bass – морський окунь

pike – щука

Read and translate the text

FISH

Fish is especially prized among certain peoples because of its distinctive flavor and characteristic texture. It resembles other flesh in food value, being an excellent source of protein. It also furnishes phosphorus, and certain of the shell fish are high in calcium and iron. Marine fish have long been recognized as a rich source of iodine. Fish liver oils are a potent source of vitamin D. Fish also supplies vitamin A, thiamine, niacin, and riboflavin.

The edible portion of fish varies in fat content from 20 per cent to 0,2 per cent, a fact which has led to the classification of fish as fat and lean. The fat fish have, for the most part, colored flesh; and the lean fish, white flesh. Included as fat fish are butterfish, catfish, eels, herring, mackerel, salmon, sardines, shad, swordfish, and turbot. Lean fish are black bass, bluefish, cod, flounder, haddock, hake, perch, and pickerel. Halibut is intermediate in fat content.

Fish are frequently divided into two classes, fish and shellfish. The shellfish are, in turn, divided into two classes: mollusks, which have a soft, unsegmented body, in most cases protected by a calcareous shell; and crustaceans, which have a segmented, crust-like shell. To the mollusks belong the oysters, mussels, clams, and scallops. The crustaceans include lobsters, crabs, shrimp, and crayfish. Oysters are the most extensively used of all shellfish. Their use has been fostered by the production of oysters on a large scale through oyster farming. Submerged land along the Atlantic seaboard is devoted to oyster culture, and many people are occupied in tending these oyster farms.

Shellfish produced in polluted water may be sources of infection. Hence special care is required in order that shellfish at no time come in contact with water polluted with sewage. This is especially important because many shellfish are eaten raw and few, when cooked, are subjected to a temperature high enough to destroy microorganisms.

There are numerous fresh-water fish of importance. Black bass, yellow perch, pickerel, pike, shad, brook trout, lake trout, catfish, and whitefish are among the better known freshwater fish. Frog legs, generally classed in the market with fish, are increasingly found on the market and the menu. Their white flesh and delicate flavor are probably responsible for the esteem in which they are held.

1. Put the words in the correct order to make sentences.

1. Fish/especially/among/peoples/of/distinctive/and/texture/is/prized/certain/because/its/flavor/characteristic.
2. It/other/in/value/an/source/protein/resembles/flesh/food/being/excellent/of.
3. Iron/calcium/high/fish/the/certain/phosphorus/also/and/in/are/shell/of/and/furnishes/it.
4. Marine/have/been/as/rich/of/fish/long/recognized/a/source/iodine.
5. Also/vitamin A/niacin/riboflavin/fish/supplies/thiamine/and.
6. Shellfish/fish/and/are/fish/frequently/classes/divided/two/into.
7. The/belong/oysters/clams/scallops/to/mollusks/the/mussels/and.
8. Shellfish/in/water/be/of/produced/polluted/may/sources/infection.
9. Important/fish/numerous/there/of/fresh-water/are.
10. Special/is/in/that/at/time/in/with/polluted/sewage/care/required/order/shellfish/no/come/contact/water/with.

2. Match the words and their definitions.

1	flesh	A	smooth and delicate
2	furnish	B	things fit to be eaten
3	marine	C	waste organic matter
4	edible	D	supply or provide
5	lean	E	break to pieces
6	soft	F	found in, produced by, the sea
7	pollute	G	have a high opinion of, respect greatly
8	sewage	H	soft part, esp. muscle, between the skin and bones of animal bodies
9	destroy	I	make dirty
10	esteem	J	containing little or no fat

3. Match the words in the right column with the words in the left column to make word combinations.

1	characteristic	a	water
2	food	b	fish
3	excellent	c	flavor
4	edible	d	texture

5	lean	e	microorganisms
6	frequently	f	portion
7	polluted	g	value
8	destroy	h	divided
9	water polluted	i	with sewage
10	delicate	j	source

4. State which of the sentences are true and which are false:

1. Fish is an excellent source of protein and phosphorus.
2. Marine fish is recognized as a rich source of iodine.
3. Some kinds of the shellfish are a potent source of vitamin D.
4. The edible portion of fish varies in fat content from 20 per cent to 0,2 per cent, a fact which has led to the classification of fish as fat and lean.
5. Lean fish include butterfish, catfish, eels, herring, mackerel, salmon, sardines, shad, swordfish, and turbot.
6. The crustaceans include oysters, mussels, clams, and scallops.
7. Black bass, yellow perch, pickerel, pike, shad, brook trout, lake trout, catfish, and whitefish are among the better-known freshwater fish.

5. Choose the correct statement:

1. Fish is valuable product because of its distinctive flavor and characteristic **tissue/texture**.
2. Fish liver **fats/oils** are a potent source of vitamin D.
3. **Lobsters/Oysters** are the most extensively used of all shellfish.
4. The **mollusks /crustaceans** include lobsters, crabs, shrimp, and crayfish.
5. Fish resembles other flesh in food value, being an excellent source of **riboflavin/protein**.
6. Fish also furnishes phosphorus, and certain of the shellfish are high in **thiamine/calcium** and iron.
7. The **freshwater/fat** fish have, for the most part, colored flesh; and the lean fish, white flesh.

6. Fill in the blanks with appropriate words:

lean	content	shellfish
fresh-water	marine	value

1. It resembles other flesh in food _____, being an excellent source of protein.
2. _____ fish is recognized as a rich source of iodine.
3. The edible portion of fish varies in fat content from 20 per cent to 0,2 per cent, a fact which has led to the classification of fish as fat and _____.
4. Halibut is intermediate in fat _____.

5. There are numerous _____ fish of importance such as black bass, yellow perch, pickerel, pike, shad, brook trout, lake trout, catfish, and whitefish.
6. The _____ are divided into two classes: mollusks, which have a soft, unsegmented body, in most cases protected by a calcareous shell; and crustaceans, which have a segmented, crust-like shell.

UNIT 12

Vocabulary

savoury – пікантний	smooth – однорідний
dough – тісто	available – доступний
pasta – макаронні вироби	nutritional value – харчова цінність
flour – мука	sauce – соус
wheat – пшениця	substitute – замітник
versatile – різнобічний; гнучкий	course – страва
knead – замішувати; місити	wholemeal – не просіяне борошно
shape – форма	garlic – часник
curve – кривий	herb – трава
ribbon – стрічка; смужка	nest – гніздо; кубло

Read and translate the text

PASTA

Pasta is a versatile food that can be an ingredient in many courses, although it is usually associated with savoury dishes. Home made pasta is easily prepared from simple dough and if handled correctly, can provide a flavour some alternative to the commercial varieties. Each type of pasta differs in size, shape and sometimes colour. The addition of various ingredients like finely chopped spinach (green) tomato paste (red) and carrot juice (orange) will produce different effect. Own pasta can be made in a pasta machine.

The main ingredient of pasta is flour, which should be a strong variety, usually made from durum wheat. Wholemeal flour is proving a popular alternative to the plain dough although it should be remembered that extra water may be required to produce soft, dough and kneaded lightly. Eggs are sometimes added to smooth dough. Water and oil are to be added to the flour which is then mixed to smooth dough and kneaded lightly. Eggs are sometimes added to the basic dough for flavour and colour.

Once the pasta has been prepared, it is rolled out thinly. Cut into the desired shapes and left to dry out before cooking. When it is completely dried out, it can be stored in an airtight container.

Avoid leaving the pasta in a colander or it will tend to stick together on cooling. It should be served immediately.

Pasta, like rice is a high carbohydrate food and the addition of a protein based sauce consisting of meat, fish, chicken, or eggs will instantly boost its balance of nutrients.

The predominant flavour in many pasta dishes is Italian in influence and garlic, tomatoes and herbs, such as oregano or basil feature regularly.

Types of pastas are: bows (squares of paste cut with a crimped edge and pinched in the centre), shells (resembles a sea shell with a wide, curved side), macaroni (small thin tubes with a slight curve), twists (two thin strands of pasta that are twisted together), spirals (single, wider strands of pasta that are twisted), fettuccine (long, flat, ribbon shapes of varying widths), rigatoni (wider tubes than macaroni and have a ridged edge), wheels (circles that have a spoked pattern through them), ravioli (small squares of pasta that have a savoury filling between two layers of pasta), spaghetti (long thin standards), vermicelli (thin strands that are wound together into nests).

1. Put the words in the correct order to make sentences.

1. Many/ingredient/be/that/versatile/pasta/courses/in/an/can/food/a/is.
2. Made/is/prepared/simple/home/pasta/easily/from/dough.
3. Colour/and/size/differs/of/each/sometimes/shape/in/pasta/type.
4. Own/can/made/a/machine/pasta/be/in/pasta.
5. Dough/to/sometimes/eggs/smooth/added/are.
6. Cut/the/shapes/left/dry/before/into/desired/and/to/out/cooking.
7. It/when/completely/is/out/dried/can/it/stored/be/an/in/container/airtight.
8. Out/thinly/is/rolled/prepared/it/has/been/the/pasta/once.
9. Leaving/pasta/a/colander/it/tend/stick/on/avoid/the/in/or/will/to/together/cooling.
10. Water/oil/to/added/the/which/then/to/dough/kneaded/and/are/be/to/flour/is/mixed/smooth/and/lightly.

2. Match the words and their definitions.

1	versatile	A	increase the value, reputation, strength, of
2	savoury	B	flour with all the parts of the grain
3	wholemeal	C	vessel with many small holes, used to drain off water from vegetables, etc in cooking
4	knead	D	keep or get away from; escape
5	airtight	E	having an appetizing taste or smell
6	colander	F	having more power, attraction or influence than others
7	boost	G	make (flour and water) into a firm paste by working with the hands
8	predominant	H	hard outer covering of eggs, nuts, some seeds and fruits, and of some animals or parts of them
9	shell	I	interested in and clever at many different things, having various uses
10	avoid	J	not allowing air to enter or escape

3. Match the words in the right column with the words in the left column to make word combinations.

1	versatile	a	ingredient
2	home	b	container
3	simple	c	made pasta
4	main	d	wheat
5	wholemeal	e	flavour
6	durum	f	food
7	airtight	g	machine
8	balance	h	of nutrients
9	predominant	i	dough
10	pasta	j	flour

4. State which of the sentences are true and which are false:

- Homemade pasta is easily prepared from simple dough and if handled correctly, can provide a flavour some alternative to the commercial varieties.
- All types of pasta are of the same size, shape and sometimes colour.
- The main ingredient of pasta is flour, which should be a strong variety, usually made from durum wheat.
- Eggs are always added to smooth dough.
- Pasta, like rice is a high fat food and the addition of a protein based sauce consisting of meat, fish, chicken, or eggs will instantly boost its balance of nutrients.
- The predominant flavour in many pasta dishes is garlic, tomatoes and herbs, such as oregano or basil.
- When pasta is completely dried out, it can be stored in an airtight container.

5. Choose the correct statement:

- Pasta is a versatile food that can be an ingredient in many courses, although it is usually associated with **sweet/savoury** dishes.
- The addition of various ingredients like finely chopped spinach (green) tomato paste (red) and carrot juice (orange) will produce different **taste/effect**.
- Wholewheat/Wholemeal** flour is proving a popular alternative to the plain dough although it should be remembered that extra water may be required to produce soft, dough and kneaded lightly.
- Water and oil are to be added to the flour which is then mixed to **stiff/smooth** dough and kneaded lightly.
- Once the pasta has been prepared, it is cut into the desired shapes and left to dry out before **storing/cooking**.
- Eggs are sometimes added to the **plain/basic** dough for flavour and colour.
- Pasta, like rice is a high carbohydrate food and the addition of a **fat/protein** based sauce consisting of meat, fish, chicken, or eggs will instantly boost its balance of

nutrients.

6. Fill in the blanks with appropriate words:

colander	dough	ingredients
flour	smooth	herbs

1. Homemade pasta is easily prepared from simple _____ and if handled correctly, can provide a flavour some alternative to the commercial varieties.
2. The addition of various _____ like finely chopped spinach (green) tomato paste (red) and carrot juice (orange) will produce different effect.
3. The main ingredient of pasta is _____, which should be a strong variety, usually made from durum wheat.
4. Eggs are sometimes added to _____ dough.
5. Avoid leaving the pasta in a _____ or it will tend to stick together on cooling.
6. The predominant flavour in many pasta dishes is garlic, tomatoes and _____ such as oregano or basil.

UNIT 13

Vocabulary

bran – висівки	deterioration – псування
treatment – обробка	water-soluble – водорозчинний
mill – млин	cookies – печиво
husk – лушпиння	powder – пудра, порошок
surface – поверхня	stuffing – фарш
barley – ячмінь	staple – основний; головний
moist – вологий	seasoning – приправа
unpolished – нешліфований	retard – затримувати; гальмувати

Read and translate the text

RICE

It is probable that rice did not enter the diet of man as early as did wheat and barley. Nevertheless, it has for centuries been a staple article of food for many peoples. The hot, moist climates unsuited for the production of other grains afford the conditions suitable for the production of rice and give it particular importance in the world's diets. It is ranked by some as having the foremost place among the foods of man. The amount consumed varies widely in the different countries.

Rice, unlike most cereals, is not extensively used in the making of bread. It is eaten largely as a boiled grain, with the addition of seasonings if they are available. The whole grain with just the husk removed may be used. This product is known as unpolished or «brown rice». As a rule, however, in this country the grain is preferred with the bran removed. This is known as polished rice. In the preparation of this product, the rice is subjected to several treatments. After the husks are taken off, the milling or whitening process which removes the bran follows, then grading, and finally polishing and facing. The last two steps mainly affect the appearance of the product, although the facing may protect the surface and retard deterioration. The removal of the bran definitely affects the food value.

Rice may be improved in vitamin and mineral content by enrichment that is by adding vitamins and minerals, or by conversion. The latter is a modernized method of parboiling the rough rice so that the water soluble B-complex vitamins and the minerals from the hulls, the bran layer, and the germ are more uniformly distributed in the entire grain. The rice is then dried and milled. The resulting product sometimes referred to as converted rice is somewhat higher in thiamine, riboflavin, and niacin than the white or milled rice though by no means equal to the brown rice.

Precooked rice is now widely used by those who want a product which requires only a few minutes to prepare. The cooked product varies somewhat from that prepared from regular rice. Rice products commonly used as breakfast foods include puffed rice, rice flakes, and rice crispies. Rice flour and rice starch are probably less familiar.

1. Put the words in the correct order to make sentences.

1. Is/that/did/enter/diet/as/man/early/as/wheat/barley/it/probable/rice/not/the/of/did/and.
2. Man/of/foods/the/among/foremost/place/having/the/some/as/ranked/by/is/it.
3. The/countries/amount/different/consumed/the/varies/in/widely.
4. Unlike/cereals/not/used/the/of/rice/most/is/extensively/in/making/bread.
5. The/grain/just/husk/may/used/whole/with/the/removed/be.
6. Removed/the/this/preferred/grain/country/in/bran/with/is/the.
7. The/in/of/preparation/product/this/rice/the/subjected/is/several/to/treatments.
8. The/value/the/removal/food/of/the/affects/bran/definitely.
9. Precooked/is/widely/by/who/a/which/only/few/to/rice/now/used/those/want/product/requires/a/minutes/prepare.
10. Familiar/rice/less/flour/probably/and/are/rice/starch.

2. Match the words and their definitions.

1	staple	A	take off or away (from the place occupied)
2	condition	B	flavor (food) (with salt, pepper, etc)
3	suitable	C	improvement in quality, flavour, etc
4	season	D	right for the purpose or occasion
5	husk	E	any of the sides of an object
6	remove	F	chief sort of article or goods produced or traded in
7	treatment	G	dry outer covering of seeds, esp. of grain
8	surface	H	what is done to obtain a desired result
9	enrichment	I	the present state of thing; quality, character of
10	soluble	J	that can be dissolved

3. Match the words in the right column with the words in the left column to make word combinations.

1	staple	a	method
2	moist	b	rice
3	addition	c	article
4	whole	d	content
5	polished	e	of seasonings
6	food	f	flour
7	vitamin and mineral	g	climate
8	modernized	h	value
9	bran	i	grain
10	rice	j	layer

4. State which of the sentences are true and which are false:

1. Rice is ranked by some as having the foremost place among the foods of man.
2. The amount of rice consumed does not vary widely in the different countries.
3. Rice, like most cereals, is extensively used in the making of bread.
4. It is eaten largely as a boiled grain, with the addition of seasonings if they are available.
5. The removal of the bran does not substantially affect the food value.
6. Rice may be improved in vitamin and mineral content by enrichment that is by adding vitamins and minerals, or by conversion.
7. Rice products commonly used as dinner foods include puffed rice, rice flakes, and rice crispies.

5. Choose the correct statement:

1. Rice is eaten largely as a **stewed/boiled** grain, with the addition of seasonings if they are available.
2. The whole grain with just the **bran/husk** removed may be used.
3. The removal of the **grain/bran** definitely affects the food value.
4. **Parboiled/Precooked** rice is now widely used by those who want a product which requires only a few minutes to prepare.
5. In the preparation of the **polished/"brown"** rice, it is subjected to several treatments.
6. Rice **powder/flour** and rice starch are probably less familiar.
7. **Unpolished/converted** rice is somewhat higher in thiamine, riboflavin, and niacin than the white or milled rice though by no means equal to the brown rice.

6. Fill in the blanks with appropriate words:

conversion	cereals	seasonings
flakes	bran	parboiling

1. Rice, unlike most _____, is not extensively used in the making of bread.
2. It is eaten largely as a boiled grain, with the addition of if _____ they are available.
3. As a rule, however, in this country the grain is preferred with the removed.
4. Rice may be improved in vitamin and mineral content by enrichment that is by adding vitamins and minerals, or by _____.
5. Conversion is a modernized method of _____ the rough rice so that the water soluble B-complex vitamins and the minerals from the hulls, the bran layer, and the germ are more uniformly distributed in the entire grain.
6. Rice products commonly used as breakfast foods include puffed rice, rice _____, and rice crispies.

UNIT 14

Vocabulary

quality – якість	stringy – волокнистий
root – корінь; коренеплоди	sprays – бризки; водяний пил
blemish – псування	spoiled – зіпсований
sprout – пускати паростки	remove – видаляти
crisp – хрусткий	grit – пісок
cauliflower – цвітна капуста	dice – нарізати кубиками
floweret – квіточка	shape – форма
slender – тонкий; стрункий	smooth – гладенький; однорідний

Read and translate the text

SELECTION OF VEGETABLES AND VEGETABLE PREPARATION

The quality of root vegetables is determined by their firmness and absence of blemishes. The skin should be smooth and not wrinkled for carrots. The potatoes should be of regular size and free from earth. The vegetables should be heavy for their size. Onions should have thin shiny skin and no signs of sprouting. Green vegetables should be crisp, have a fresh, green colour appearance. If the ends of the stems are broken, they should snap off easily and the leaves should not be limp. Cabbage should be compact and be heavy for its size. Cauliflower should be white, the flowerettes well formed and the leaves crisp. Spinach should be crisp with slender stalk ends, and the leaves large in size. Tomatoes should be bright red, firm, regular shaped with shiny skin. Beans should not be stringy and should break crisply under pressure. Pea pods should be plump. Brinjals should be light for their size, having a shiny and smooth skin. Lady's finger should snap if the ends are broken. Carrots should have a shiny skin and regular shape.

The nutritive value which vegetables contribute in the diet should be conserved as completely as possible. Most of the vegetables grow near the ground and get contaminated by dirt and sprays, etc. They must be properly washed especially those which are to be consumed raw. All spoiled and discoloured portions should be removed. Turnips are peeled thickly to remove the inner skin which is tough and tasteless. Green vegetables should be washed well before cutting so that the grit is thoroughly removed. Potatoes and carrots are washed first and thinly peeled. Vegetables are cut into different shapes such as dices, batons, juliennes (matchstick) roundels, triangular shapes, and they may be chopped, minced, sliced and grated, etc.

1. Put the words in the correct order to make sentences.

1. Quality/root/is/by/firmness/absence/blemishes/the/of/vegetables/determined/their/

and/of.

2. The/should/of/size/free/earth/potatoes/be/regular/and/from.
3. Size/for/be/vegetables/their/heavy/should/the.
4. Onions/have/shiny/and/signs/sprouting/should/thin/skin/no/of.
5. Size/cabbage/its/should/for/be/heavy/compact/be/and.
6. Skin/tomatoes/shiny/should/with/be/bright/shaped/red/regular/firm.
7. Carrots/have/shiny/and/shape/should/a/skin/regular.
8. Nutritive/which/as/contribute/the/should/conserved/completely/possible/the/value/vegetables/in/diet/be/as.
9. Sprays/dirt/and/contaminated/and/the/grow/the/most/by/get/ground/near/vegetables/value/the.
10. All/and/portions/be/spoiled/discooured/should/removed.

2. Match the words and their definitions.

1	root	A	small in width or circumference compared with height or length
2	firm	B	mark, etc that spoils the beauty or perfection
3	blemish	C	(esp. of food) hard, dry and easily broken
4	wrinkle	D	small fold or line the skin or on the surface of something
5	sprout	E	keep from change, loss or destruction
6	crisp	F	that part of a plant, tree, etc which is normally in the soil and which takes water and food from it
7	slender	G	break with a sharp crack; open or close with, make a sudden, sharp sound
8	snap	H	solid, hard
9	conserve	I	put out leaves; begin to grow
10	contaminate	J	make dirty, impure or diseased (by touching, or adding something impure)

3. Match the words in the right column with the words in the left column to make word combinations.

1	root	a	skin
2	absence of	b	dirt and sprays
3	regular	c	vegetables
4	shiny	d	value
5	regular	e	size
6	nutritive	f	different shapes
7	contaminated by	g	blemish
8	well	h	portions
9	all spoiled and discoloured	i	shape
10	cut into	j	formed

4. State which of the sentences are true and which are false:

1. The quality of root vegetables is determined by their firmness and absence of blemishes.
2. The skin should be smooth and not wrinkled for potatoes.
3. The vegetables should not be heavy for their size.
4. Green vegetables should be crisp, have a fresh, green colour appearance.
5. Cauliflower should be white, the flowerettes well formed and the leaves crisp.
6. Beans should be stringy and should not break crisply under pressure.
7. The nutritive value which vegetables contribute in the diet should be conserved as completely as possible.

5. Choose the correct statement:

1. **Root/Green** vegetables should be crisp, have a fresh, green colour appearance.
2. Cabbage should be **smooth/compact** and be heavy for its size.
3. **Onions/Spinach** should be crisp with slender stalk ends, and the leaves large in size.
4. **Peas/Beans** should not be stringy and should break crisply under pressure.
5. **Turnips/Brinjals** should be light for their size, having a shiny and smooth skin.
6. Green vegetables should be washed well before cutting so that the **stem/grit** is thoroughly removed.
7. **Carrots/Tomatoes** should be bright red, firm, regular shaped with shiny skin.

6. Fill in the blanks with appropriate words:

crisp	smooth	root
turnips	size	sprouting

1. The quality of _____ vegetables is determined by their firmness and absence of blemishes.
2. The potatoes should be of regular _____ and free from earth.
3. Onions should have thin shiny skin and no signs of _____.
4. Spinach should be _____ with slender stalk ends, and the leaves large in size.
5. Brinjals should be light for their size, having a shiny and _____ skin.
6. _____ are peeled thickly to remove the inner skin which is tough and tasteless.

UNIT 15

Vocabulary

dressing – приправа (до салату)	celery – селера
starch – крохмаль	droplet – крапля
acid – кислота	yolk – жовток (яйця)
curdling – згущення	gum – камедь
precaution – застереження	substance – речовина
liquid – рідина	sweetening agent – підсолоджувач
vinegar – оцет	affect – впливати
mustard – гірчиця	pickles – солоні огірки

Read and translate the text

SALAD DRESSINGS

Three types of salad dressing are in common use: cooked salad dressing, French, and mayonnaise. The cooked salad dressing is a sauce thickened upon cooking either by flour, starch, eggs, or a combination of these. It contains a rather large amount of acid to be combined with milk and eggs; hence there is danger of curdling. Consequently, directions for making usually cite precautions in methods of mixing and cooking. The ingredients used in cooked salad dressings vary greatly. They include liquid, which may be water or milk, with either vinegar or an acid fruit juice, or all fruit juice; and seasonings include sugar, salt, and others such as mustard, paprika, celery salt, and onion salt. Butter, bacon fat, or some other fat is usually added. Cooked salad dressing is inexpensive and is usually well liked.

French dressing is an oil dressing and, as made in the home, is a temporary emulsion. An emulsion is a dispersion of one liquid within another. The dispersed liquid is in the form of minute droplets. The other liquid forms a continuous phase around the dispersed liquid. Emulsions may be temporary or permanent. The temporary emulsion lasts for a short time, perhaps a few minutes. A permanent emulsion lasts for quite a long period, frequently for weeks. A permanent emulsion requires, in addition to the two liquids, an emulsifying agent. This may be egg yolks, whole eggs, egg whites, gelatin, starch, or a variety of gums, or any one of a number of powders as well as other substances. Usually about three parts of oil to one of acid are used. This mixture is shaken or beaten with the seasonings until all are blended. It should be mixed or shaken immediately before use. The seasoning of French dressing varies from the use of salt and pepper only to the inclusion of paprika, sugar, honey, and a wide variety of herbs. The amount of the sweetening agent added affects the flavor and also the consistency of the dressing.

A French dressing with high sugar content may have a jellylike consistency when made and may remain an emulsion for some little time. Variety is secured in French dressing by the addition of such ingredients as chili sauce, catsup, chopped green peppers, pickles, capers, onions, crisp bacon, and olives.

1. Put the words in the correct order to make sentences.

1. Types/salad/are/common/three/of/dressing/in/use/:salad/French/mayonnaise/cooked/dressing/and.
2. Greatly/dressings/cooked/used/the/vary/salad/in/ingredients.
3. Bacon/butter/fat/some/or/fat/other/usually/is/added.
4. Liked/usually/and/is/salad/well/is/inexpensive/dressing/cooked.
5. An/another/emulsion/within/is/liquid/a/one/dispersion/of.
6. May/emulsions/temporary/be/permanent/or.
7. Temporary/lasts/a/time/a/minutes/the/emulsion/for/short/perhaps/few.
8. Used/acid/are/one/of/oil/to/parts/of/about/three/usually.
9. This/is/shaken/mixture/beaten/or/the/with/until/seasonings/all/blended/are.
10. Use/it/before/should/immediately/be/shaken/mixed/or.

2. Match the words and their definitions.

1	dressing	A	go in different directions
2	curd	B	degree of thickness, firmness or solidity (esp. of a thick liquid, or of something mixed with a liquid)
3	vinegar	C	(kinds of) creamy liquid in which particles of oil or fat are suspended
4	emulsion	D	move from side to side, up and down etc
5	disperse	E	thick, soft substance, almost solid, formed when milk turns sour, used to make cheese
6	permanent	F	mix, form a mixture
7	temporary	G	acid liquor (made from malt, wine, cider, etc) used in flavouring food and for pickling
8	shake	H	lasting for, designed to be used for, a short time only
9	blend	I	mixture of oil, vinegar, etc used as a sauce for salads and other dishes
10	consistency	J	not expected to change; going on for a long time

3. Match the words in the right column with the words in the left column to make word combinations.

1	salad	a	mixing and cooking
2	danger of	b	form
3	methods of	c	consistency
4	dispersed	d	curdling
5	permanent	e	before use
6	liquid	f	emulsion
7	egg	g	dressing
8	shaken immediately	h	yolk

9	sweetening	<i>i</i>	liquid
10	jellylike	<i>j</i>	agent

4. State which of the sentences are true and which are false:

1. The cooked salad dressing is a sauce thickened upon cooking either by flour, starch, eggs, or a combination of these.
2. The cooked salad dressing contains a rather large amount of acid to be combined with milk and eggs; hence there is danger of acidifying.
3. Butter, bacon fat, or some other fat is usually added.
4. French dressing is an oil dressing and, as made in the home, is a temporary emulsion.
5. A temporary emulsion requires, in addition to the two liquids, an emulsifying agent.
6. The seasoning of French dressing varies from the use of salt and pepper only to the inclusion of paprika, sugar, honey, and a wide variety of herbs.
7. The amount of the emulsifying agent added affects the flavor and also the consistency of the dressing.

5. Choose the correct statement:

1. **French/The cooked salad** dressing is a sauce thickened upon cooking either by flour, starch, eggs, or a combination of these.
2. An emulsion is a **solution/dispersion** of one liquid within another.
3. The amount of the **emulsifying/sweetening** agent added affects the flavor and also the consistency of the dressing.
4. A **temporary/permanent** emulsion requires, in addition to the two liquids, an emulsifying agent.
5. The seasoning of French dressing varies from the use of salt and pepper only to the inclusion of paprika, sugar, honey, and a wide variety of **greenery/herbs**.
6. The cooked salad dressing contains a rather large amount of **vinegar/acid** to be combined with milk and eggs; hence there is danger of curdling.
7. Butter, bacon fat, or some other **oil/fat** is usually added.

6. Fill in the blanks with appropriate words:

emulsion	consistency	seasoning
permanent	cooked salad	mayonnaise

1. Three types of salad dressing are in common use: cooked salad dressing, French, and _____.
2. The ingredients used in _____ dressings vary greatly.
3. An _____ is a dispersion of one liquid within another.
4. A _____ emulsion lasts for quite a long period, frequently for weeks.

5. The _____ of French dressing varies from the use of salt and pepper only to the inclusion of paprika, sugar, honey, and a wide variety of herbs.
6. The amount of the sweetening agent added affects the flavor and also the _____ of the dressing.

UNIT 16

Vocabulary

oolong – бірюзовий	mode – режим
picking – збір	delightful – чудовий
soften – пом'якшувати	enhance – підвищувати
omit – пропускати	pottery – кераміка
astringent – терпкий	cheesecloth – марля
apparently – мабуть, напевне	strainer – ситечко
render – надавати	tightly – щільно
regardless – незважаючи на	loose – вільно
infusion – настій	strain – проціджувати
volatile – летючі	steep – настоювати
brew – запарювати	ginger – імбир
extract – вилучати	clove – гвоздика

Read and translate the text

TEA

The kind of tea, whether black, green, or oolong, is determined by the treatment after picking. When black tea is to be made, the leaves are fermented before drying. This is actually an oxidizing process which darkens the leaves and softens the flavor. When green tea is desired, the fermentation process is omitted. Green tea is more astringent in flavor than black. Apparently the fermentation renders a substance in the tea known as tannin less soluble, thus mellowing the flavor. Oolong tea is semi-fermented. It is preferred by many, as it combines the properties of black and green tea. Regardless of the earlier treatment to which the leaves have been submitted, in the final process before packing, the leaves are steamed, rolled, and dried. Scented or flowered teas, such as jasmine tea, can be made from green, black, or oolong tea by the addition of blossoms in layers after the tea has been fired. The combination is then heated.

Only the soluble substances in the tea leaves are found in the infusion or beverage. These include theine or caffeine, tannin, coloring substances, and volatile oils. The amount of these substances present in the beverage depends largely upon the method of making. If tea is brewed for a short time, only a small part of the theine may be extracted. Long brewing extracts more of the theine as well as larger quantities of the tannin, which is responsible for the bitter taste of some tea. Coloring substances vary with the kind of tea. A cup of black tea of medium strength may be quite dark in color, whereas a strong brew of green tea may be almost colorless. The essential oils help to give tea its characteristic flavor.

The caloric value of a cup of tea depends upon the sugar and cream added. Tea contains a stimulant which, upon certain individuals, may exert a definite physiological effect.

1. Put the words in the correct order to make sentences.

1. Kind/tea/the/whether/of/green/black/oolong/or/determined/is/the/treatment/by/picking/after.
2. Drying/fermented/before/leaves/are/made/the/be/tea/to/black/is/when.
3. When/omitted/green/is/tea/process/is/fermentation/desired/the.
4. Green/is/astringent/flavor/black/tea/more/in/than.
5. Tea/semi-fermented/oolong/is.
6. Only/soluble/in/tea/are/in/infusion/beverage/the/substances/the/leaves/found/the/or.
7. These/oils/include/volatile/theine/and/or/substances/caffeine/coloring/tannin.
8. Extracted/may/the/part/a/time/a/brewed/tea/be/theine/of/small/only/short/for/is/if.
9. Substances/with/kind/tea/coloring/vary/the/of.
10. Flavor/its/characteristic/tea/its/give/help/to/essential/oils.

2. Match the words and their definitions.

1	omit	A	mass of flowers on a bush or tree
2	oxidize	B	substance that shrinks soft skin tissues
3	astringent	C	prepare (beer, tea, etc)
4	mellow	D	put (oneself) under the control of another
5	submit	E	any sort of drink except water, e.g. milk, tea, wine, beer
6	pack	F	fail to include; leave out
7	blossom	G	large amount or number
8	beverage	H	combine with oxygen; make or become rusty
9	brew	I	put things into, fill, a box, bundle, bag, etc; get ready for a journey by doing this
10	quantity	J	soft and sweet in taste

3. Match the words in the right column with the words in the left column to make word combinations.

1	determined by	a	drying
2	treatment after	b	packing
3	fermented before	c	picking
4	oxidizing s	d	effect
5	final process before	e	blossoms
6	soluble	f	oils
7	addition of	g	process
8	characteristic	h	the treatment
9	essential	i	flavor
10	physiological	j	substances

4. State which of the sentences are true and which are false:

1. The kind of tea, whether black, green, or oolong, is determined by the treatment after picking.
2. When black tea is to be made, the fermentation process is omitted.
3. Green tea is more astringent in flavor than black.
4. Apparently, the fermentation renders a substance in the tea known as tannin less soluble, thus mellowing the flavor.
5. Scented or flowered teas, such as jasmine tea, can be made from green, black, or oolong tea by the addition of blossoms in layers after the tealeaves have been dried.
6. Short-time brewing extracts more of the theine as well as larger quantities of the tannin, which is responsible for the bitter taste of some tea.
7. The caloric value of a cup of tea depends upon the sugar and cream added.

5. Choose the correct statement:

1. The kind of tea, whether black, green, or oolong, is determined by the treatment after **drying/picking**.
2. Green tea is more **astringent/bitter** in flavor than black.
3. Apparently the fermentation renders a substance in the tea known as tannin less soluble, thus **maturing/mellowing** the flavor.
4. Only the **insoluble/soluble** substances in the tea leaves are found in the infusion or beverage.
5. Long **oxidizing/brewing** extracts more of the theine as well as larger quantities of the tannin, which is responsible for the bitter taste of some tea.
6. The **nutritive/caloric** value of a cup of tea depends upon the sugar and cream added.
7. Regardless of the earlier treatment to which the leaves have been submitted, in the final process before **brewing/packing**, the leaves are steamed, rolled, and dried.

6. Fill in the blanks with appropriate words:

beverage	consistency	fermentation
oolong	treatment	mayonnaise

1. When green tea is desired, the _____ process is omitted.
2. Regardless of the earlier _____ to which the leaves have been submitted, in the final process before packing, the leaves are steamed, rolled, and dried.
3. Scented or flowered teas, such as jasmine tea, can be made from green, black, or _____ tea by the addition of blossoms in layers after the tea has been fired.
4. Only the soluble substances in the tealeaves are found in the infusion or _____.
5. Coloring _____ vary with the kind of tea.
6. The essential oils help to give tea its characteristic _____.

UNIT 17

Vocabulary

garlic – часник	suggest – означати; пропонувати
shallot – цибуля-шалот	add – додавати
tarragon – полин; острогін	vinegar – оцет
molasses – меляса; чорна патока	condiment – спеції
spirit – спирт; спиртовий	solution – розчин
adversely – протилежно; шкідливо	malt – солод
yeast – дріжджі; закваска	provide – надавати; забезпечувати
separate – окремий; самостійний	advantage – перевага
barley – ячмінь	harsh – терпкий

Read and translate the text

VINEGAR

Vinegar is a widely used condiment. When unqualified, the term means cider vinegar, although a great many different fruit juices may be used in making vinegar. Of these probably grape juice ranks next to cider in quantity. Vinegar has long been used in food preparation. Its antiquity probably equals that of wine, since sour wine and vinegar are very similar. Indeed, the word «vinegar» comes from two French words, vin and aigre, meaning «sour wine». Vinegar is a dilute acetic acid solution, 4 per cent being the minimum amount allowed by government standards. The acid is produced by the action of certain bacteria, the most useful of which is acetobacter aceti, which oxidize alcohol to acetic acid. The flavor and odor of the final product are largely dependent upon the material used as a source of the alcohol. Such fermentable mixtures as barley malt, hydrolyzed cereals, and starches or other carbohydrates are used either in combination with fruit juices or as separate sources. The action of yeast during fermentation may result in by-products which also affect the flavor, sometimes adversely.

Grain or spirit vinegar, distilled vinegar, or white vinegar made from sugar, syrup, or molasses is frequently found to have a harsh flavor. The latter, as well as malt vinegar made from barley malt and other cereals, has the advantage of being colorless.

Tarragon vinegar, vinegar to which tarragon leaves are added for flavor, is popular for use in sauces for meats (especially fish), in salad dressings, and in other products. Chili vinegar, shallot vinegar, and garlic vinegar are also available. In each case the name suggests the product added to provide flavor.

1. Put the words in the correct order to make sentences.

1. Vinegar/a/used/is/widely/condiment.
2. Preparation/in/been/has/food/used/long/vinegar.

3. Antiquity/equally/of/since/wine/vinegar/very/its/probably/that/wine/sour/and/are/similar.
4. Of /probably/juice/next/cider/quantity/these/grape/ranks/to/in.
5. Acid/the/produced/is/the/by/of/action/bacteria/certain.
6. Vinegar/standards/is/government/a/by/dilute/allowed/acetic/amount/acid/minimum/solution/the/4 per cent/being.
7. Flavor/of/odor/the/product/the/and/final/are/dependent/the/used/a/of/alcohol/largely/upon/material/as/source/the.
8. Adversely/the/sometimes/action/flavor/of/the/yeast/affect/during/also/fermentation/which/may/by-products/result/in.
9. Chili/shallot/and/vinegar/also/vinegar/galic/vinegar/are/available.
10. Flavor/to/product/suggests/the/each/in/case/name/the/added/provide.

2. Match the words and their definitions.

1	condiment	A	liquid that results from this process
2	cider	B	seasoning
3	dilute	C	pleasant or unpleasant smell
4	acetic	D	grain (usually barley) allowed to sprout, prepared for brewing or distilling
5	solution	E	fermented apple juice
6	useful	F	substance obtained during the manufacture of some other substance
7	odor	G	vinegar
8	malt	H	substance used in fermenting beer, wine and in making bread rise
9	yeast	I	make (a liquid or colour) weaker or thinner (by adding water or other liquid)
10	by-product	J	helpful; producing good results

3. Match the words in the right column with the words in the left column to make word combinations.

1	sour	a	malt
2	oxidize	b	acid
3	separate	c	cereals
4	hydrolyzed	d	dressings
5	barley	e	alcohol
6	acid	f	flavor
7	acetic	g	sources
8	fermentable	h	solution
9	salad	i	wine
10	provide	j	mixtures

4. State which of the sentences are true and which are false:

1. When unqualified, the term means cider vinegar, although a great many different fruit juices may be used in making vinegar.
2. Vinegar is a dilute acetic acid solution, 41 per cent being the minimum amount allowed by government standards.
3. The flavor and odor of the final product are not largely dependent upon the material used as a source of the alcohol.
4. Such fermentable mixtures as barley malt, hydrolyzed cereals, and starches or other carbohydrates are used either in combination with fruit juices or as separate sources.
5. The action of yeast during fermentation may result in by-products which also affect the flavor, sometimes adversely.
6. Grain or spirit vinegar, distilled vinegar, or white vinegar made from sugar, syrup, or molasses is rarely found to have a harsh flavor.
7. Tarragon vinegar, vinegar to which tarragon leaves are added for flavor, is popular for use in sauces for meats (especially fish), in salad dressings, and in other products.

5. Choose the correct statement:

1. Vinegar is a widely used **seasoning/condiment**.
2. Vinegar has long been used in food **preservation/preparation**.
3. The acid is produced by the action of certain bacteria, the most useful of which is acetobacter aceti, which **acidify/oxidize** alcohol to acetic acid.
4. The flavor and **smell/odor** of the final product are largely dependent upon the material used as a source of the alcohol.
5. Grain or spirit vinegar, distilled vinegar, or white vinegar made from sugar, syrup, or molasses is frequently found to have a **harsh/astringent** flavor.
6. The action of **acid/yeast** during fermentation may result in by-products which also affect the flavor, sometimes adversely.
7. Such **fermentative/fermentable** mixtures as barley malt, hydrolyzed cereals, and starches or other carbohydrates are used either in combination with fruit juices or as separate sources.

6. Fill in the blanks with appropriate words:

cider	mixtures	odor
vinegar	harsh	yeast

1. _____ is a dilute acetic acid solution, 4 per cent being the minimum amount allowed by government standards.
2. The flavor and _____ of the final product are largely dependent upon the material used as a source of the alcohol.
3. Such fermentable _____ as barley malt, hydrolyzed cereals, and starches or

other carbohydrates are used either in combination with fruit juices or as separate sources.

4. Grain or spirit vinegar, distilled vinegar, or white vinegar made from sugar, syrup, or molasses is frequently found to have a _____ flavor.

5. When unqualified, the term means _____ vinegar, although a great many different fruit juices may be used in making vinegar.

6. The action of _____ during fermentation may result in by-products which also affect the flavor, sometimes adversely.

UNIT 18

Vocabulary

expression – вичавлювання
maceration – вимочування
rind – кора
steep – занурення
peppermint – перцева м'ята
spearmint – м'ята курчава
ginger – імбир
maple – клен
judicious – розсудливий

disguise – маскувати
inferiority – нижча якість
questionable – сумнівний; підозрілий
walnut – волоський горіх
cinnamon – кориця
currant – смородина
cloves – гвоздика
attractiveness – привабливість
obtain – одержувати; здобувати

Read and translate the text

EXTRACTS AND COLORING MATERIALS

Flavoring extracts as ordinarily known are alcoholic solutions of true extracts or essences of their chemical duplicates.

The extracts may be obtained by expression, absorption, distillation, or maceration. Lemon peel is so high in lemon oil that it may be successfully expressed from the rind. The flavoring of the vanilla bean is obtained by steeping the cut bean in alcohol. The alcohol absorbs the flavor from the bean. The oils of peppermint and spearmint obtained by distilling the macerated mint leaves are much stronger than the alcoholic extracts.

It is practical to obtain a concentrated extract of only a few fruits. Among these are lemons, oranges, and vanilla-beans. Other fruit flavors, such as apple, apricot, banana, currant, grape, loganberry, nectarine, peach, pineapple, plum, raspberry, and strawberry are usually available only as synthetic preparations. In the course of research on new apple products, a water solution of apple essence has been developed which is said to be so perfect that those who know apples can tell from its taste the variety of apple from which it is made. The process of recovering the essence is also used for other fruits, especially raspberries and grapes.

In addition to fruit extracts, the aromatic characteristics of many spices, nuts, herbs, and some flowers are available in extract or essence form. Among these are almond, anise, celery, cinnamon, cloves, coffee, ginger, maple, nutmeg, orange-flower, peppermint, pistachio, rose, violet, black walnut, and wintergreen.

Coloring matters, though they add little or no flavor, increase the attractiveness of some foods, and they are rather widely employed in food manufacturing. The uniform color of creamery butter throughout the year is due to the judicious use of coloring material. Ice cream, cake icing, gelatin dishes, and candy are among the foods frequently colored. The use of coloring material to make food more attractive is

entirely legitimate, but its use to disguise the inferiority of a product is a questionable practice, regarded with disfavor.

1. Put the words in the correct order to make sentences.

1. Maceration/the/or/extracts/distillation/may/absorption/be/expression/obtained/by.
2. Lemon/is/high/lemon/that/may/successfully/from/rind/peel/so/in/oil/it/be/expressed/the.
3. Alcohol/the/in/flavoring/bean/of/cut/the/steeping/vanilla/the/bean/by/is/obtained.
4. Is/to/practical/it/concentrated/obtain/a/extract/a/only/of/fruit/few.
5. Vanilla-beans/among/and/these/oranges/are/lemons.
6. The/characteristics/many/nuts/herbs/some/are/in/or/form/aromatic/of/spices/and/flowers/available/extract/essence.
7. Material/of/judicious/to/is/the/butter/of/uniform/coloring/use/the/due/year/throughout/creamy/color/the.
8. Cream/icing/dishes/candy/among/foods/colored/ice/cake/gelatin/and/are/the/frequently.
9. Legitimate/the/entirely/use/is/of/attractive/coloring/more/material/food/to/make.
10. Flavoring/as/known/alcoholic/of/extracts/essence/their/duplicates/extracts/ordinarily/are/solutions/true/or/of/chemical.

2. Match the words and their definitions.

1	ordinarily	A	hard, outside skin or covering (of some fruit, e.g. melons, or bacon and cheese)
2	essence	B	sorts of substance, e.g. ginger, nutmeg, cinnamon, cloves, used to flavor food
3	duplicate	C	extract obtained from a substance by taking out as much of the mass as possible, leaving all its important qualities in concentrated form
4	peel	D	give work to, usually for payment
5	rind	E	exactly like
6	spice	F	butter and cheese factory
7	herb	G	in the usual or normal way
8	add	H	join, unite, put (one thing to another)
9	creamery	I	skin of fruit, some vegetables
10	employ	J	plant of this kind whose leaves or seeds, because of their scent or flavor, are used in medicine or for flavouring food

3. Match the words in the right column with the words in the left column to make word combinations.

1	flavoring	a	matters
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2	alcoholic	b	recovering the essence
3	chemical	c	duplicates
4	synthetic	d	cream
5	process of	e	solutions
6	aromatic	f	butter
7	coloring	g	preparations
8	rather widely	h	employed
9	ice	i	characteristics
10	creamery	j	extracts

4. State which of the sentences are true and which are false:

1. Flavoring extracts as ordinarily known are alcoholic solutions of true extracts or essences of their chemical duplicates.
2. Lemon peel is so high in lemon oil that it may be successfully expressed from the rind.
3. The flavoring of the vanilla bean is obtained by distilling the cut bean in alcohol.
4. The oils of peppermint and spearmint obtained by steeping the macerated mint leaves are much stronger than the alcoholic extracts.
5. Other fruit flavors, such as apple, apricot, banana, currant, grape, loganberry, nectarine, peach, pineapple, plum, raspberry, and strawberry are usually available only as synthetic preparations.
6. In the course of research on new apple products, an alcohol solution of apple essence has been developed which is said to be so perfect that those who know apples can tell from its taste the variety of apple from which it is made.
7. In addition to fruit extracts, the aromatic characteristics of many spices, nuts, herbs, and some flowers are available in extract or essence form.

5. Choose the correct statement:

1. It is practical to obtain a concentrated **essence/extract** of only a few fruits.
2. Lemon **pulp/peel** is so high in lemon oil that it may be successfully expressed from the rind.
3. The flavoring of the vanilla bean is obtained by steeping the cut bean in **water/alcohol**.
4. The process of **obtaining/recovering** the essence is also used for other fruits, especially raspberries and grapes.
5. Other fruit flavors, such as apple, apricot, banana, currant, grape, loganberry, nectarine, peach, pineapple, plum, raspberry, and strawberry are usually available only as **natural/synthetic** preparations.
6. In addition to fruit **condiments/extracts**, the aromatic characteristics of many spices, nuts, herbs, and some flowers are available in extract or essence form.
7. The use of **flavoring/coloring** material to make food more attractive is entirely legitimate, but its use to disguise the inferiority of a product is a questionable

practice, regarded with disfavor.

6. Fill in the blanks with appropriate words:

extracts	matters	distilling
essence	maceration	solution

1. The extracts may be obtained by expression, absorption, distillation, or _____.
2. The oils of peppermint and spearmint obtained by _____ the macerated mint leaves are much stronger than the alcoholic extracts.
3. The process of recovering the _____ is also used for other fruits, especially raspberries and grapes.
4. In addition to fruit _____, the aromatic characteristics of many spices, nuts, herbs, and some flowers are available in extract or essence form.
5. Coloring _____, though they add little or no flavor increase the attractiveness of some foods, and they are rather widely employed in food manufacturing.
6. In the course of research on new apple products, a water _____ of apple essence has been developed which is said to be so perfect that those who know apples can tell from its taste the variety of apple from which it is made.

UNIT 19

Vocabulary

cane – цукрова тростина	prohibitive – надмірно високий
mean – означати; мати значення	Jerusalem artichoke – топінамбур
unqualified – явний; очевидний	permit – дозволяти; давати дозвіл
hydrolysis – гідроліз	compose – складати; компанувати
distribute – поширювати	by-product – побічний продукт
market – продавати	infant – немовля
substance – речовина	enzyme – фермент
approximately – приблизно; майже	feeding – харчування
amount – кількість	obtain – одержувати; здобувати

Read and translate the text

KINDS OF SUGAR

To the average person sugar means cane or beet sugar. A ruling of the Secretary of Agriculture, however, makes it proper to designate corn sugar, glucose, or «cerelose» by the unqualified word «sugar». Fructose, lactose, and maltose are other sugars found rather widely distributed in foods.

Corn sugar is obtained commercially by the hydrolysis of starch with acid. If the process of hydrolysis is stopped when about 50 per cent of the starch is changed to dextrins and 50 per cent to maltose and glucose, corn syrup results. When hydrolysis is complete, glucose is obtained in crystalline form and is marketed as cerelose. Glucose is found naturally in fruits, honey, and certain vegetables.

In natural food substances fructose is likely to be associated with glucose. Glucose and fructose are examples of the simplest kinds of sugars. Honey contains approximately the same amount of fructose as glucose. Fructose is found widely distributed in fruits. This is probably responsible for the name fruit sugar which is frequently applied to it. Fructose is today prohibitive in cost. However, it can be obtained from the inulin in the Jerusalem artichoke, and it seems quite possible that some day it may be produced at a cost that will permit its wider use. Sucrose, the most widely used sugar, is composed of a molecule of glucose and one of fructose in chemical combination.

Lactose, a sugar found only in milk, is obtained as a by-product in the manufacture of certain milk products and is used mainly for infant feeding.

Maltose, one of the products of the hydrolysis of starch, is found in corn syrup. It is also prepared from starch by use of the enzyme diastase.

1. Put the words in the correct order to make sentences.

1. Sugar/to/beet/the/or/average/cane/person/means/sugar.

2. Fructose/and/are/sugars/rather/distributed/foods/lactose/maltose/other/found/widely/in.
3. Acid/starch/hydrolysis/by/obtained/sugar/with/of/the/commercially/is/corn.
4. Hydrolysis/when/complete/is/obtained/is/glucose/in/crystalline/is/and/form/as/cerelose/marketed.
5. Certain/honey/in/found/glucose/vegetables/and/fruits/naturally/is.
6. In/glucose/natural/with/food/associated/substances/be/fructose/to/is/likely.
7. Sugars/glucose/of/and/kinds/fructose/simplest/are/the/of/examples.
8. Contains/the/amount/fructose/glucose/honey/approximately/same/of/as.
9. Fruits/distributed/found/fructose/in/widely/is.
10. Fructose/today/in/prohibitive/is/cost.

2. Match the words and their definitions.

1	distribute	A	allow
2	complete	B	made of crystal; very clear
3	simple	C	child during the first few years of its life
4	crystalline	D	spread out (over a larger area)
5	responsible	E	organic chemical substance formed in living cells, able to cause changes in other substances without being changed itself
6	prohibitive	F	finished, ended
7	permit	G	(chiefly of animals and babies) meal
8	infant	H	not mixed, not divided into parts; having only a small number of parts
9	feed	I	(of a person) legally or morally having to carry out a duty, care for a person or thing
10	enzyme	J	intended to prevent use or abuse

3. Match the words in the right column with the words in the left column to make word combinations.

1	beet	a	cost
2	widely	b	feeding
3	crystalline	c	starch
4	simplest kinds of	d	distributed
5	prohibitive in	e	syrup
6	enzyme	f	form
7	chemical	g	diastase
8	infant	h	sugar
9	hydrolysis of	i	combination
10	corn	j	sugars

4. State which of the sentences are true and which are false:

1. To the average person sugar means cane or beet sugar.
2. Cane sugar is obtained commercially by the hydrolysis of starch with acid.
3. Fructose, lactose, and maltose are other sugars found rather widely distributed in foods.
4. If the process of hydrolysis is stopped when about 50 per cent of the starch is changed to dextrins and 50 per cent to maltose and glucose, corn syrup results.
5. When hydrolysis is complete, maltose is obtained in crystalline form and is marketed as cerelese.
6. Glucose and fructose are examples of the simplest kinds of sugars.
7. Maltose, the most widely used sugar, is composed of a molecule of glucose and one of fructose in chemical combination.

5. Choose the correct statement:

1. **Corn/Beet** sugar is obtained commercially by the hydrolysis of starch with acid.
2. When hydrolysis is complete, **sucrose/glucose** is obtained in crystalline form and is marketed as cerelese.
3. In natural food **ingredients/substances** fructose is likely to be associated with glucose.
4. **Fructose/cerelese** is probably responsible for the name fruit sugar which is frequently applied to it.
5. **Galactose/Lactose**, a sugar found only in milk, is obtained as a by-product in the manufacture of certain milk products and is used mainly for infant feeding.
6. **Sucrose/Maltose**, one of the products of the hydrolysis of starch, is found in corn syrup.
7. Maltose is also prepared from starch by use of the acid/enzyme diastase.

6. Fill in the blanks with appropriate words:

cerelose	maltose	lactose
fructose	starch	substances

1. Fructose, _____, and maltose are other sugars found rather widely distributed in foods.
2. Corn sugar is obtained commercially by the hydrolysis of _____ with acid.
3. When hydrolysis is complete, glucose is obtained in crystalline form and is marketed as _____.
4. In natural food _____ fructose is likely to be associated with glucose.
5. _____ is found widely distributed in fruits.
6. _____, one of the products of the hydrolysis of starch, is found in corn syrup.

UNIT 20

Vocabulary

cornstarch – кукурудзяний крохмаль	wheat – пшениця
thickening agent – згущувач	opaque – непрозорий
advantage – перевага	powdery – порошкоподібний
hence – отже; звідси	unsurpassed – неперевершений
lack – нестача; брак	gravy – підливка; соус
liquid – рідина	tuber – бульба
homogeneous – однорідний	rarely – рідко; нечасто
lend – давати; надавати	sieve – решето; сито
distinctive – відмінний; характерний	obtain – одержувати; здобувати

Read and translate the text

STARCH

Cornstarch is probably more widely used as a thickening agent than is any other starch. It has certain advantages over others. It is obtained readily from maize and hence is inexpensive. It is practically lacking in flavor and cooks to an almost clear paste in water or other clear liquids. When properly combined with the liquid, it is smooth and homogeneous, thickening the liquid without lending any distinctive character to it.

Wheat starch is little used in food preparation, but wheat flour is extensively used as a thickening agent. Flour has less thickening power than cornstarch. It makes an opaque jelly rather than a clear one; yet its characteristic flavor is preferred by many to that of other thickening agents. Both hard and soft wheat flour are used for this purpose, the soft wheat flour giving a sauce with characteristics in between those thickened with cornstarch and hard wheat flour.

Arrowroot starch is obtained from the rhizome or rootstock of the maranta plant and a few related species grown in the West Indies. It resembles cornstarch in being white, fine, and powdery. When heated in water in certain proportions, it thickens to form a jelly. Although used in limited quantities in the preparation of food, it is unsurpassed as a thickening agent in such dishes as blanc manges. It is also considered more desirable for gravies, sauces, and pastries than some of the more common starches.

Rice starch or flour is used mainly by persons who are allergic to wheat. Recently the value of waxy rice flour in preventing the curdling of frozen sauces has been discovered. Today, this starchy agent is assuming importance in certain industries.

Potato starch, although extensively used abroad, finds limited use in this country in food preparation.

Tapioca is made from the starch obtained from the roots or tubers of the cassava or manioc, a woody tropical plant native to Central America. The starch, known as tapioca flour, rarely appears on the market as such. The tapioca of commerce is prepared from dough made of the tapioca flour. When pearl tapioca is to be made, the moist dough is forced through a sieve, the size of the sieve determining whether the pearls will be coarse, medium or fine. The little pellets are then subjected to a high temperature. Flake tapioca is made by baking the moist starch in thin sheets.

1. Put the words in the correct order to make sentences.

1. Cornstarch/probably/widely/as/thickening/than/any/starch/is/more/used/a/agent/is/other.
2. Inexpensive/hence/maize/readily/is/it/obtained/from/and/is.
3. Liquids/it/clear/is/other/practically/or/lacking/water/in/paste/in/flavor/clear/and/almost/cooks/an/to.
4. Flour/less/power/cornstarch/has/thickening/than.
5. Rice/or/is/mainly/persons/are/to/starch/flour/used/by/who/allergic/wheat.
6. Recently/discovered/the/been/value/has/of/sauces/waxy/frozen/rice/of/flour/curdling/in/the/preventing.
7. Industries/in/assuming/agent/this/certain/importance/is/starchy.
8. Potato/although/used/finds/use/this/in/preparation/starch/extensively/abroad/limited/in/country/food.
9. Starch/as/flour/appears/the/as/the/known/tapioca/rarely/on/market/such.
10. Flour/the/made/from/tapioca/is/of/the/commerce/prepared/dough/of/tapioca.

2. Match the words and their definitions.

1	lack	A	small, light, leaf-like piece
2	clear	B	be without; not have; have less than enough
3	homogeneous	C	slightly wet
4	grow	D	develop; increase in size, height, length, etc
5	desire	E	small ball of something soft
6	gravy	F	thing that is wished for
7	pastry	G	juice which comes from meat while it is cooking; sauce made from this
8	moist	H	(formed of parts) of the same kind
9	pellet	I	paste of flour, fat, etc baked in an oven
10	flake	J	easy to see (through)

3. Match the words in the right column with the words in the left column to make word combinations.

1	thickening	a	flavor
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2	advantages over	b	species
3	lacking in	c	others
4	clear	d	dough
5	distinctive	e	character
6	hard wheat	f	temperature
7	related	g	agent
8	limited	h	quantities
9	high	i	flour
10	moist	j	liquids

4. State which of the sentences are true and which are false:

1. Cornstarch is probably more widely used as a thickening agent than is any other starch.
2. Cornstarch is practically lacking in flavor and cooks to an almost clear paste in water or other clear liquids.
3. Wheat starch is extensively used in food preparation, but wheat flour is little used as a thickening agent.
4. Flour has more thickening power than cornstarch.
5. Both hard and soft wheat flour are used for this purpose, the soft wheat flour giving a sauce with characteristics in between those thickened with cornstarch and hard wheat flour.
6. Arrowroot starch is obtained from the rhizome or rootstock of the maranta plant and a few related species grown in the West Indies.
7. Rice starch or flour is used mainly by persons who are allergic to corn.

5. Choose the correct statement:

1. **Potato/Cornstarch** is obtained readily from maize and hence is inexpensive.
2. Wheat starch is little used in food preparation, but wheat flour is extensively used as a **starchy/thickening** agent.
3. **Arrowroot starch/tapioca flour** is also considered more desirable for gravies, sauces, and pastries than some of the more common starches.
4. Recently the value of **jelly/waxy** rice flour in preventing the curdling of frozen sauces has been discovered.
5. The tapioca of commerce is prepared from **powder/dough** made of the tapioca flour.
6. Cornstarch is practically lacking in **taste/flavor** and cooks to an almost clear paste in water or other clear liquids.
7. **Flour/Starch** makes an opaque jelly rather than a clear one; yet its characteristic flavor is preferred by many to that of other thickening agents.

6. Fill in the blanks with appropriate words:

wheat	tapioca	starchy
arrowroot	thickening	homogeneous

1. Cornstarch is probably more widely used as a _____ agent than is any other starch.
2. When properly combined with the liquid, it is smooth and _____, thickening the liquid without lending any distinctive character to it.
3. Wheat starch is little used in food preparation, but _____ flour is extensively used as a thickening agent.
4. _____ starch resembles cornstarch in being white, fine, and powdery.
5. Today, this _____ agent is assuming importance in certain industries.
6. When pearl _____ is to be made, the moist dough is forced through a sieve, the size of the sieve determining whether the pearls will be coarse, medium or fine.

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(англійська)**

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і завдання для самостійної роботи**

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факультету товарознавства та торговельного підприємництва
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