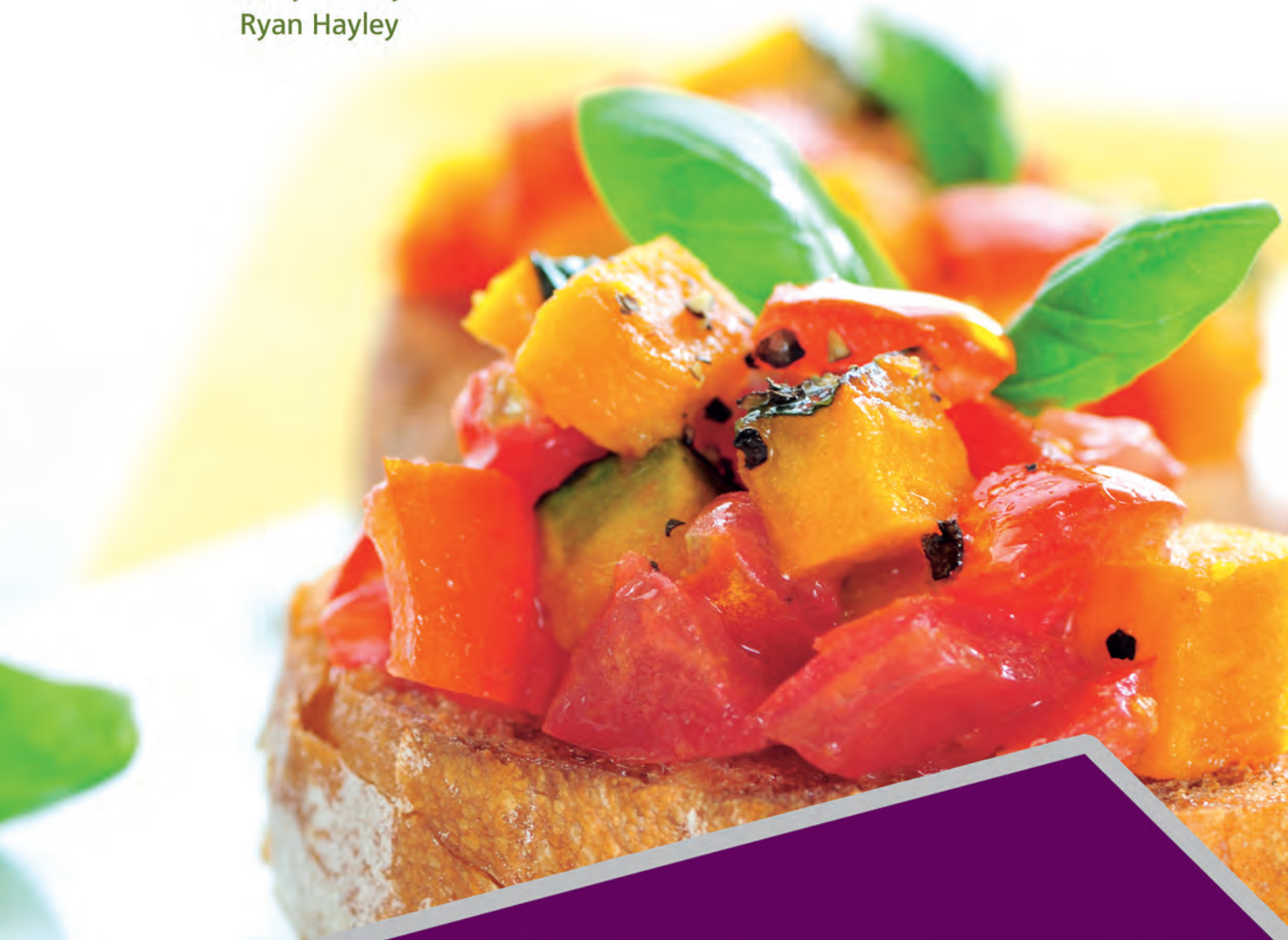


**CAREER
PATHS**

Cooking

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Express Publishing

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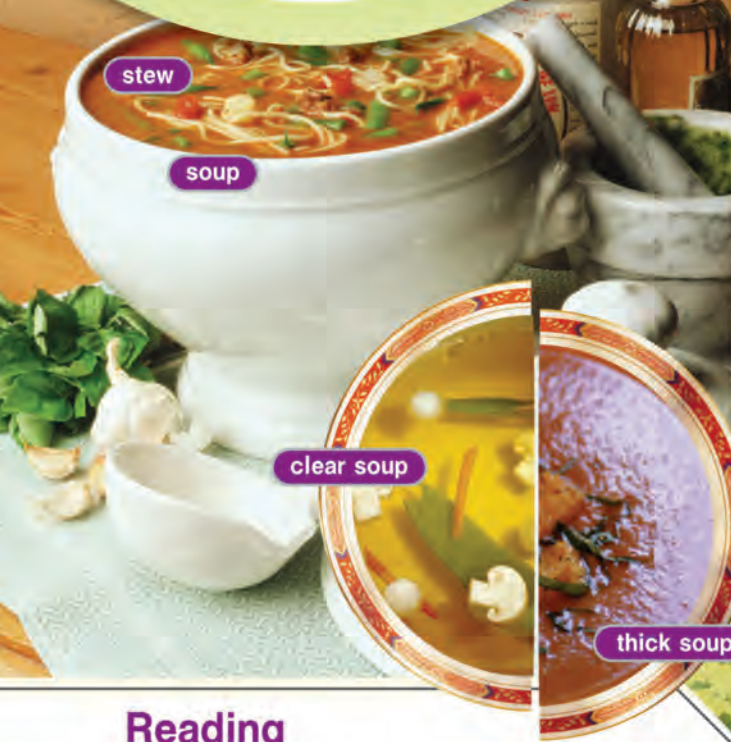
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2 Soups

Get ready!

1 Before you read the passage, talk about these questions.

- 1 What kinds of soups are made with vegetables?
- 2 What kinds of soups are made with meat and seafood?



The "Mailman" Newspaper



The Style Diner

with Food Critic Allison Dale

Westside Café on Bayside Drive advertises their chef as "The King of **Soups**." I visited the restaurant last weekend to find out what they mean. The soups weren't all perfect, but most of them were pretty close.

I was pleased to find that every soup at Westside Café includes home-made **broth** and fresh, local ingredients. The chef told me that he's always willing to pay extra for high-quality ingredients.

Their **thick soups** were excellent. The broccoli **cream soup** was so rich that it almost seemed like a dessert. The tomato **puree** was much simpler, but still delightful. I don't usually enjoy shellfish, but the clam **chowder** and lobster **bisque** were both nicely

seasoned. If you're visiting Westside Café for the first time, I recommend starting with the hearty chicken-potato **stew**. I only tried a few bites, but it was clearly the most filling meal on the menu.

The **clear soups** were not nearly as charming. I tried a beef **consommé** that seemed more like canned **bouillon**. The chef explained that this was due to the process of **clarification**, but I found it watery and uninteresting. It was the only soup I would not recommend.



Reading

2 Read the newspaper article about a soup restaurant. Then, choose the correct answers.

- 1 What is the main idea of the article?
 - A best soups for different occasions
 - B ingredients in a particular kind of soup
 - C ways to maintain freshness of soups
 - D recommendations about various soups
- 2 Which soup did the reviewer dislike?
 - A tomato puree C lobster bisque
 - B clam chowder D beef consommé
- 3 Which is NOT offered by the restaurant?
 - A home-made broth
 - B fresh, local ingredients
 - C thick, rich clear soups
 - D chicken-potato stew

Vocabulary

3 Write a word or phrase that is similar in meaning to the underlined part.

- 1 The thick soup with pieces of meat and vegetables is very filling. s _ _ _
- 2 The restaurant specializes in foods made by heating ingredients in liquid. _ o _ _ s
- 3 The last step in making a consommé is the process for removing solids and impurities. _ l a _ _ _ i c _ _ _ _ n
- 4 The chef created a new recipe for a soup with the solids strained out. c _ _ _ r _ o _ _
- 5 The restaurant makes its liquid bases for soups in-house. _ _ _ t h s
- 6 The customer prefers soups made with a mixture of solids. _ h _ _ k s _ _ _ s

- 4 Place the words or phrases from the word bank under the correct headings.

Word BANK

chowder
cream soup bouillon
consommé puree
bisque

Thick soups with vegetables	Thick soups with shellfish	Clear soups
_____	_____	_____
_____	_____	_____

- 5 Listen and read the newspaper article about a soup restaurant again. What did the reviewer like about both the chowder and the bisque?

Listening

- 6 Listen to a conversation between a restaurant server and a customer. Mark the following statements as true (T) or false (F).

- ___ The beef consommé was not prepared correctly.
- ___ The woman would prefer a soup made with shellfish.
- ___ The man recommends cream soup.

- 7 Listen again and complete the conversation.

Server: Would you prefer the chicken-potato stew instead? It's 1 _____ than this one.

Customer: No, that sounds too heavy. I'd rather have something a little lighter, but still 2 _____.

Server: If that's what you're looking for, I'd recommend the 3 _____.

Customer: No, I 4 _____. Do you have something with vegetables?

Server: Let's see. Oh, of course. We have 5 _____ broccoli cream soup.

Customer: That 6 _____. Bring me that instead.

Speaking

- 8 With a partner, act out the roles below based on Task 7. Then, switch roles.

USE LANGUAGE SUCH AS:

How do you like ...?
It's too ... for my taste.
I'd recommend ...

Student A: You are a restaurant server. Talk to Student B about:

- a problem with soup
- why he or she doesn't like the soup
- your recommendations

Student B: You are a customer. Talk to Student A about a problem with your soup.

Writing

- 9 Use the newspaper article about a soup restaurant and the conversation from Task 8 to write a customer satisfaction report. Include: a product that a customer ordered, why the customer was not satisfied, and actions taken to resolve the problem.

