Unit 6 · Food and Cuisine

ANSWER KEY · FOR TEACHERS

Full marks 33

Give the marks for the points in the marking scheme; an answer in other words that says the same is right.

1 Words from the article

1. ferment → **f.** to change slowly because of yeast or bacteria, as milk becomes curd — V · 3
2. congeal → **g.** to change from a liquid into a thick or solid state
3. staple → **d.** a food eaten regularly, as a main part of what people eat
4. texture → **e.** how something feels when you touch or bite it
5. grind → **c.** to crush into tiny pieces or powder
6. unsuspecting → **b.** not expecting anything bad or strange

Each carries 0.5 mark.

2 Words from the interview

1. diverse — V · 3
2. nostalgic
3. palatable
4. tentative
5. dynamic
6. elevate

Each carries 0.5 mark.

3 Reading I: Strange Food from Around the World

i. **b.** boiling it in a sheep's stomach for a few hours. — LC · 1

The heart, liver and lungs, with mutton fat, oatmeal and spices, are packed into a sheep's stomach and boiled for a few hours.

ii. **a.** raw squid and its salty, fermented guts. — LC · 1

Shiokara is raw squid mixed with the squid's own salty, fermented guts.

iii. **c.** anything that needs more than one bite is too much for him. — R · 1

Crickets are fine, but anything bigger that takes more than one bite is "a bridge too far" for him.

iv. **c.** taking a chance on strange food does not always work. — I · 1

He says it sounds bad and really is bad: an honest admission that trying strange food doesn't always succeed.

4 Reading II: You Inspire Others by Learning, not by Teaching

a. MARKING SCHEME — LC · 1

✓ Washing the skewers of a chef in the tandoor section.

b. MARKING SCHEME — LC · 1

✓ Any two of: yomari, choila, kachila, tama, gundruk.

c. MARKING SCHEME — R · 1

✓ To make it softer and more palatable for people not used to it, while keeping its original taste.

d. MARKING SCHEME — I · 1

✓ People are inspired more by seeing someone keep learning and improving than by being told what to do.

Science Playground, Katunje, Bhaktapur
Book a class visit: https://science-playground.com/booking

5 Reading III: an unseen article

a. MARKING SCHEME — LC · 1

✓ Thinla

b. MARKING SCHEME — LC · 1

✓ molasses

c. MARKING SCHEME — LC · 1

✓ steamed

6 Reading III: short answers

a. MARKING SCHEME — R · 1

✓ If the wall of the cone is too thick it is heavy and dull, and if it is too thin it breaks in the steam.

b. MARKING SCHEME — I · 1

✓ They are made with care by experienced family members, fresh, on the festival day itself, with the joy and memories of the festival.

7 Grammar: reason and purpose

a. MARKING SCHEME — R · 1

✓ because of (followed by a noun phrase)

b. MARKING SCHEME — R · 1

✓ so that (a purpose followed by a clause)

c. MARKING SCHEME — R · 1

✓ because (a reason followed by a clause)

d. MARKING SCHEME — R · 1

✓ in order to (a purpose followed by a verb)

8 Grammar: the present continuous

a. MARKING SCHEME — R · 1

✓ are flying (happening now)

b. MARKING SCHEME — R · 1

✓ are visiting (a future arrangement)

c. MARKING SCHEME — R · 1

✓ know (a state verb is not usually continuous)

9 Writing: a recipe

ANSWER

Aloo Sadeko (Spicy Potato Salad)

Serves 4 · Time: 15 minutes (with the potatoes already boiled)

Ingredients

- 4 medium potatoes, boiled and peeled
- 2 tablespoons mustard oil
- ½ teaspoon fenugreek seeds
- ¼ teaspoon turmeric
- 2 green chilies, chopped
- salt and a pinch of ground timur
- juice of 1 lemon
- a handful of fresh coriander, chopped

Science Playground, Katunje, Bhaktapur
Book a class visit: https://science-playground.com/booking

Method E · 5

1. Cut the potatoes into small cubes and put them in a bowl.
2. Add the green chilies, salt, timur and lemon juice.
3. Heat the mustard oil in a small pan until it smokes, then turn off the heat.
4. Fry the fenugreek seeds in it until they turn dark, then add the turmeric.
5. Pour the hot oil over the potatoes and mix well.
6. Sprinkle the coriander on top.

Serve with beaten rice (chiura).

MARKING SCHEME

- ✓ Format: a title, how many it serves, a list of ingredients and numbered steps.
- ✓ Content: every ingredient from the clues, with an amount.
- ✓ Content: the steps in a sensible order (cut, season, heat the oil, fry the seeds, pour, mix).
- ✓ Content: how to tell when a step is done (until it smokes, until dark) and how to serve it.
- ✓ Language: steps in the imperative, short and clear, in about 100 words.

10 Think

ANSWER E · 2

Yes. What we find strange depends on what we grew up eating: kinema, gundruk or chhurpi may seem odd to a visitor, but to many Nepalis they taste of home. Also, people in each place have eaten their foods for hundreds of years because they are good and nourishing there, as insects are a cheap source of protein in many countries. So it is fairer to try a dish than to call it strange.

MARKING SCHEME

- ✓ A clear view with one sound reason (taste depends on what we are used to).
- ✓ A second sound reason or example (local foods suit their place; Nepal's own foods seem strange to visitors).

Marks by level	Literal comprehension	Reorganization	Inference	Evaluation and reflection	Vocabulary	**Total**
Marks	7	10	3	7	6	**33**

Science Playground, Katunje, Bhaktapur
Book a class visit: https://science-playground.com/booking