



Liceo José Victorino Lastarria  
Rancagua  
"Formando Técnicos para el mañana"  
Unidad Técnico-Pedagógica



Name: \_\_\_\_\_ Class: \_\_\_\_\_

Date: \_\_\_\_\_

OA 02 CLASE 1: Leer comprensivamente frases relacionadas a la gastronomía. Reconocer vocabulario variado.

Instrucciones: Leer frases relacionadas a la gastronomía, estudiar el vocabulario y copiarlo en sus cuadernos, resolver con traductor online vocabulario de adjetivos y reenviar a su profesor de asignatura.

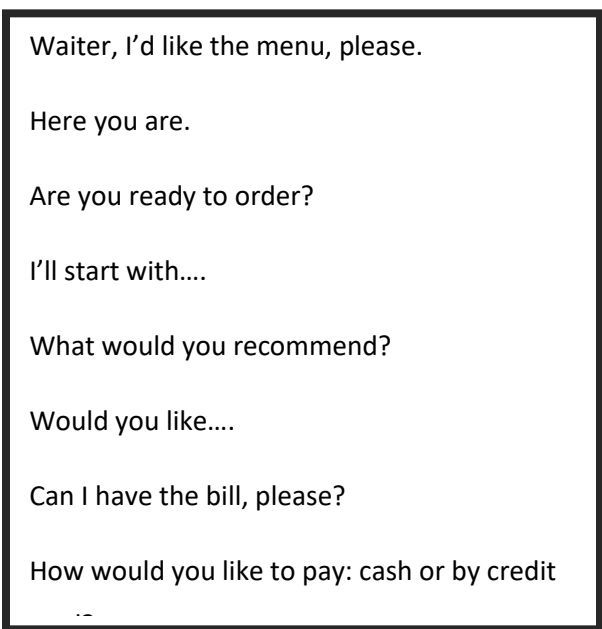
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I. Check on this list of concepts and prefabricated language related to a restaurant.

#### ON THE MENU.



#### USEFUL PHRASES



**FOOD RELATED ADJECTIVES.**

Bitter = \_\_\_\_\_

Burnt = \_\_\_\_\_

Delicious = \_\_\_\_\_

Fattening = \_\_\_\_\_

Fatty = \_\_\_\_\_

Fresh = \_\_\_\_\_

Healthy = \_\_\_\_\_

Juicy = \_\_\_\_\_

Oily = \_\_\_\_\_

Raw = \_\_\_\_\_

Salty = \_\_\_\_\_

Sour = \_\_\_\_\_

Spicy = \_\_\_\_\_

Succulent = \_\_\_\_\_

Tasteless = \_\_\_\_\_

Tender = \_\_\_\_\_

Sweet = \_\_\_\_\_

well-done = \_\_\_\_\_

**USEFUL VOCABULARY**

				
baked	bar	bill	booth	breaded
				
cash	cash register	change	check	concession
				
credit card	kids menu	large	medium	small
				
menu	napkins	non smoking	refill	restaurant
				
serve	straw	table	tip	wine list

