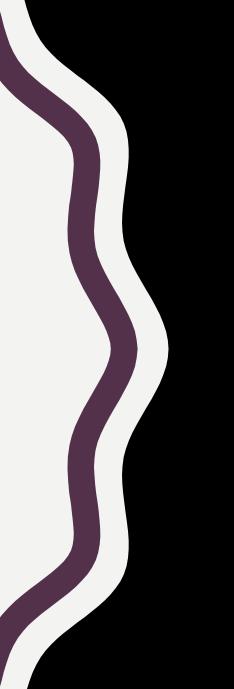
# SOLUTIONS UPPER-INTERMEDIATE 3 **6 A**

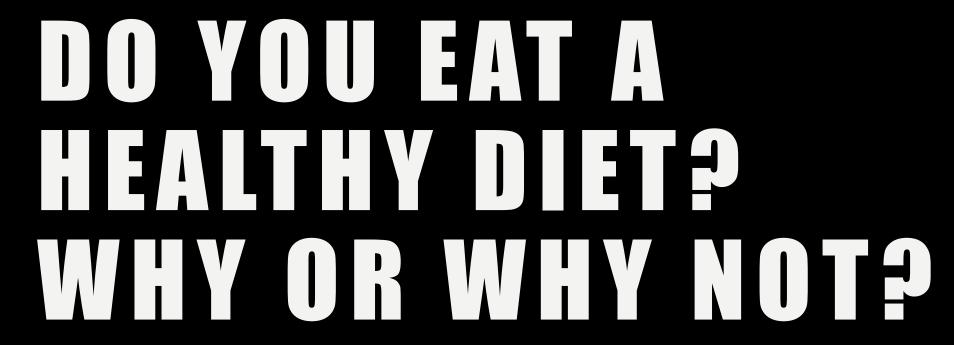
PEGAH BAHOJB GHASEMI



## HOWDOYOU DEFINE FOOD?





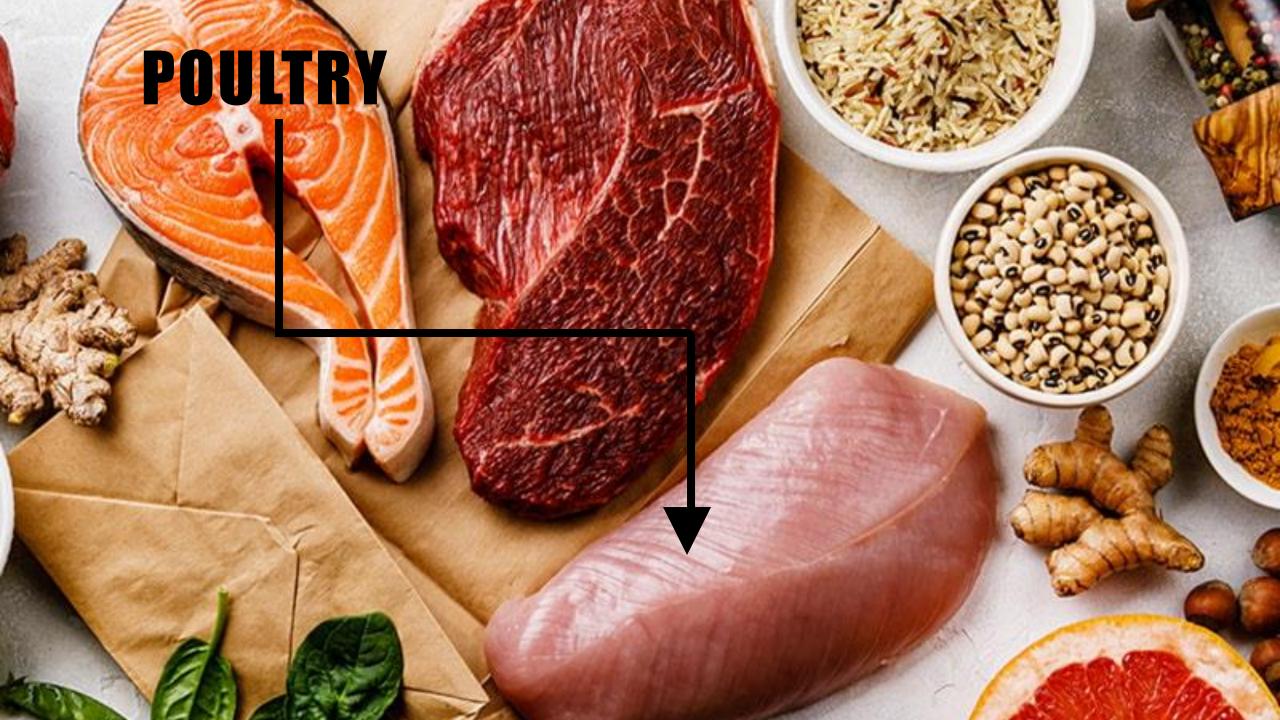


WHAT ARE THE EDIBLE HEALTHY THINGS?

1 SPEAKING Look at the 'eatwell' plate. What does it suggest we eat the most / least of?











2 VOCABULARY Complete the information in the texts with the words below.

Food and health dairy products fizzy drinks poultry processed foods pulses saturated fat wholegrain

Vegetables and fruits are full of nutrients.

Consuming more of this food can reduce the risk of heart disease. Carbohydrates from fruits and vegetables are digested slowly and boost our energy levels for longer. You should eat five portions of fruit and vegetables a day.

Carbohydrates produce energy.
Choose 'varieties where possible. They contain more fibre and so help you to feel full.



If you burn as many calories as you take in, your weight remains the same, so regular exercise can help control your weight.

- 1. The elements on the earth and in foods that our bodies need to develop and function normally.
- Chemical substances found in every living thing on Earth. They help break down food to give organisms energy.
- 3. Sugar molecules
- 4. A unit of energy
- 5. Substances added to food to maintain or improve its safety, freshness, taste, texture, or appearance.
- 6. A waxy substance found in your blood.
- 7. A type of carbohydrate that the body can't digest.
- 8. Substances or a chemicals that is added to products such as food products and many other products to prevent decomposition by microbial growth or by undesirable chemical changes.

- A. Additives
- B. Calories
- C. Carbohydrates
- D. Cholesterol
- E. Fiber
- F. Mineral
- G. Nutrients
- H. Preservatives

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3 VOCABULARY Look at the list of nutrition words below.
Find one food on the eatwell plate that contains each thing in the list.

**Nutrition** additives calcium calories carbohydrate cholesterol fat fibre mineral nutrient preservative protein vitamins

additives – sweets calcium

4 SPEAKING Work in pairs. Think about your own diets. How do they compare to the advice on the plate?

>> Vocabulary Builder Food preparation: page 120

5 Complete the quiz with the correct form of the highlighted verbs from the text in exercise 2. Use a dictionary to help you.

**6** Do the quiz in pairs. Check your answers at the bottom of the page.

### healthy eating

#### Do our quiz and find out!

3	Which activity	_	oro oglorios?		
T)					
			C skateboarding		
2	How long does it take your stomach to a three-course meal?				
	A 2 hours	B 24 hours	C 10 hours		
3	Which food	most protein?			
9	A broccoli				
4	Which type of meat do Americans the most of at mealtimes?				
	A chicken	<b>B</b> beef	C pork		
5	Which food will and help you w	our energy levels			
	A yoghurt	B banana	<b>C</b> pastry		
8	What's the best way to		your weight?		
۳	A Don't eat carbohydrates.     B Eat three times a day.     C Eat healthily and do regular exercise.				
7	Which food bes		the risk of		
	A apples	B coconut	C white bread		
8	What is lost who factory?	en you	food in a		
	A nutrients	<b>B</b> salt	C additives		
		A8 A1 30	IR SR 3C 4V PR		

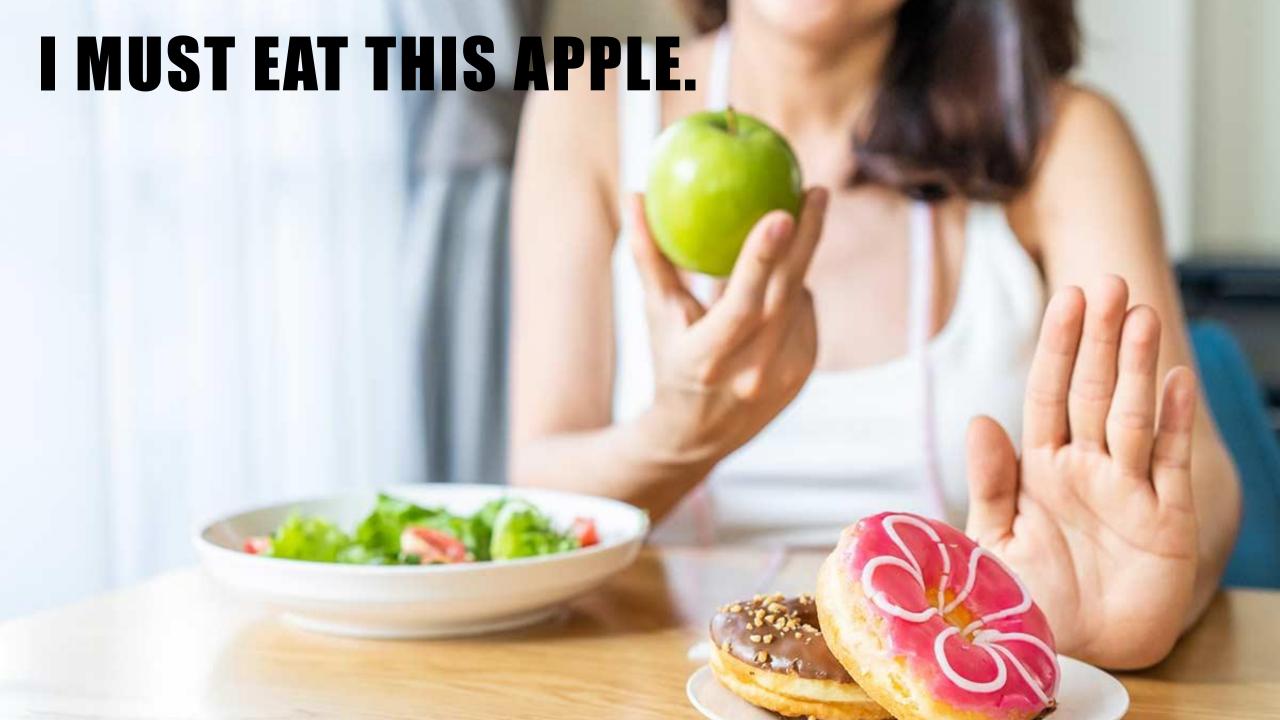
**OUIZ ANSWERS:** 

7 Listen to four people talking about food. Match the speakers (1–4) with what they say (A–E). There is one extra sentence.

Speaker 1 \_\_\_ Speaker 3 \_\_\_ Speaker 2 \_\_\_ Speaker 4 \_\_\_

- A I've changed my lifestyle by making an effort to change.
- B We can't expect technology to help us lose weight; it depends on our own determination.
- **C** Technology is a positive tool, helping us to be healthy.
- D One substance in particular will help our bodies store the power they need for physical exercise.
- E I can easily find food products that help me avoid health problems.



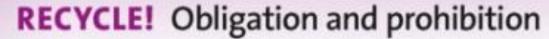












#### must and have to

When we decide something is an obligation ourselves, we usually use *must*. When the obligation is decided for us by other people, we usually use *have to*.

I must eat more fruit and vegetables.

To enter the marathon, you have to visit the website.

#### mustn't and don't have to

We use *mustn't* to say something is prohibited, or to give very strong advice.

You mustn't eat a lot of sugar.

We use don't have to to say it isn't necessary to do something.

We don't have to take the train next week.

8		ead the Recycle! box. Then complete the correct form of must, mustn't, have	
	1	The trainer tells the marathon runners eat lots of carbohydrate eat fast food.	
	2	The speaker has coeliac disease, so he	buy
		gluten-free food. But he he can find it at the supermarket.	go to special shops;
	3	The man's doctor warned him that he eating more healthily.	start
	4	According to the speaker, people cour many calories they eat. There are apps to do it for the	

- 9 SPEAKING Work in pairs. Use the information from the eatwell plate to answer the questions.
  - 1 Do you agree with the phrase 'you are what you eat'? Why? / Why not?
  - 2 Do you care about what additives your food contains? Why? / Why not?
  - 3 Why do you think more and more people are becoming overweight in western countries? What can governments do to encourage people to eat more healthily?

## ASSIGNMENT: WORKBOOK 6A VOCABULARY BUILDER

DEADLINE: SUNDAY