

Book: Interchange 2	Level: 8 th	Unit: 4
Objective:		

Language Review

Vocabulary

Containers and Quantities			
Bag	Container	Jar	Pint
Bottle	Cup	Kilo	Pound
Bowl	Dash	Liter	Quart
Box	Dozen	Loaf	Slice
Bunch	Gallon	Pack	Spoon
Can	Glass	Package	Stick
Carton	Half	Piece	Teaspoon

Cooking					
Add	Añadir	Fill	Rellenar	Put	Poner
Bake	Hornear	Freeze	Congelar	Remove	Quitar
Barbecue	Cocinar a la parrilla	Fry	Freír	Roast	Asar
		Grate	Rallar	Slice	Rebanar
Beat	Batir	Grease	Engrasar	Sprinkle	Rociar
Boil	Hervir	Grill	Asar a la las parrilla o a las brasas	Squeeze	Exprimir
Chill	Enfriar			Steam	Cocinar al vapor
Chop (up)	Machacar	Grind	Machacar	Strain	Colar
Combine	Combinar	Heat	Calentar	Stuff	Rellenar
Cook	Cocinar	Marinade	Adobar	Sweeten	Endulzar
Cover	Cubrir	Mash	Hacer puré	Thicken	Espesar
Cut (up)	Cortar	Melt	Derretir	Turn	Voltear
Dip	Sumergir	Mix	Mezclar	Turn off	Apagar
Drain	Escurrir	Peel	Pelar	Warm	Calentar
Dry	Secar	Pour	Verter	Wash	Lavar
Empty	Vaciar				

Ingredients and More					
Baking powder	Polvo de hornear	Eggnog	Rompope	Rind	Cáscara
Breadcrumbs	Pan molido	Egg white	Clara de huevo	Salt	Sal
Broth	Caldo	Egg yolk	Yema de huevo	Sauce	Salsa
Chicken breast	Pechuga de pollo	Fillets	Filetes	Seafood	Mariscos
Cocoa powder	Cocoa en polvo	Filling	Relleno	Seasoning	Condimento
Coconut	Coco	Flour	Harina	Snack	Bocadillo
Cornflour	Harina de maíz	Glaze	Lustre	Sour cream	Natilla
Cream	Crema	Hard-boiled egg	Huevo duro	Stew	Estofado
Cupcake	Quequito	Honey	Miel de abeja	Stock	Caldo
Dip	Salsa para bocadillos	Jelly	Jalea	Strips	Tiritas
Dough	Masa	Mayonnaise	Mayonesa	Stuffing	Relleno
Dressing	Aderezo	Mushrooms	Hongos	Sugar	Azúcar
Drumstick	Muslo de pollo	Mustard	Mostaza	Syrup	Sirope
		Pepper	Pimienta	Topping	Coberturas
		Olive oil	Aceite de oliva	Vanilla essence	Esencia de vainilla
		Peanut butter	Mantequilla de maní	Vinegar	Vinagre
		Raisin	Pasa	Whipped cream	Crema batida

Taste and Consistency					
Bitter	Agrio / Ácido	Juicy	Jugoso	Smoked	Ahumado
Chocolate	Chocolate	Melted	Derretido	Sour	Agrio
Cinnamon	Canela	Mint	Menta	Spicy	Picante
Crispy	Crujiente	Peeled	Pelado	Sweet	Dulce
Frozen	Congelado	Raw	Crudo	Sweet and sour	Agridulce
Grated	Rallado	Ripe	Maduro	Taste	Sabor
Greased	Engrasado	Salted	Salado	Toasted	Tostado
Grounded	Molido	Sliced	Rebanado	Whole	Entero

Kitchenware					
Aluminum foil	Papel de aluminio	Parchment paper	Papel encerado	Oven	Horno
Blender	Licuada	Knife	Cuchillo	Pan	Olla
Bowl	Tazón	Lid	Tapa	Spoon	Cuchara
Dish	Plato	Measuring cup	Taza para medir	Stove	Estufa
Fork	Tenedor	Measuring spoon	Cuchara para medir	Strainer	Colador
Freezer	Congelador	Mixer	Batidora	Teaspoon	Cucharita
Frying pan	Sartén				

Grammar

Present Perfect

Affirmative	
I / you / we / they	Subject + have + verb past participle + object
he / she / it	Subject + has + verb past participle + object
Negative	
I / you / we / they	Subject + have not (haven't) + verb past participle + object
he / she / it	Subject + has not (hasn't) + verb past participle + object
Yes/No questions *	
I / you / we / they	Have + subject + verb past participle + object + ?
he / she / it	Has + subject + verb past participle + object + ?
Wh... questions **	
I / you / we / they	Wh... + have + subject + verb past participle + object + ?
he / she / it	Wh... + has + subject + verb past participle + object + ?

***To ask **Which**: Which + noun + have / has + subject + verb past participle + object + ?
 ***To ask **Who**: Who + has + verb past participle + object + ?

*Answers for Yes/No questions:

Affirmative short answer	Yes, + subject + have / has.
Negative short answer	No, + subject + haven't / hasn't.
Affirmative complete answer	Yes, + subject + have + verb past participle + object.
Negative complete answer	No, + subject + haven't / hasn't + verb past participle + object.

Present Perfect vs Past Tense

Present Perfect	Past Simple
Used for: - indefinite past - implying "at any time in your lifetime"	Used to describe: - a specific event completed in the past
For example: Have you ever seen a magic show?	For example: I saw a magic show last year.

Connectors

Connector	
First	After that
Second	Later
Then	Finally

Use them to connect a story, or to describe the steps to do something, like cooking or using a machine.