



Matthew is reading a leaflet from a restaurant. Read the leaflet.

Sci-yum Cuisine

Molecular gastronomy is a kind of cuisine that induces **chemical** changes in food during cooking. Very often, the food has a different shape, form or **texture** when it is put on the dining table. For example, when vegetables are served as the form of jelly, even meat-eaters may be surprised and have **a big appetite!**

5

Our signature dessert is the Hot Maple Ice Cream. Ingredients used for making this ice cream are yoghurt, cream cheese, maple syrup, water, sugar and methylcellulose powder. First, the chef whisks all the ingredients and freezes the mixture for 2 hours. When customers order the ice cream, the chef then scoops the mixture and puts it into a pot of boiling water. Amazingly, the ice cream does not melt. This step only warms the ice cream a bit. Finally, it is served on toast beautifully.

10

It is interesting that the ice cream does not melt at a high temperature. The magical science behind is called 'gelification'. Gels are formed as the liquid is heated up. Once it begins to cool, the ice cream melts. The secret comes from a **substance** called methylcellulose.

15

Enjoy other molecular gastronomy recipes designed by our chefs, such as rocket spaghetti, tomato mousse and smoked beer! There is more delicious food you can't imagine!

20



To find out more, please visit <https://sci-yumcuisine.com>.



10 mins

DATE

Choose the best answers by blackening the circles.

- According to the leaflet, molecular gastronomy changes the food's _____.
(Choose more than one answer.)
 A. price B. texture C. shape D. taste
- In line 6, what do the words '**a big appetite**' mean?
 A. the food that has a big change during cooking
 B. the surprising feeling that makes your eyes open wide
 C. the feeling that you want to eat a lot of food
 D. a great meal cooked by a chef
- Which of the following is NOT true about the Hot Maple Ice Cream?
 A. It melts at a low temperature.
 B. The chef freezes it when a customer orders it.
 C. It happens because of 'gelification'.
 D. The chef needs six ingredients to make it.

Tip

Q3: Find clues in the text to prove each option.

READING

Complete the answers.

- What is molecular gastronomy?

It is _____.

- What stops the ice cream from melting at hot temperatures?

_____ stops the ice cream from melting at hot temperatures.

- Suggest TWO other examples of molecular gastronomy food.

They are _____.

Arrange the pictures in the correct order. Put 1-4 in the correct boxes.



7.

