

MEAT - MY FRIEND

Verb Tenses

Pre	esent Simple vs. Pres	sent Continuous: Meat Consumption		
1.	1	(eat) meat for dinner every Friday.		
2.	They	(produce) organic meat at their farm.		
3.	She	(try) vegan meat alternatives.		
4.	We	(buy) beef from the local butcher.		
5.	He	(cook) steak every Sunday.		
6.	The restaurant	(serve) vegetarian options.		
7.	My family	(have) roast chicken on holidays.		
8.	The chef	(prepare) meatballs for the party.		
Past Simple vs. Past Continuous: BBQ Memories				
1.	We	(have) a BBQ last weekend.		
2.	They	(cook) burgers when it started raining.		
3.	1	(make) salad for the picnic.		
4.	She	(bring) her famous meatballs.		
5.	He	(grill) steak for two hours.		
6.	The guests	(arrive) while we were setting up.		
7.	We	(play) music during the BBQ.		
8.	They	(eat) all the desserts.		
M	odal Verbs			
Should/Must/Ought to: Healthy Meat Choices				
1.	You	(choose) lean meats for a healthy diet.		
2.	The butcher	(provide) fresh meat every day.		
3.	We	(check) the expiration dates.		
4.	You	(avoid) processed meats.		
5.	The chef	(use) organic ingredients.		
6.	They	(label) the meat products clearly.		
7.	We	(consider) vegetarian options.		
8.	The restaurant	(offer) gluten-free meat alternatives		

Passive Voice

Pre	esent Simple Passive: Meat Pr	ocessing
1.	The meat	(process) in a factory.
2.	Sausages	(make) from pork and spices.
3.	Bacon	_ (smoke) to add flavor.
4.	The beef	(raise) on local farms.
5.	Chicken	(package) for distribution.
6.	Meatballs	(cook) in the oven.
7.	Ham(cure) with salt and sugar.
8.	Turkey	_ (roast) for the holiday dinner.
Co	ountable/Uncountable Nou	ins
Me	eat and Food	
1.	I need	chicken for this recipe.
2.	There's	_ delicious meat sauce in this pasta.
3.	The butcher sells	beef and pork.
4.	We bought	sausages for the BBQ.
5.	The restaurant serves	meat and vegetables.
6.	I love	steak with garlic butter.
7.	The chef uses	fresh herbs and spices.
8.	We need	eggs for the meatballs.
Cł	noose the Correct Word	
Me	eat-Related Vocabulary	
1.	The butcher sells	(beef/veal/pork) steaks.
2.	I prefer	_ (chicken/turkey/duck) for holidays.
3.	The recipe requires	(ground/minced/chopped) meat.
4.	The BBQ will have	(sausages/burgers/steaks) available.
5.	The chef recommends	(roasting/grilling/baking) the meat.
6.	The meatballs are made from	(beef/pork/lamb).
7.	The restaurant serves	(organic/free-range/grass-fed) beef.
8.	The meatloaf needs	(baking/roasting/grilling) for 30 minutes.

Teacher's Key

Verb Tenses

Present Simple vs. Present Continuous: Meat Consumption

- 1. I eat (eat) meat for dinner every Friday.
- 2. They *produce* (produce) organic meat at their farm.
- 3. She *is trying* (try) vegan meat alternatives.
- 4. We **buy** (buy) beef from the local butcher.
- 5. He *cooks* (cook) steak every Sunday.
- 6. The restaurant **serves** (serve) vegetarian options.
- 7. My family *has* (have) roast chicken on holidays.
- 8. The chef *is preparing* (prepare) meatballs for the party.

Past Simple vs. Past Continuous: BBQ Memories

- 1. We had (have) a BBQ last weekend.
- 2. They were cooking (cook) burgers when it started raining.
- 3. I made (make) salad for the picnic.
- 4. She **brought** (bring) her famous meatballs.
- 5. He grilled (grill) steak for two hours.
- 6. The guests arrived (arrive) while we were setting up.
- 7. We *played* (play) music during the BBQ.
- 8. They ate (eat) all the desserts.

Modal Verbs

Should/Must/Ought to: Healthy Meat Choices

- 1. You **should** (choose) lean meats for a healthy diet.
- 2. The butcher **must** (provide) fresh meat every day.
- 3. We **should** (check) the expiration dates.
- 4. You **should** (avoid) processed meats.
- 5. The chef **must** (use) organic ingredients.
- 6. They **must** (label) the meat products clearly.
- 7. We **should** (consider) vegetarian options.
- 8. The restaurant *ought to* (offer) gluten-free meat alternatives.

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Passive Voice

Present Simple Passive: Meat Processing

- 1. The meat *is processed* (process) in a factory.
- 2. Sausages are made (make) from pork and spices.
- 3. Bacon is smoked (smoke) to add flavor.
- 4. The beef *is raised* (raise) on local farms.
- 5. Chicken *is packaged* (package) for distribution.
- 6. Meatballs are cooked (cook) in the oven.
- 7. Ham *is cured* (cure) with salt and sugar.
- 8. Turkey *is roasted* (roast) for the holiday dinner.

Countable/Uncountable Nouns

Meat and Food

- 1. I need **some** chicken for this recipe.
- 2. There's <u>a</u> delicious meat sauce in this pasta.
- 3. The butcher sells **some** beef and pork.
- 4. We bought **some** sausages for the BBQ.
- 5. The restaurant serves **some** meat and vegetables.
- 6. I love a steak with garlic butter.
- 7. The chef uses **some** fresh herbs and spices.
- 8. We need **some** eggs for the meatballs.

Choose the Correct Word

Meat-Related Vocabulary

- 1. The butcher sells **beef** (beef/veal/pork) steaks.
- 2. I prefer turkey (chicken/turkey/duck) for holidays.
- 3. The recipe requires *ground* (ground/minced/chopped) meat.
- 4. The BBQ will have **sausages** (sausages/burgers/steaks) available.
- 5. The chef recommends *grilling* (roasting/grilling/baking) the meat.
- 6. The meatballs are made from **beef** (beef/pork/lamb).
- 7. The restaurant serves organic (organic/free-range/grass-fed) beef.
- 8. The meatloaf needs **baking** (baking/roasting/grilling) for 30 minutes.