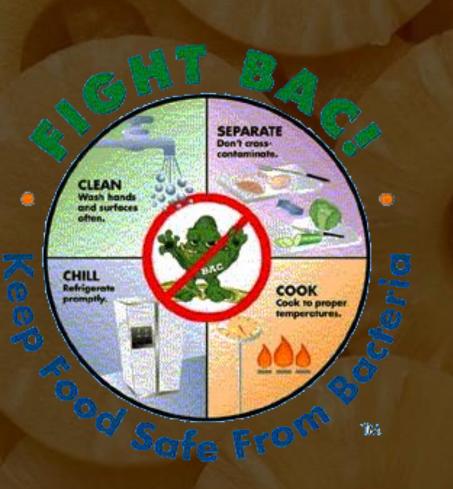
WAYS TO KEEP FOOD SAFE



Voice of America Special English Program

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Ideas and project coordination

D m i t r i y K l i m e n t y e v

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Cracked by Ghost

Start

WAYS TO KEEP FOOD SAFE

Listening Part 1

Listening Part 2



WAYS TO KEEP FOOD SAFE

Listening Part 1

Listening Part 2



Return to the previous activity

Listen to part 1 of the radio program on how to keep food safe and get ready to answer the following questions:

- 1. What is the first thing to be done with vegetables to avoid the risk of food poisoning?
- 2. Where is it recommended to keep vegetables?
- 3. Why is it important to keep cellars dark?
- 4. What kind of food can be kept in cloth bags?
- 5. Why is it advisable to hang bags with food in the air?
- 6. How can we keep milk longer?



Listen to the second part of the radio program and determine if the following statements are true or false:

- 1. Fats must be kept in a cool place in open containers.
- 2. Fats should be kept in containers made of light-colored glass.
- 3. It is better to keep fats in containers made of iron or copper.
- 4. Tin containers are unsuitable for keeping fresh bread.
- 5. It is important that insects cannot get to the bread.
- 6. It is dangerous to eat food from a leaking or swollen can.

