



# ENGLISH EXERCISES

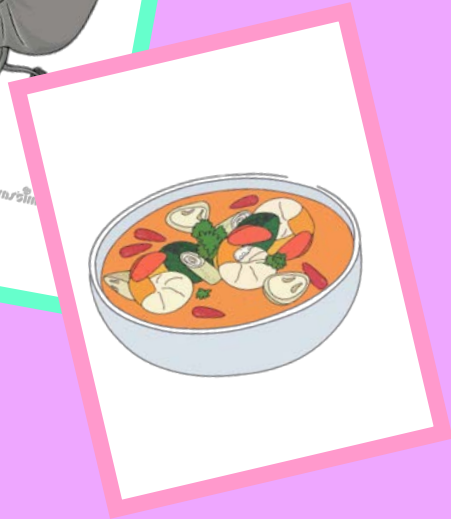
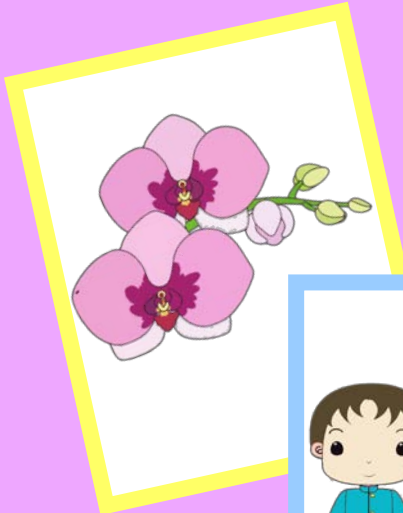


Let's go to ASEAN

FOR MATTAYOMSUKSA

4

Mattayomwanonniwat school



## ASEAN National food

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Mattayomwanonniwat school

The Secondary Educational Service Office Area 23

The Ministry of Education





**Explanation: Choose the best answer and cross out in the answer sheet.**

1. Spicy Soup with Prawns is the name given to a very popular Thai soup that is hot, spicy and sour. What is the name of this food?
  - a. Amok
  - b. Adobo
  - c. Ambuyat
  - d. Tom Yum Goong
2. **Laksa** is spicy noodle that is popular in .....
  - a. Vietnam.
  - b. Brunei
  - c. Singapore
  - d. Laos
3. It is coconut milk rice with dried anchovies. Serve hot or cold with fried peanuts, crispy anchovies, cucumber slices, boiled eggs and sweet chilli paste. What is the name of this food?
  - a. Amok
  - b. Nasi Lemak
  - c. Ambuyat
  - d. Tom Yum Goong
4. What is the national food of Laos?
  - a. Amok
  - b. Nasi Lemak
  - c. Ambuyat
  - d. Chicken soup
5. What is the national food of Brunei?

- a. Amok
  - b. Nasi Lemak
  - c. Ambuyat
  - d. Chicken soup
6. It's fish mixed with curry sauce( kroeung), coconut milk and steamed in a boat made origami fashion from a banana leaf. What is the name of this food?
- a. Amok
  - b. Nasi Lemak
  - c. Ambuyat
  - d. Chicken soup
7. What is the national food of Myanmar?
- a. Nem
  - b. Nasi Lemak
  - c. Ambuyat
  - d. Lahpet
8. What is the national food of Vietnam?
- a. Nem
  - b. Nasi Lemak
  - c. Ambuyat
  - d. Lahpet
9. It is vegetable salad with peanut sauce. It is usually served with tomato wedges, bean sprouts, tofu, cabbage and boiled eggs. What is the name of this food?
- a. Nem
  - b. Gado-Gado
  - c. Ambuyat
  - d. Lahpet
10. What country is served this national food below?
- a. The philippines

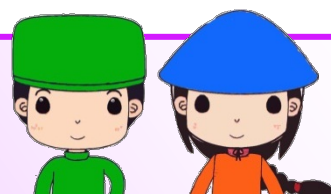


- b. Brunei
- c. Singapore
- d. Laos



Name ..... No. ....

No.	Choices			
	a	b	c	d
1				
2				
3				
4				
5				
6				



7				
8				
9				
10				



### Language Focus 1

#### National food of Thailand



**Tom Yum Goong** (Thai Spicy Soup with Prawns) is the name given to a very popular Thai soup that is hot, spicy and sour. It is made with prawns. It gives a delicious and unusual taste of being hot whilst slightly sour. The basic ingredients are lemongrass, galangal, kaffir lime leaves, fish sauce, red chillies, Thai chilli paste, lime juice, mushrooms and tomatoes.

#### National food of Philippines

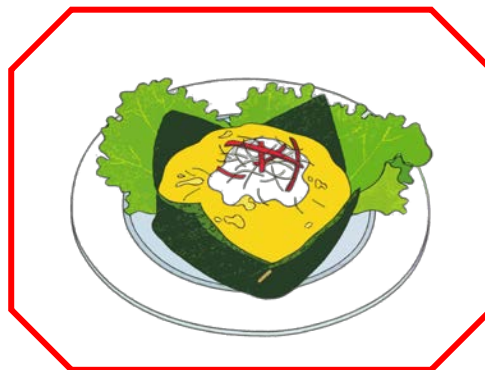


**Adobo** is the most popular Filipino dish. It can be made with either chicken or pork, but it is typically made with chicken. It is easily cooked by adding the pork and chicken to the pan. Then add 2 cups of water, 1/4 cup of soy sauce, vinegar, paprika and the bay leaves. After that bring to a boil and cover and simmer for 30 minutes or when meat is tender. It is typically served with steamed white rice.



### Language Focus 2

### National food of Cambodia



**Amok** is a traditional Cambodian dish. It's fish mixed with curry sauce( kroeung), coconut milk and steamed in a boat made origami fashion from a banana leaf.



### National food of Brunei

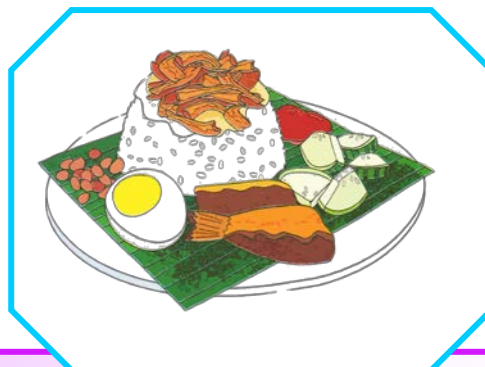


**Ambuyat** is considered the most popular delicacy in Brunei. It is made from sago and eaten by dipping a serving in a hot and thick sauce called cacah. Ambuyat, in replacement of rice, is served with a minimum of three main and side dishes.



Language Focus 3

### National food of Malaysia



**Nasi Lemak** is one of the well-known dishes from Malaysia. It is Malaysian coconut milk rice with dried anchovies. Serve hot or cold with fried peanuts, crispy anchovies, cucumber slices, boiled eggs and sweet chilli paste.

National food of Singapore



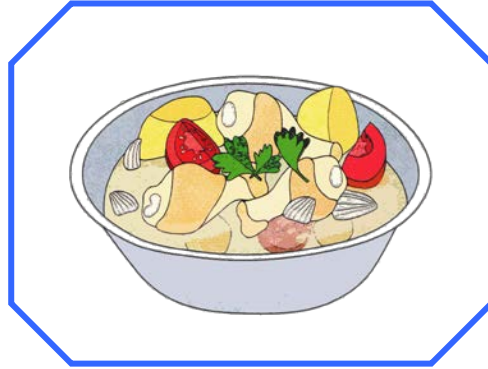
**Laksa** is spicy noodle that is popular in Singapore. It is a noodle dish in coconut milk and curry soup.



Language Focus 4



## National food of Laos



**Chicken soup** is a traditional Lao dish. Lemongrass, basil leaves, garlic and onions are important ingredients. Undoubtedly, Lao food is one of the greatest and healthiest cuisines with many types of fresh herbs.

## National food of Vietnam



**Nem** is one of Vietnam's favourite dishes. It is very easy to prepare. Ingredients used for Nem comprise of lean minced pork, sea crabs or unshelled shrimps, mushroom, dried onion, duck eggs, pepper, salt and different kinds of seasoning. All are mixed thoroughly before being wrapped with transparent rice paper into small rolls. These rolls are then fried in boiling oil.



## Language Focus 5

### National food of Myanmar



**Lahpet** is a national dish of Myanmar. It is served traditionally in a shallow lacquer ware dish called lahpet ohk with a lid and divided into small compartments - pickled tea is laced with sesame oil in a central compartment surrounded, in their own compartments, by other ingredients namely crisp fried garlic, peas and peanuts, toasted sesame, crushed dried shrimp, preserved shredded ginger and fried shredded coconut.

### National food of Indonesia



**Gado-Gado** is one of the well-known dishes from Indonesia. It is vegetable salad with peanut sauce. It is usually served with tomato wedges, bean sprouts, tofu, cabbage and boiled eggs.



**Directions:** Mark the sentences as True ( T ) or False ( F )

- ..... 1. Thai spicy Soup with Prawns is Tom Yum Goong.
- ..... 2. Adobo is the most popular Filipino dish.
- ..... 3. Amok is a traditional Cambodian dish mixed with fish sauce.
- ..... 4. Ambuyat is the most popular delicacy in Brunei.
- ..... 5. Nasi Lemak made from coconut milk rice with dried anchovies.
- ..... 6. Laksa is a noodle of Singapore.
- ..... 7. Nem is popular dish of Laos.
- ..... 8. The national dish of Myanmar is Gado Gado.

..... 9. The national dish of Indonesia is Lahpet.

..... 10. Thai soup that is hot spicy and sour.



**Directions:** Match the vocabulary with their meaning.

**Column A**

.....1. Tom Yum Goong

.....2. Adobo

.....3. Amok

.....4. Ambuyat

.....5. Nasi Lemak

**Column B**

a. National dish of Laos.

b. National dish of Indonesia.

c. National dish of Myanmar.

d. National dish of Vietnam.

e. National dish of Singapore.

.....6. Laksa

f. National dish of Malaysia.

.....7. Nem

g. National dish of Brunei.

.....8. Lahpet

h. National dish of Cambodia.

.....9. Gado-Gado

g. National dish of Philippines.

.....10. Chicken soup

h. National dish of Thai.



**Directions :** Spell check the vocabulary. One word in each list is spelled incorrectly. Circle it and write it correctly.

1. a Prawns
- b Poppular
- c Pork

2. a cimner
- b typically
- c steamd

3. a mixed  
b curry sauce  
c spici

4. a consider  
b minimum  
c replacement

5. a noodle  
b curry soup  
c peanut

6. a crispy  
b anchovie  
c seasoning

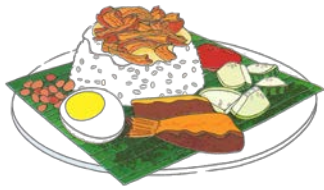


### Exercise 4

**Directions:** Look at the pictures of food and match them with the country they are from.

Brunei	Cambodia	Indonesia	Laos	Malaysia
Myanmar	Philippines	Singapore	Thailand	Vietnam























Exercise 5



Directions: Fill the name of countries in the blank.

1. Lahpet National food of .....

2. Laksa National food of .....

3. Nasi Lemak National food of .....

4. Nem National food of .....

5. Chicken Soup National food of .....

6. Tom Yum Goong National food of .....

7. Adobo National food of .....

8. Gado - Gado National food of .....

9. Ambuyat National food of .....

10. Amok National food of .....



## Exercise 6

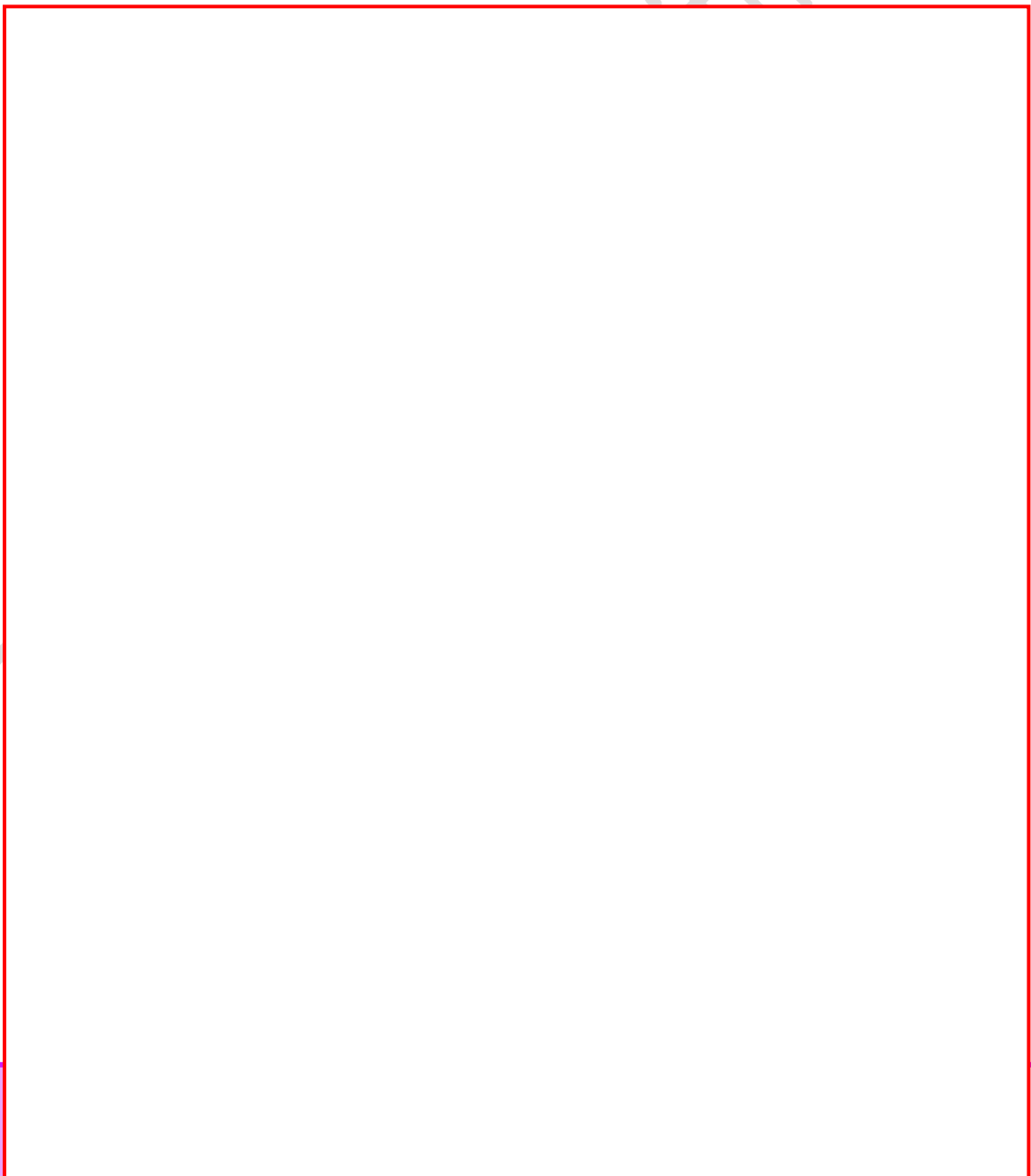
**Directions:** Choose the appropriate word for each blank. You can use each word only one time.

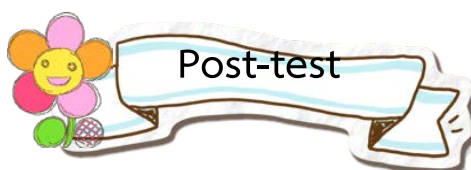
pork	ginger	coconut milk	sago	sea crabs
basil leaves	banana leaf	bean sprout	prawns	curry soup

1. Ambuyat is made from .....
2. Amok is fish mixed with curry sauce, coconut milk and steamed in a boat made from a .....
3. Gado-gado is vegetable salad with peanut sauce and served with ....., cabbage, and boiled egg.
4. Chicken soup is Laos dish make from lemongrass, ....., garlic, and onion.
5. Nasi Lemak is Malaysian dish of ....., rice with dried anchovies.
6. The ingredients used to cook Nem are lean minced pork, ..... or unshelled shrimp, mushroom, dried onion, duck eggs, pepper, salt and different kinds of seasoning.
7. The Filipino food is Adobo, can be made with chicken or .....
8. The noodle dish of coconut milk and ..... from Singapore is called Laksa.
9. Thailand's national food is Tom Yum Goong. It is made with .....
10. The traditional food of Myanmar is Lahpet. The ingredients are garlic, peas, peanut, shrimp, ....., and coconut.



Directions: write mind mapping to summarize about the ASEAN National foods.





**Explanation: Choose the best answer and cross out in the answer sheet.**

1. Spicy Soup with Prawns is the name given to a very popular Thai soup that is hot, spicy and sour. What is the name of this food?
  - a. Amok
  - b. Adobo
  - c. Ambuyat
  - d. Tom Yum Goong
2. **Laksa** is spicy noodle that is popular in ..... .
  - a. Vietnam.
  - b. Brunei
  - c. Singapore
  - d. Laos
3. It is coconut milk rice with dried anchovies. Serve hot or cold with fried peanuts, crispy anchovies, cucumber slices, boiled eggs and sweet chilli paste. What is the name of this food?
  - a. Amok
  - b. Nasi Lemak

- c. Ambuyat
  - d. Tom Yum Goong
4. What is the national food of Laos?
- a. Amok
  - b. Nasi Lemak
  - c. Ambuyat
  - d. Chicken soup
5. What is the national food of Brunei?
- a. Amok
  - b. Nasi Lemak
  - c. Ambuyat
  - d. Chicken soup
6. It's fish mixed with curry sauce( kroeing), coconut milk and steamed in a boat made origami fashion from a banana leaf. What is the name of this food?
- a. Amok
  - b. Nasi Lemak
  - c. Ambuyat
  - d. Chicken soup
7. What is the national food of Myanmar?
- a. Nem
  - b. Nasi Lemak
  - c. Ambuyat
  - d. Lahpet
8. What is the national food of Vietnam?
- a. Nem
  - b. Nasi Lemak
  - c. Ambuyat
  - d. Lahpet




**No.2**
**0**

9. It is vegetable salad with peanut sauce. It is usually served with tomato wedges, bean sprouts, tofu, cabbage and boiled eggs. What is the name of this food?

- a. Nem
- b. Gado-Gado
- c. Ambuyat
- d. Lahpet

10. What country is served this national food below?

- a. The philippines
- b. Brunei
- c. Singapore
- d. Laos



Name ..... No. ....

No.	Choices			
	a	b	c	d


**No.2**
**1**

1				X
2			X	
3		X		
4				X
5			X	
6	X			
7				X
8	X			
9		X		
10	X			


**Exercise 1 (Answer)**

**Directions:** Mark the sentences as True ( T ) or False ( F )

.....F..... 1. Thai spicy Soup with Prawns is Tom Yum Goong.

.....T..... 2. Adobo is the most popular Filipino dish.


**No.2**
**2**

.....F..... 3. Amok is a traditional Cambodian dish mixed with fish sauce.

.....T..... 4. Ambuyat is the most popular delicacy in Brunei.

.....T..... 5. Nasi Lemak made from coconut milk rice with dried anchovies.

.....T..... 6. Laksa is a noodle of Singapore.

.....F..... 7. Nem is popular dish of Laos.

.....F..... 8. The national dish of Myanmar is Gado Gado.

.....F..... 9. The national dish of Indonesia is Lahpet.

.....T..... 10. Thai soup that is hot spicy and sour.



### Exercise 2 (Answer)

**Directions:** Match the vocabulary with their meaning.





Column A

Column B

.....j.....1. Tom Yum Goong

..... i..... 2. Adobo

..... h .....3. Amok

..... g.....4. Ambuyat

..... f.....5. Nasi Lemak

..... e .....6. Laksa

..... d.....7. Nem

..... c .....8. Lahpet

..... b.....9. Gado-Gado

..... a.....10. Chicken soup

a. National dish of Laos.

b. National dish of Indonesia.

c. National dish of Myanmar.

d. National dish of Vietnam.

e. National dish of Singapore.

f. National dish of Malaysia.

g. National dish of Brunei.

h. National dish of Cambodia.

g. National dish of Philippines.

h. National dish of Thai.



**Directions:** Spell check the vocabulary. One word in each list is spelled incorrectly. Circle it and write it correctly.

1.    a    Prawns  
      b    Poppular  
      c    Pork

.....Popular.....

2.    a    cimner  
      b    typically  
      c    steamed

.....simmer.....

3.    a    mixed  
      b    curry sauce  
      c    spici

.....spicy.....

4.    a    consider  
      b    minimum  
      c    repracement

.....replacement.....

5.    a    nooddle  
      b    curry soup  
      c    peanut

.....noodle.....

6.    a    crispy  
      b    anchovie  
      c    seasoning

.....anchovies.....



## Exercise 4 (Answer)

**Directions:** Look at the pictures of food and match them with the country they are from.

Brunei

Cambodia

Indonesia

Laos

Malaysia

Myanmar

Philippines

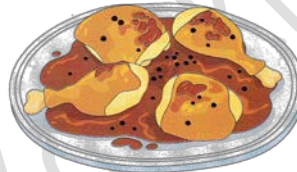
Singapore

Thailand

Vietnam



Malaysia



Philippines



Thailand



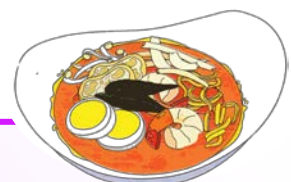
Brunei



Vietnam



Cambodia





Myanmar

Laos

Singapore



### Exercise 5 (Answer)

**Directions:** Fill the name of countries in the blank.

1. Lahpet National food of ..... Myanmar .....

2. Laksa National food of ..... Singapore .....

3. Nasi Lemak National food of ..... Malaysia .....

4. Nem National food of ..... Vietnam .....

5. Chicken Soup National food of ..... Laos .....

6. Tom Yum Goong National food of ..... Thailand .....

7. Adobo National food of ..... Philippines .....

8. **Gado - Gado** National food of ..... **Indonesia** .....
9. **Ambuyat** National food of ..... **Brunei** .....
10. **Amok** National food of ..... **Cambodia** .....


**Exercise 6 (Answer)**

**Directions:** Choose the appropriate word for each blank. You can use each word only one time.

pork      ginger      coconut milk      sago      sea crabs  
 basil leaves      banana leaf      bean sprout      prawns      curry soup

1. Ambuyat is made from .....**Sago**.....
2. Amok is fish mixed with curry sauce, coconut milk and steamed in a boat made from a .....**Banana leaf**.....
3. Gado-gado is vegetable salad with peanut sauce and served with **...bean sprout....**, cabbage, and boiled egg.



4. Chicken soup is Laos dish make from lemongrass, .....**basil leaves**....., garlic, and onion.
5. Nasi Lemak is Malaysian dish of .....**coconut milk**....., rice with dried anchovies.
6. The ingredients used to cook Nem are lean minced pork, .....**sea crabs**..... or unshelled shrimp, mushroom, dried onion, duck eggs, pepper, salt and different kinds of seasoning.
7. The Filipino food is Adobo, can be made with chicken or .....**pork**.....
8. The noodle dish of coconut milk and .....**curry soup**..... from Singapore is called Laksa.
9. Thailand's national food is Tom Yum Goong. It is made with .....**prawns**.....
10. The traditional food of Myanmar is Lahpet. The ingredients are garlic, peas, peanut, shrimp, .....**ginger**....., and coconut.

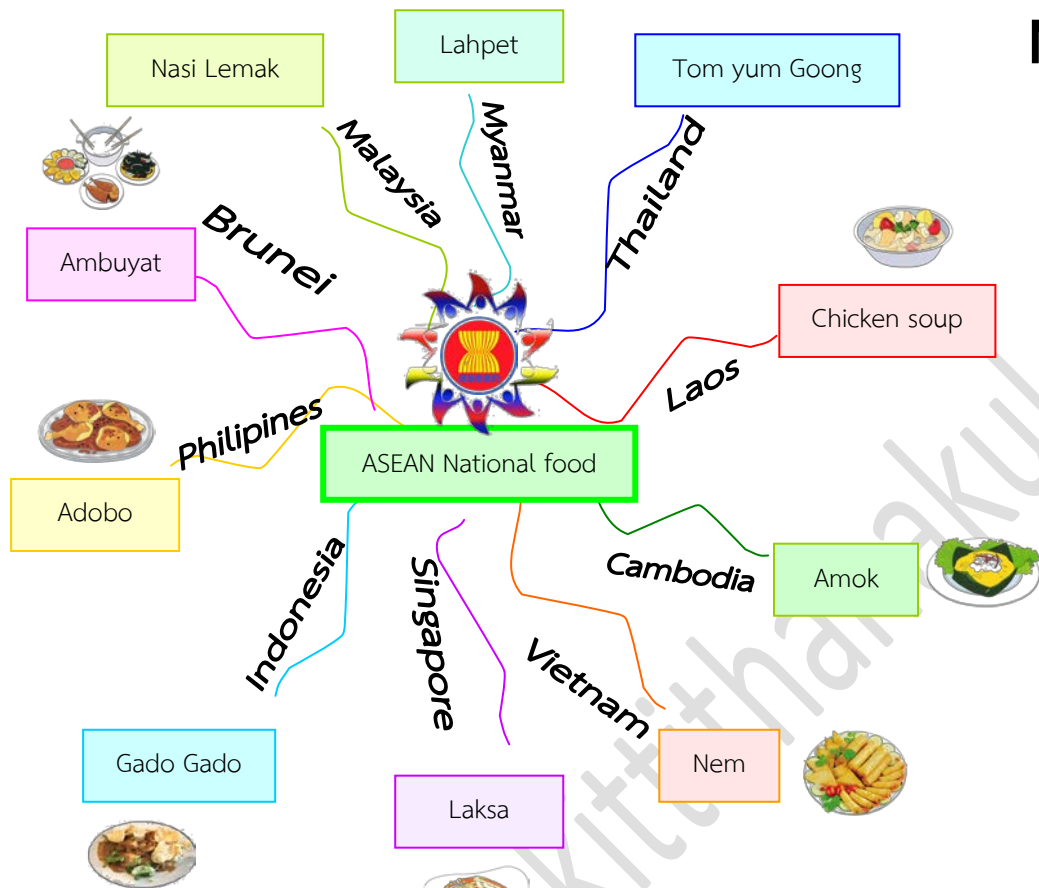


### Exercise 7 (Answer)

**Directions:** write mind mapping to summarize about the ASEAN National food.

### Guideline





ขึ้นอยู่กับดุลยพินิจของครูผู้สอน



## Introduction

English exercises focusing on Content-based Instruction: Let's go to ASEAN was created by Mattayomwanonniwat school Curriculum for teaching English Subject for

students in Mattayomsuksa 4. The objectives of this innovation are 1) to develop English comprehension in topic of ASEAN, 2) to prepare to join to ASEAN Community in 2015, 3) to study in a higher level and, 4) to apply the knowledge for using in daily life.

I hope that English exercises focusing on Content-based Instruction: Let's go to ASEAN will be useful to people who want to improve their English skills and prepare to join the ASEAN Community as well.

Thananya Kongkittithanakul



Content



Introduction	1
Content	
Pre - test	1
Answer sheet	3
Language Focus 1	4
Language Focus 2	5
Language Focus 3	6
Language Focus 4	7
Language Focus 5	8
Exercise 1	9
Exercise 2	10
Exercise 3	11
Exercise 4	12
Exercise 5	13
Exercise 6	14
Exercise 7	15
Post – test	16
Answer Pre-test, Post-test	18
Answer Exercise 1-7	19-25
Bibliography	





## The usage of exercises for student

English exercises focusing on Content-based Instruction: Let's go to ASEAN in English for Mattayomsuksa 4 consists of 7 units;

- Unit 1: ASEAN information
- Unit 2: ASEAN national flags
- Unit 3: ASEAN national currencies
- Unit 4: ASEAN national costumes
- Unit 5: ASEAN national food
- Unit 6: ASEAN national flowers
- Unit 7: ASEAN national animals



## Component of the exercises

Each unit includes;

1. The name of unit.
2. Introduction
3. Content
4. The usage of exercises for student.
6. Language Focus and exercises.
7. Test.



## Using steps

1. Read the name of unit, the use of exercises for student



**No.3**

**3**

2. Do the activities on the exercises.
3. Follow the teacher's recommendations.
4. Consult the teacher when you don't understand or have problems.
5. Do the test in each unit.

Thananya Kongkittithanakul