

Describe a person who enjoys cooking for others (喜欢做饭的人)

You should say:

Who this person is

What he or she likes to cook

Who he or she cooks for,

And explain why he or she enjoys cooking

知识点:

- **Signature dish:** 拿手菜
- **好吃的几种表达:**
Delicious, scrumptious, incredible, amazing, SO GOOD, out of this world, better than those top-notch restaurants
- **Cook up a storm:** 带着能量和热情大做一场盛宴
Rob was in the kitchen cooking up a storm.
- **The real deal:** 最好吃正宗的美味 (也指某人、某物特别一流水平)
This Italian restaurant is the real deal. Their pasta tastes just like it does in Italy.
- **Hit the spot:** 形容好吃的食物特别令人满足, 正中下怀
After a long hike, a hot bowl of soup really hit the spot.
- **A party in your mouth:** 美食的不同滋味在嘴里开 party
The blend of spices in this curry creates a real party in your mouth.
- **Nurturing our souls:** 滋润灵魂
Grandma's chicken soup always feels like it's nurturing our souls, especially when we're sick.
- **Spice things up:** 增加佐料, 提升风味 (也指在生活里给一些事情增加趣味)
Let's spice things up with some chili flakes to give this pasta a kick.
- **Follow a recipe to a T:** 一步一步严格跟着菜谱走
When baking a cake, it's essential to follow the recipe to a T to get the perfect result.
- **Whip something up:** 快速利索地准备一顿饭
I can whip up a delicious omelette in no time for a quick breakfast.

- **Simmer down:** 慢慢降温, 小火炖 (也指情绪慢慢降温)

After bringing the soup to a boil, reduce the heat and let it simmer down for 20 minutes.

So, the first person comes to my mind is my grandmother (第一个想到的是我的祖母) . She has this incredible knack for (非常有天赋于做某事) cooking and making everybody happy with her food. She's the real deal in the kitchen.

My grandma mainly cooks Chinese cuisines. Oh man, she has so many signature dishes (拿手菜) : from soup (烫) to stew (炖菜) , from noodles to dumplings (饺子) . Her duck soup is my favorite. It is legendary (传奇的) , out of this world (美味无边际) . It tastes even better than those top-notch restaurants (比餐馆都好吃) . I'm not even kidding (我没开玩笑) . The flavors of ginger (生姜) , garlic (大蒜) , and soy sauce (酱油) dancing together: it's like a party in your mouth (嘴里的 party) . Especially when I feel cold and sick, her warm and tasty duck soup can always lighten up my mood (点亮我的心情) and hit the spot (正中下怀, 给予我满足) .

She loves cooking for her family, especially her grandchildren. My cousins and I all loved her food when we were little. We still do. It's a shame that (很遗憾) we don't visit her that often anymore these days (如今) . But from time to time, we see her on holidays and someone's birthday. She still offers to cook up a storm (大烧特烧) for us, even at the age of 80.

Moving on to the reason why she loves cooking, well, it's not just about satisfying our stomachs; it's also about nurturing our souls (滋养灵魂) . She is and always will be the caregiver (照料者) in our big family. And

She always puts family first (家庭第一) . Cooking is her way of showing love (是她展示爱的方式) . I mean, when you've had a long day (漫长一天过后) , and you walk into her kitchen, the smell of the food will make you forget everything.

So, yeh, that's my grandma. Thank you for your time.

Part3:

1. What do we need to prepare when we need to cook?

So the first thing we need to do is to decide what kind of dish or dishes we want to make. And then, we need to gather all the necessary ingredients and spices (食材和香料) . And next, we need to make sure that we have the proper tools and utensils/cookers (厨具) and the recipe in hand (手中有菜谱) which we can find either from a cookbook (烹饪书) or all the free recipes online. And finally, we can just start cooking by following the steps. That's the basic prep work (准备工作) for cooking.

(罗列)

2. Do you agree that food is an important part of Chinese festivals and ceremonies?

Oh yeah for sure, I agree. This idea applies to (适用到) almost every culture worldwide (全世界范围内的其他文化) because food is essential to everyone's life, right? During Chinese festivals and traditional ceremonies, the major theme (主题) is always to sit down at the same table, and enjoy a scrumptious meal together (一起享受绝美的一餐) . It's the perfect reason to bring people together (把人团结到一起) , celebrate the occasion (庆祝场合) , practice gratitude (实践感恩) and enjoy each other's

company (享受陪伴). The delicious food makes the moment even more unforgettable. Food really bonds people together. (原因)

3. Which dishes are a must at festivals?

Wow it's really hard to answer this question because there are countless (数不清的) dishes served at festivals based on different regions and specific celebrations. What I can tell you is what are the must-haves on each festival. For example, during Chinese New Year (春节), people must have dumplings as they symbolize wealth and prosperity; And during the mid-autumn festival (中秋节), eating mooncakes is the must-do. And Mooncakes symbolize family reunion and togetherness (团圆, 在一起). And during the Dragon Boat Festival (端午), people must have zongzi which are pyramid-shaped rice dumplings (金字塔型的米饺子) that are super tasty. So, it's really hard to sum up (总结). (举例子)

4. Should students learn to cook at school?

I think schools can offer cooking and baking courses as an option (提供烹饪课、烘焙课作为选择) for students, not necessarily a compulsory course (必修课), but an elective one (可选的). I see cooking as a very useful life skill (生活技能) that most students (and to be honest, most people) should master. It can help students develop a sense of independence (发展独立性) and learn to eat healthy and also on a budget (带预算吃饭过日子). Many parents are of the opinion that (带这样的观点), for students, all they need to do and focus on is their academic performance (学术表现). But I don't see it that way (我不那么看). I see a school as a place that helps students prepare for the future. And the future includes being able to feed themselves and take care of themselves. So, I think it's a good idea for students to at least have the option (有选择性) to learn to cook at school. (让位驳斥)

5. Do you think cooking should be a compulsory or an elective course question why?

和上一题大同小异

6. Are there any differences between cooking today and in the past?

Oh yeah 100%. There are huge differences between cooking today and in the past. Back in the days (过去), like my grandmother's generation, cooking was often more laboring-tense (重体力的) and relying on open flames (依赖明火). It was more time-consuming and energy-consuming (花时间、花精力). Not to mention, it required a lot of experience and techniques to make the food delicious. Let's just say (咱们就这么说吧), it wasn't something super easy or enjoyable. Whereas nowadays, I can say that cooking can almost be a fun thing to do. And even a cooking newbie (做饭新手) can make some good food with the help of technology. We have all the kitchen devices and technologies such as microwaves, ovens, grillers, blenders, mixers and even self-cooking machines. I'm not even joking (我可没开玩笑), sometimes I open a bottle of red wine (开一瓶红酒), sipping my wine (小口抿着我的酒) while cooking. That's how relaxed I can be in the kitchen. So yeh, the difference is definitely day and night (白天黑夜之别). (时间分层)

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