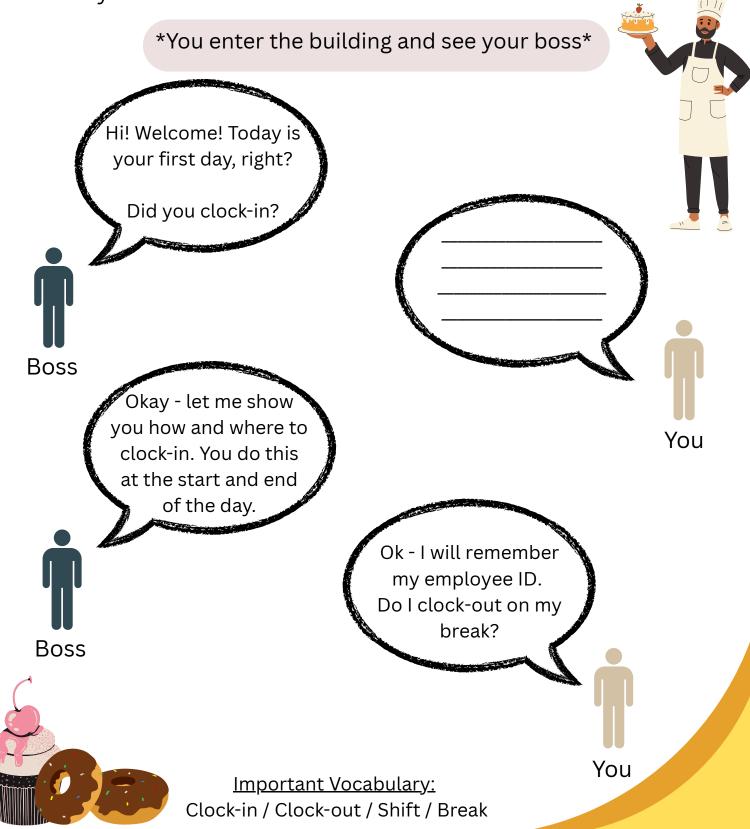
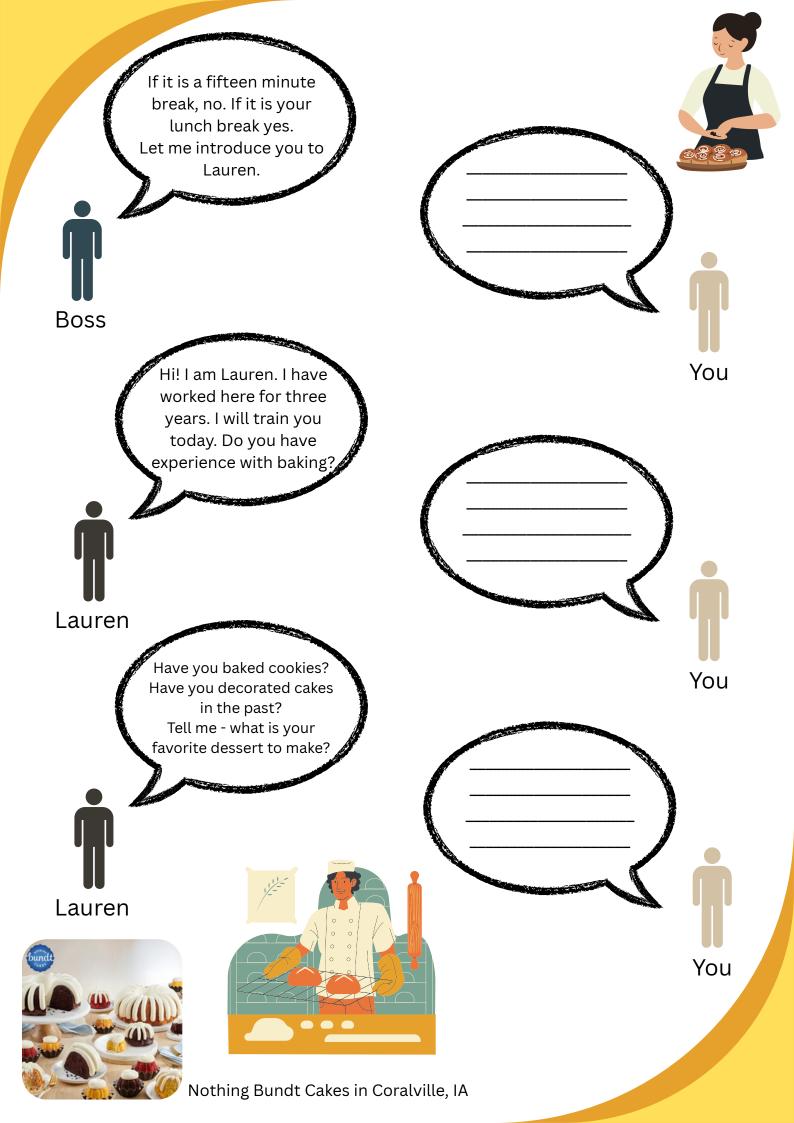
Conversation Practice

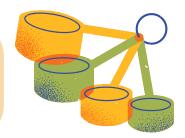
The worksheet will help you practice realworld conversations. Read the story and fill in the blanks.

Story: You start a new job today. This is your first day at the bakery. In the past, you worked at restaurants and cafes, but still you have a lot to learn.



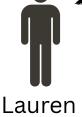


Culture Tip: If you want to work in a bakery or kitchen in the U.S., you need to learn about U.S. measurements. Typically, we do not weigh ingredients. We use cups, quarts, gallons, teaspoons, and tablespoons. This might be different at different jobs.



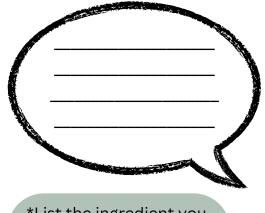
That is great! I have lots of good memories with delicious desserts from my family too.
Let's try to make some simple chocolate chip cookies! Here is the recipe.







You can find the dry ingredients like flour and salt over here. We keep the ingredients in bins with labels. The wet or cold ingredients are in the refridgerator.



List the ingredient you need. Ask where the ingredients are





You get all the ingredients and measure them correctly. It is time to start making the cookies. Ask how to use the stand mixer.





Deluxe Cakes & Pastries on Summit St., Iowa City, IA

