OPEN CLOZE EX. 5: ANSWER SHEET

Complete the following text, putting **ONE appropriate** word in each gap.Consider both **grammar and meaning.**

**SCIENCE IN THE KITCHEN**

We all enjoy food, and (0) …*GOING*…. out to eat is a pleasure that many of us (1) …*LOOK*… forward to. To add to the experience, chefs are always searching (2) …*FOR*… new flavours and dishes to amaze and delight the customers in (3) …*THEIR*… restaurants. Some chefs are trying to experiment with food, and come up with alternative ways (4) …*OF*… cooking. They have turned (5) …*TO*… science for their inspiration. They work on the theory that we are all conditioned to expect certain foods to go together, and because of (6) …*THIS/THAT*… we can’t accept different combinations of food even (7) …*THOUGH*… there is no real reason for not putting (8) …*THEM*… together. This explains people’s reluctance to eat chocolate (9) …*WITH*… fish, for example.

However, if foods have similar chemicals in them (10) …*THEY*… should taste good in the same dish. A group of researchers took time to analyse a range of ingredients scientifically, and (11) …*AS*… a result of their research, they matched up a selection of ingredients that make surprisingly tasty combinations, (12) …*SUCH*… as smoked bacon and egg ice cream. One chef (13) …*WHO*… has taken this approach very seriously puts together caviar and white chocolate, and makes biscuits flavoured with coffee and garlic. (14) …*THESE/THE*… biscuits are very popular in his restaurant!