

**1. Match the words in the text with the correct definition.**

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|---------------------------------------|--|
| 1. <input type="checkbox"/> soggy     | a) to fill something until it is full  |
| 2. <input type="checkbox"/> to shrink | b) to repair a hole in something by putting a piece of something else over it            |
| 3. <input type="checkbox"/> partly    | c) to become smaller, or to make something smaller, through the effects of heat or water |
| 4. <input type="checkbox"/> to stuff  | d) too wet and soft  |
| 5. <input type="checkbox"/> to patch  | e) not completely  |

**2. Answer the questions. Give short answers.**

1. Why do food stylists use many tricks?

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2. What do the food stylists do to make chicken look better?

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3. Why do stylists use a special spray on bread?

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4. Write another tool that you think a food stylist can use to make food look better?

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