Suggested answers only

and cups

Sensory Language



A place is more than what you can SEE. Keep your mind open and try to HEAR, SMELL, TASTE and FEEL it.

Task 2: Revise Sam's dining review by adding more sensory descriptions to help readers understand his excitement. The Topic sticky notes and symbols may help you. You finally got the chance to eat at Hong Kong's hottest new restaurant, Dim Sum One. Write a review for Eat & Drink, an online food guide that allows users to write their own reviews. Write about what you liked, what you didn't like and if you would recommend this restaurant. Sam's draft dining review: Sam You can choose to write about any of the following in your review. 11 I liked the environment How did the \$33 dining hall look? \$3 though it was a bit noisy. What could you 333 The dining hall looked Food 353 353 Eat & Drink nice with some lanterns. 33 you hear? -53 Name: Dim Sum One === I liked the food, too. -Type of Cuisine: Chinese dim sum = The spring rolls were Best for: Children/Family Romantic Date Business Special Occasions really yummy. They went Writing topic taken from Paper 2 of the 2020 HKDSE English Language Examination ©HKEAA = = well with the vinegar dip. How did the spring 23 rolls look and taste? Task 1: Complete the bubbles below with words to describe what you could see, hear, smell, 83 2 taste and feel at Dim Sum One. What was the texture of the spring How did the vinegar_ smell of food and drinks - fruity, garlicky, lemony, minty, peppery, smoky The food/drinks smelt aromatic/fragrant/ décor, colour of furniture, food presentation refreshing. a brightly-lit dining hall with flaming red The food/drinks had a/an pungent/ revolting/rancid/unpleasant smell. freshly-fried golden brown crab cakes - the restaurant was jam-packed with Chris people a **charred** pork chop taste and flavour of food and drinks bitter, mellow, savoury, spicy, tangy, tart the **briny tang/flavour** of the scallops - the winey taste of the drunken chicken The food was appetising/delectable/finger-**Dim Sum** licking/palatable/refreshing/scrumptious I found the dish too bland/gamy/fishy. One - The food tasted awful/disgusting. nvironment and human noise/sounds in the restaurant a buzzy atmosphere with people chatting and texture and temperature of food and drinks - buttery, fizzy, flaky, fluffy, foamy, moist, spongy cold melodious/relaxing/rhythmic traditional Chinese - steaming hot, lukewarm, icy cold instrumental music - crispy, crunchy, juicy, silky, tender the deafening/ear-splitting voices a piece of **succulent** meat clashing and breaking/shattering of plates - The soup was smooth and creamy. The texture and

The food was oily, soggy and tough.

the meat.

- I didn't like the chewy/rubbery texture of

An amazing dining experience (6 days ago)

I liked the environment. The dining hall was brightly-lit with rows of **flaming red** lanterns hanging down from the (a) atmosphere made the place an ceiling. The buzzy ideal location for gatherings with family and friends. Though sometimes it could get a bit too **noisy** hear my friends clearly, I think that's typical of a popular Chinese restaurant.

The food did not disappoint me. The **golden-brown** spring . They were <u>crispy</u> (M) on rolls were so scrumptious the outside and **moist** on the inside. The vinegar dip might smell a bit <u>pungent</u> , but it was a perfect match for the spring rolls and increased my appetite.

Task 3: Chris had a terrible dining experience at *Dim Sum One* last week. Write a short review on the dining environment and food for him/her.



temperature of food

and drinks can be felt

by hand and mouth.

What a disappointment!!! (7 days ago)

I visited Dim Sum One last week. The dining hall was pretty small. At the time I arrived, it was <u>jam-packed</u> with customers sitting back to back. The <u>deafening</u> () voices of diners filled the whole restaurant and definitely ruined my appetite.

I only ordered the signature dishes – spring rolls and baked barbecued pork buns. To my disappointment, the spring rolls were not <u>crunchy</u> (M) at all. They were so _ soggy and <u>oily</u> that I could tell they were prepared hours ago. The baked barbecued pork buns were no better. They were and hard , bland wondered why people recommended them and described them as 'steaming hot and tasty with a crispy top'! What's worse, the filling smelt <u>rancid</u> (\ \ \ \ \) and I spat the meat out in disgust after the first bite. I complained to the manager and swore that I would never set foot in this restaurant again.

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