

Super English



Level 7 - Unit 1 - Lesson 2 Street Food Culture



The Evolution of Street Food



Read the text and explain the words in bold.

Street food isn't just about grabbing a quick bite—it's an adventure for your **taste buds** and a **sneak peek** into a culture's heart. Found in bustling markets, street corners, and food trucks around the world, street food connects history, flavors, and community. But it's not without its **quirks**—whether it's health risks, surprising ingredients, or the economics behind it, street food has stories to tell.

What is a possible health risk of street food?



Where It All Began



Read the text and explain the words in bold.

Why has street food remained popular for so many centuries?



Street food **dates back** thousands of years. In ancient Egypt, vendors sold fried fish to busy workers, while in ancient Greece and Rome, people bought bread, olives, and hot sausages from street stalls. In medieval China, street **vendors** sold noodles and dumplings to busy workers. These vendors were **lifesavers** for people without time or kitchens to cook at home. Street food was cheap, convenient, and delicious—qualities that have kept it popular for centuries.

The Thrill of the Unknown



Read the text and explain the words in bold.

Trying street food can feel a bit like **rolling the dice**. Will it be the best thing you've ever tasted, or will you regret it later? For people seeking new experiences, trying street food can feel like **embarking** on a mini adventure. Will that skewer be delicious or too spicy to handle? The slight risk adds to the fun.

But with adventure comes caution. Eating street food can carry risks like foodborne illnesses if the food isn't prepared safely. It's important to choose vendors who keep their cooking areas clean and have a lot of customers (a sign that the food is fresh).



Why would having a lot of customers be sign the food is fresh?

Idioms

Match the idioms to their meanings.

1. Food for thought
2. Have a lot on your plate
3. Selling like hotcakes
4. A recipe for disaster
5. Bite off more than you can chew
6. Spice things up

- To take on more than you can handle.
- Something that makes you think or gives you ideas to consider.
- To make something more exciting, interesting, or lively.
- A situation that is likely to go badly.
- To have many responsibilities or tasks to deal with.
- Something that is selling very quickly or is very popular.

The Melting Pot of Street Food



Read the text and explain the words in bold.

In New York City, USA, street food is fast, diverse, and deeply tied to its immigrant history. Vendors offer everything from pretzels and hot dogs to halal chicken and rice. But selling food on NYC streets isn't as simple as parking a cart and **firing up** the grill—vendors need permits that are limited and expensive, sometimes costing thousands of dollars. **Hygiene** is heavily regulated, with surprise inspections **keeping vendors on their toes**. Despite the rules, New Yorkers love their street food, queuing up rain or shine for gourmet tacos, falafel wraps, and artisanal doughnuts.



What do you think are the pros and cons of government regulations?

The Sidewalk Kitchen



Read the text and explain the words in bold.

Would you enjoy sitting on plastic stools and eating some street food with your friends or family?

In Saigon (Ho Chi Minh City), Vietnam, street food is the **beating heart** of daily life. Sidewalks transform into mini-restaurants where vendors sell bánh mì, pho, and fresh spring rolls. The government has tried to regulate the **chaotic sprawl** of food carts, but the culture of eating on the street is so **deeply ingrained** that it's hard to enforce. Here, it's about more than the food—it's a social experience. People gather at tiny plastic tables, chatting over iced coffee and bowls of noodle soup. The low cost and incredible variety make Saigon one of the best cities in the world for street food lovers.



Coffee's Arrival in Europe



Read the text and answer the questions.

In India, street food is a chaotic, flavorful adventure. From Mumbai's spicy pav bhaji to Delhi's crispy golgappa, every region has its own specialties. Hygiene here is a **mixed bag**, with some stalls **meticulously** clean and others... not so much. This has led to the nickname "Delhi Belly" for those who aren't careful. But **savvy** street food lovers know how to navigate the risks, looking for freshly prepared dishes and piping-hot food to minimize trouble. The sheer variety and bold flavors of Indian street food keep people coming back for more, even if it's a bit of a gamble.



How does the article suggest you look for to minimize problems with the food? Why would this help?

Street Food - Role-Play



Take turns being the vendor and the customer.

Conversation 1: Ordering a taco

Vendor: Hi there! What can I get you?

Customer: Hi! Can I have one beef taco, please?

Vendor: Sure! Would you like it with everything—salsa, cilantro, and lime?

Customer: Yes, everything, please. And could you make it extra spicy?

Vendor: You got it! Anything else?

Customer: No, that's all. How much is it?

Vendor: That'll be \$3.

Customer: Here you go. Thanks!

Vendor: Thank you! Your taco will be ready in a moment.

Strange Street Foods



Read about 'coffee culture' in different places.

Balut

- **Origin:** The Philippines
- **What's strange:** Balut is a fertilized duck egg that's boiled and eaten straight from the shell. Inside, you'll find a partially developed duck **embryo**, complete with feathers and bones. Many people are hesitant to try it because of its unusual appearance, but locals love it for its rich, savory flavor. It's commonly sold by street vendors at night.
- **Fun fact:** Many locals believe balut provides energy and is often paired with beer or spicy vinegar.



The Infamous Balut:
A Philippine Street Food

1. What is an embryo?
2. Would the appearance deter you from trying it?

See you next time!



GOOD BYE!

