



B2 -

Cooking with the passive voice

Identify and correctly use passive voice in the present simple, past simple, and with modals.

Warm-up discussion

1. What's your favourite dish to cook or eat?
2. Who usually cooks in your home?
3. Have you ever followed a recipe in English?



Identify the cooking verbs



What is the active —and— passive voice?



Active voice VS. passive voice

Voice	Structure	Example
Active	Subject + verb + object	<i>“The chef cooks the pasta.”</i>
Passive	Object + form of ‘to be’ + past participle (+ by agent)	<i>“The pasta is cooked (by the chef).”</i>

Active voice:

Used when the subject (doer) is important. For clear, direct sentences. Common in everyday conversation.

Passive voice:

Used when the object or action is more important. When the doer is unknown, unimportant, or obvious. To sound more formal or objective (common in academic or scientific texts, and news reports).

Tense comparison

Voice	Active	Passive
Present simple	<i>They make bread.</i>	<i>Bread is made.</i>
Past simple	<i>He cleaned the kitchen.</i>	<i>The kitchen was cleaned.</i>
Future (will)	<i>They will deliver the food.</i>	<i>The food will be delivered.</i>
Present perfect	<i>She has written the recipe.</i>	<i>The recipe has been written.</i>
Modal + base verb	<i>You should refrigerate leftovers.</i>	<i>Leftovers should be refrigerated.</i>



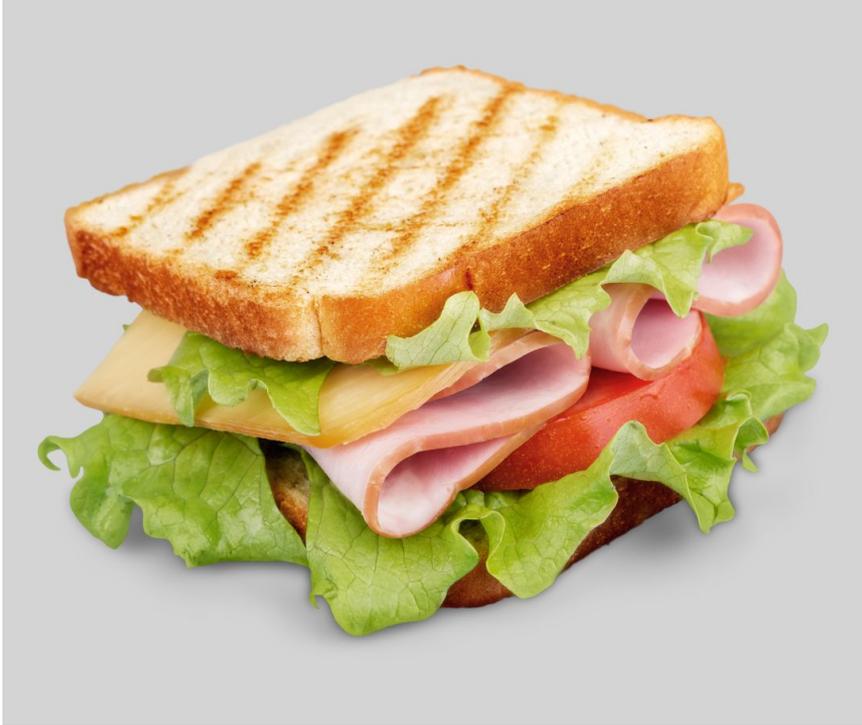
Matching activity: Cooking verbs

1. Boil
2. Chop
3. Fry
4. Grill
5. Bake
6. Roast
7. Steam
8. Simmer
9. Whisk
10. Knead
11. Pour
12. Season
13. Blend



- A. To beat something like eggs or cream quickly with a utensil.
- B. To cook something with the heat from boiling water.
- C. To cook something in a hot oven (especially meat or vegetables) with oil.
- D. To mix ingredients until smooth (e.g., in a blender)
- E. To cook in an oven using dry heat.
- F. To mix or work dough using your hands.
- G. To cook something in hot bubbling water.
- H. To cut something into smaller pieces using a knife.
- I. To carefully transfer a liquid from one container to another.
- J. To cook food gently just below boiling point.
- K. To cook using direct heat, often over a flame.
- L. To cook food in oil or fat, usually in a pan.
- M. To add herbs, salt, or spices to enhance flavour.

The Story of the Sandwich



The sandwich was invented in the 18th century by John Montagu, the 4th Earl of Sandwich. It is believed that he asked for meat to be placed between slices of bread so he could eat while gambling. Today, sandwiches are eaten all over the world and are made in countless ways. In many places, they are sold in vending machines or delivered to your home.

Kitchen safety

Complete the text using the correct passive voice:

Before cooking, hands ___ (wash). Sharp knives ___ (keep) away from children. If oil is too hot, burns ___ (cause) easily. Food ___ (not / leave) out of the fridge for too long.”



Active to passive conversion

Transform these active sentences into passive:

1. They boil the potatoes.
2. The chef prepared the dessert.
3. You must clean the oven.
4. They are chopping the vegetables.



Reorder the words – Passive voice in cooking

Instructions: Rearrange the words to form correct passive voice sentences related to cooking.

1. chopped / are / The / onions / finely
2. heated / is / The / pan / before / used
3. served / with / salad / is / The / usually / fish
4. in / are / spices / added / often / Curries
5. cooked / The / slowly / is / stew / for / two / hours
6. The / oven / at / 180°C / preheated / is
7. oil / used / not / should / be / too / much
8. placed / is / on / The / rice / the / plate
9. by / was / cake / The / decorated / the / children
10. into / mixture / poured / is / The / a / baking / dish



Making scrambled eggs

Instructions: Fill in the blanks with the correct passive form of the verbs in brackets. Pay attention to the sequence indicators ('first', 'then', 'next', 'finally').

First, the eggs _____ (crack) into a bowl. A pinch of salt and pepper _____ (add), and the mixture _____ (whisk) well. Next, a non-stick pan _____ (heat) over medium heat. A small amount of butter _____ (place) in the pan and allowed to melt. Then, the egg mixture _____ (pour) into the pan. Using a spatula, the eggs _____ (stir) slowly until they start to set. After that, the heat _____ (reduce), and the eggs _____ (cook) gently for another minute. Finally, the scrambled eggs _____ (serve) hot, with toast or fresh herbs on top.

Pair speaking activity: Describe a recipe using the passive voice

Instructions:

1. Choose a dish. Each pair chooses a simple dish (e.g., pancakes, pasta, salad, smoothie, etc.).
2. Plan the recipe (5–7 steps). Partners discuss and write down 5–7 steps of how the dish is made, using the passive voice. Remember to use sequencing words like: “First”, “Next”, “Then”, “After that”, and “Finally”.
3. Take turns presenting your recipe.





Thank you for your support.

YouTube: @elucidatedenglish