



EMG Education

Grade 10
Self-study pack

10th February 2020

Please use this workbook to study at home during the school cancellations. You can print it and write the answers on the paper, or complete the work in your notebook.

LISTENING PART 1

A brief history of video games.

Watch the following video by typing this into the address bar:

<https://www.youtube.com/watch?v=GoyGlyrYb9c>

Listen and complete the sentences below. Write no more than **THREE words** for each answer. One mark will be awarded for each answer.

1. The first video games were born upon
2. The first arcade games were released in
3. The 1980s were a decade.
4. was one of the first interactive adventure games.
5. is a famous fictional plumber.
6. *Tetris* was..... for players.
7. In the 1990s, adventure games became more popular thanks in part to.....
8. *Doom*.....the first person shooter genres popularity.
9. The *Nintendo 64* was launched.....
10. *Resident Evil* threw..... to the forefront.

Part 2

Listen again and answer the following questions.

Indicate your answers by circling the correct letter.

11. When *Grand Theft Auto* was released in 1997, it was considered...
- A: Family friendly entertainment
 - B: The worst game ever made
 - C: A contentious issue
12. *The Legend of Zelda: Ocarina of Time* was...
- A: Universally loved
 - B: Universally hated
 - C: Universally despised
13. The early years of the new millennium were a noteworthy time for games on which platform?
- A: Xbox
 - B: PS2
 - C: PC
14. *Splinter Cell* was primarily focused on which type of game-play?
- A: High-tech role-play
 - B: Stealth
 - C: Cooperative
15. In 2006, what game became the bestselling of all time?
- A: Gears of War
 - B: Super Mario Bros
 - C: Wii Sports
16. *Minecraft's* huge success can be largely attributed to which factors of the game?
- A: Graphics and exploration
 - B: Exploration and cooperation
 - C: Graphics and cooperation

Restaurant Review: Poke Saigon

“Poke” (pronounced poh-keh) in Hawaiian means “to cut crossways into sections,” and refers to the glistening cubes of raw fish that serves as the centerpiece of a quintessential Hawaiian dish created by Japanese immigrants to the island.

It is typically served in a bowl with rice piled with fresh raw fish and a plethora of tasty toppings and sauces. The owner of **Poke Saigon** discovered the dish in California and believed the citizens of Ho Chi Minh would definitely embrace the idea—and he was right.

Opened for just a few months, the place is bustling with diners eager to try this new trend. Located in an iconic old building on 42 Nguyen Hue in District 1, it’s a quaint space on the second floor, a perfect addition to the collection of wonderful boutique shops and restaurants that share this real estate.

Fresh does not even come close to describe the level of dedication Emmanuel, the owner, puts into sourcing his ingredients. Before opening he went on a two-month long venture to find the freshest raw fish in Saigon, meaning fish that has not broken the frozen chain from packaging in Norway or Japan all the way to the process of retailing. The vegetables are sourced from the most reliable local markets, and he will soon start bringing produce directly from the mountains of Dalat.

We tried two very contrasting versions of the poke bowl, which you build through 5 steps in the following order (a 2-scoop bowl costs VND150,000; VND30,000 for an additional scoop):

1. Base: sushi rice, brown rice, mixed salad, half sushi rice and half salad, and half brown rice – half salad
2. Poke (fish): salmon, ahi tuna, spicy tuna, shrimp (served with pickled onions and cucumbers)
3. Sauces: shoyu, spicy mayo, goma sesame, wasabi mayo, among others
4. Toppings: avocado 10k+, topiko 10k+, pomelo, tomatoes, pineapple, edamame, radish, mushrooms and cilantro to name a few
5. Crisps: fried onion, fried garlic, nori, ginger, togorashi, white sesame, black sesame

We chose two bowls, mine came with a sushi rice base and as the main star of the bowl. I chose a mix of half ahi tuna and half spicy tuna. After a quick consultation with the chefs I asked for the wasabi mayo. They took the two types of tuna and mixed them with pickled veggies and sauce before adding them to the bowl of rice. I chose edamame, avocado, radish, topiko and cilantro as toppings, followed by fried garlic, togarashi and black and white sesames to garnish on top.

It was truly a thing of beauty and a testament to Poke’s dedication to finding and sourcing the best possible ingredients. It was one of the most vibrantly fresh bowl of deliciousness we had eaten. The fresh fish mixed beautifully with all the ingredients, producing a taste explosion I hadn’t experienced in a while. The dish was entirely unique.

My lunch companion went the more “alternative” route, which might have made the founding fathers of poke roll over in their graves, but it was equally fantastic. This came with a mixed salad and brown rice base, followed by a glistening assortment of salmon with gomae sesame sauce. For this one we became emboldened and asked for an assortment of every topping they had. After this the overstuffed bowl received a treatment of fried onions, togarashi and both sesames. Again the ingredients worked together like a fine tuned orchestra, because of the contrasting base it produced different results in terms of flavor and texture from the sushi-based bowl, it was yet another fantastic finish. With more of a sweeter taste throughout thanks to the sauces and salmon, it was wonderfully satisfying coupled with the crunch of the lettuce and toppings.

If you like delectable, scrumptious, mouthwatering food and if you love sushi, come try this wonderful eatery and you won’t be left disappointed.

Questions 1-10

Answer the following questions. For each question write no more than THREE words taken from one point in the text.

- 1. Who is credited with inventing Poke?
.....
- 2. How many toppings and sauces are typically served in a bowl?
.....
- 3. Where did the restaurant owner first come upon the meal?
.....

4. How long has Poke been open?

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5. Where does the restaurant owner plan on getting his ingredients in the near future?

.....

6. What makes up the base of a bowl?

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7. What type of ingredients does Poke find and source?

.....

8. What did the writer experience while at the restaurant?

.....

9. How much Salmon did her lunch partner eat?

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10. How does the writer describe the food?

.....

11. The writer uses an excellent stylistic feature (simile) in this article to describe how the different ingredients complemented each other. Locate it in the text and in your own words, describe what it means and the effect it has on the reader.

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EMG EDUCATION

Writing

Write an email to your friend about what you did over the Tet holiday.

In your email you **must** write:

- How you celebrated the new year
- What food you ate
- Your thoughts and feelings at that time

You **must** write between **75 and 100 words only.**

Remember:

- To write in an informal style
- To write in the past tense
- To use paragraphs
- To include descriptive adjectives
- To use stylistic features (*similes, alliteration, personification, etc*)

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