

Present simple passive - questions

Exercise 5. Make questions in the passive to complete the dialogue with Ken Fry, the manager in KFP. _____

How are fried potatoes made in KFP (Kentucky Fried Potatoes)?

Interviewer: Your fried potatoes have just won the industry award for the best producer in the United States. What's behind your success?

Ken Fry: It's simple - the best potatoes, the best recipe and hard work.

Interviewer: Where? (your potatoes - grow)

Ken Fry: In our fields in Washington.

Interviewer: How? (they - store)

Ken Fry: We put them in special textile bags.

Interviewer: into small or big pieces? (your potatoes - cut)

Ken Fry: Machines cut them into very small pieces.

Interviewer: first? (the potatoes - peel)

Ken Fry: Yes, of course. Otherwise they are a bit bitter.

Interviewer:before you fry them? (they - cook)

Ken Fry: We don't cook them, we parboil them.

Interviewer: in vegetable oil? (they - fry)

Ken Fry: We always fry them in the mixture of vegetable oil and butter.

Interviewer: When? (flavourings and salt - add)

Ken Fry: We only add salt, no flavourings.

Interviewer: And before you fry them? (the salt - add)

Ken Fry: We add the salt after we fry the potatoes.

Interviewer: And my last question. How often
in your family? (Kentucky Fried Potatoes - eat)

Ken Fry: Do you really want to know? We never eat them. We prefer rice and pasta.

Answer key

Exercise 5

How are fried potatoes made in KFP (Kentucky Fried Potatoes)?

Interviewer: Your fried potatoes have just won the industry award for the best producer in the United States. What's behind your success?

Ken Fry: It's simple - the best potatoes, the best recipe and hard work.

Interviewer: Where are your potatoes grown?

Ken Fry: In our fields in Washington.

Interviewer: How are they stored?

Ken Fry: We put them in special textile bags.

Interviewer: Are your potatoes cut into small or big pieces?

Ken Fry: Machines cut them into very small pieces.

Interviewer: Are the potatoes peeled first?

Ken Fry: Yes, of course. Otherwise they are a bit bitter.

Interviewer: Are they cooked before you fry them?

Ken Fry: We don't cook them, we parboil them.

Interviewer: Are they fried in vegetable oil?

Ken Fry: We always fry them in the mixture of vegetable oil and butter.

Interviewer: When are flavourings and salt added?

Ken Fry: We only add salt, no flavourings.

Interviewer: And is the salt added before you fry them?

Ken Fry: We add the salt after we fry the potatoes.

Interviewer: And my last question. How often are Kentucky Fried Potatoes eaten in your family?

Ken Fry: Do you really want to know? We never eat them. We prefer rice and pasta.