

**1 Life-skills reading**

Location of Vocational Classes					
	North Centre	South Centre	West Centre	Downtown Centre	East Centre
Auto Mechanics	■	■	■		
Certified Nursing Assistant	■	■	■	■	■
Food Service Worker	■	■	■		■
Hospitality and Tourism	■				
Office Systems	■	■	■		■
Retail		■		■	
Welding	■		■		
Workplace Readiness	■	■	■	■	■

**A Read** the questions. Look at the chart. Circle the answers.

- Where are the most vocational classes offered?
  - Downtown Centre
  - North Centre
  - South Centre
  - West Centre
- Where are the fewest vocational classes offered?
  - Downtown Centre
  - North Centre
  - South Centre
  - West Centre
- Workplace Readiness is offered at which of the following sites?
  - Downtown Centre only
  - East Centre and West Centre only
  - North Centre and South Centre only
  - all sites
- Which vocational class is only offered at one site?
  - Certified Nursing Assistant
  - Hospitality and Tourism
  - Retail
  - Welding
- You want to work in a hotel. Which class is appropriate for you?
  - Hospitality and Tourism
  - Office Systems
  - Retail
  - Welding
- You want to study computers. Which class is appropriate for you?
  - Auto Mechanics
  - Food Service Worker
  - Hospitality and Tourism
  - Office Systems

**B Talk** with a partner. Ask and answer your own questions about the chart.

**1 Life-skills reading****A Number of Reasons to Live Green****150**

percent more energy is used by regular lightbulbs than energy-efficient (compact fluorescent) bulbs.

**1,500**

litres of water are wasted every month when you have a leaky faucet.

**1,000**

years is how long plastic bottles take to decompose in landfills.

**550**

kilograms of organic garbage are thrown out by the average North American in a year.

**43,000**

kilograms of pollution are produced by driving a car for one year.

**14,000,000**

trees are cut down to produce the 10,000,000,000 paper bags that North Americans use every year.

**A Read** the questions. Look at the chart. Circle the answers.

- How long do plastic bottles remain in landfills?
  - 34 years
  - 1,000 years
  - 1,200 months
  - none of the above
- What does the number 43,000 represent?
  - kilograms of organic garbage thrown out
  - kilograms of smog from factories
  - kilograms of pollution from a car in one year
  - none of the above
- The number 1,500 represents \_\_\_\_ .
  - dollars
  - litres
  - months
  - days
- How much organic garbage is thrown out each year by the average North American?
  - 150 kilograms
  - 500 kilograms
  - 550 kilograms
  - 43,000 kilograms
- How many paper bags do North Americans use every year?
  - 10,000,000
  - 14,000,000
  - 10,000,000,000
  - 14,000,000,000
- What can you do to help the environment?
  - Recycle plastic bottles.
  - Fix faucets that leak.
  - Replace regular lightbulbs with energy-efficient ones.
  - all of the above

**B Talk** with your classmates. What do you do in your home to “live green”?

**1 Life-skills reading****Pumpkin Pie**

Preparation time: 15 minutes

Cooking time: 50 minutes

8 ounces	1 pre-made pie crust	
	1 pkg. cream cheese, softened	250 g
2 cups	canned pumpkin, mashed	500 ml
¼ tsp.	salt	1 ml
1 cup	sugar	250 ml
	1 egg plus 2 egg yolks, beaten	
1 cup	heavy cream	250 ml
¼ cup	melted butter	60 ml
1 tsp.	vanilla extract	5 ml
½ tsp.	ground cinnamon	2 ml
¼ tsp.	ground ginger, optional	1 ml

1. Preheat oven to 350° F (175° C).
2. Beat the softened cream cheese.
3. Add the pumpkin and beat until blended.
4. Then add the salt and sugar, and beat until blended.
5. Then add the egg mixed with the yolks, cream, and melted butter, and beat until blended.
6. Finally, mix in the vanilla, cinnamon, and ginger.
7. Pour the filling into the pre-made pie crust, and bake for 50 minutes, or until the centre is firm.
8. Set the pie on a wire rack, and cool until it is room temperature. Cut into slices and serve with whipped cream or ice cream.

**Serves 6–8 people.****A Read** the questions. Look at the recipe. Circle the answers.

1. How much sugar do you need to make the pie?
  - a. ¼ cup
  - b. ½ cup
  - c. 1 cup
  - d. 2 cups
2. What is the total cooking time for the pie?
  - a. 10 minutes
  - b. 15 minutes
  - c. 30 minutes
  - d. 50 minutes
3. Which of the following statements is true?
  - a. Soften the butter.
  - b. Use 1 cup of milk.
  - c. Use 1 stick of butter.
  - d. Beat the eggs.
4. What should you do after you blend the cream cheese and pumpkin?
  - a. Add the salt and sugar.
  - b. Bake the pie.
  - c. Add the eggs.
  - d. Pour the filling into the pie crust.
5. How many people does this recipe serve?
  - a. 1–2
  - b. 3–4
  - c. 5–6
  - d. 6–8
6. Which ingredient is not required?
  - a. vanilla
  - b. ginger
  - c. cinnamon
  - d. cream cheese

**B Talk** with a partner. What is a traditional meal or recipe for a celebration in your native country? Describe the meal or recipe to your partner.