**Unit 16**

**How to do it right (34)**

**1.**

- Right! This morning we have to prepare the lunch vegetables. So I’ll show you what to do. First, you must wash your hands. Over there, in the hand basin. Let’s start with the carrots. Peel them like this.

- Is this OK?

- Fine. Then we have to julienne the carrots, cut them into little sticks like this. I’ll do that. You salt and wash the new potatoes. Slice the big ones in half.

- Do we have to scrape them?

- No, we don’t. We boil them with the skins on.

- Good.

- Then I’ll chop the onions and you can do the broccoli. You have to break it into florets and wash it well in cold water. It mustn’t cook for long, only 4 or 5 minutes. Then strain it into a colander.

- OK.

**2.**

- Hi, Petra. my name is Lyn. First, we have to strip the beds: sheets, pillow cases, everything. Put the dirty linen in the laundry bag, here. You do that and I’ll clean the bathroom. Everything must be spotless.

- Fine. Do we have to change the towels every day?

- No. Only if guests leave the on the floor. But we have to replace the complimentary toiletries every day. They’re all on the trolley. So shampoo, bath/shower gel and body lotion.

- Mmm. They look nice.

- Yes, they’re really very good.