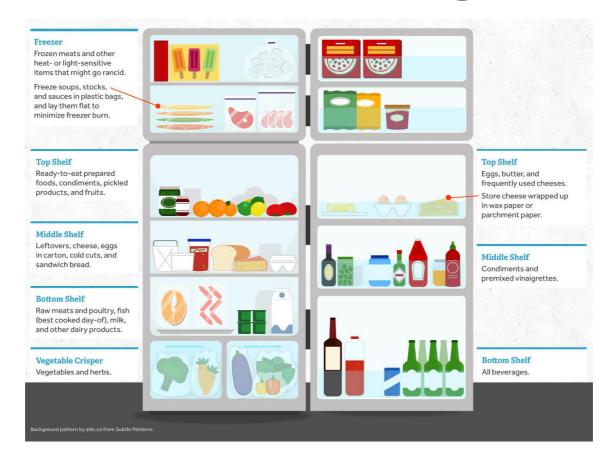


# BLOG READING (TEXTO E VOCABULÁRIO)

# The Food Lab: How to Organize Your Refrigerator for Better Food Storage



Like cell phones and clean underwear, a refrigerator is one of those things that you never really **consider** the importance of until it stops doing its job (like mine did last week). Organizing your fridge for maximum **efficiency**—in terms of food **shelf life**, **food safety**, and easy access to the things you reach

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for most—should be a top priority. It'll make all of your cooking projects go faster and more easily, and having more fun in the kitchen inevitably leads to more cooking. That's a good thing in my book.

(Esse texto e imagem foi extraído do site <a href="https://www.seriouseats.com/2017/07/how-to-organize-refrigerator-efficient-safe-food-storage.html">https://www.seriouseats.com/2017/07/how-to-organize-refrigerator-efficient-safe-food-storage.html</a>. Para acessar o texto completo e completar a atividade proposta, basta clicar no link acima).

### **VOCABULARY**

**Consider:** to spend time thinking about a possibility or making a decision.

### Ex.:

Don't make any decision before you've considered the situation. Have you considered what you'll do if you don't get the job?

## + ing verb:

We're considering selling the house.

She's being considered for the job.

I'd like some time to consider before I make a decision.

**Efficiency:** the good use of time and energy in a way that does not waste any.

### Ex.:

What is so impressive about their society is the efficiency of the public services.

**Shelf life:** the shelf life of a product, especially food, is the length of time that it can be kept in a shop or at home before it becomes too old to sell or use.

**Food safety:** Food safety refers to the conditions and practices that preserve the quality of food to prevent contamination and food-borne illnesses. The Food Safety and Inspection Service of the USDA educates consumers about the importance of safe food handling and how to reduce the risks associated with foodborne illness.

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