

Time Reading
Street Food

Starting time: _____

1. Street Food in Ancient Rome

Street food is not a new idea. People have been buying food on the street for thousands of years. In ancient Rome, street food was a very important part of daily life.

Rome was a big, crowded city. At its **peak**, over one million people lived there. Most of these people were poor. They mostly lived in small apartment buildings which did not have kitchens. Cooking fires were very dangerous in such crowded places. Because of this, most Romans could not cook at home.

Instead, Romans bought their food on the street. The city had thousands of small food **counters** called thermopolia. The word comes from Greek and means “a place where hot things are sold.” A thermopolium had a stone **counter** with large **clay** pots built into it. These pots kept food warm all day. Customers could walk up, point at what they wanted, and eat on the street.

The menu was simple. Romans ate bread, olives, cheese, and soup. They also ate sausages and fried fish. Wine was popular too. Prices were low, so even the poorest people could eat well.

Archaeologists have found more than a hundred thermopolia in the ancient city of Pompeii. In 79 AD, a volcano destroyed Pompeii. Because the city was buried so quickly, many thermopolia are very well **preserved**. Some even had food still inside the pots when archaeologists found them.

The next time you buy food from a street **stall** or food truck, remember the Romans. They were doing the same thing over 2,000 years ago. *(255 words)*

Finishing Time: _____

Reading Time: _____

Part 1: Answer these questions. Do not look back at the passage

1. **T / F** Romans bought street food because most of them could not cook at home.
2. **T / F** The word thermopolium comes from Latin and means “a place where food is stored.”
3. **T / F** Thermopolia used clay pots to keep food cold until customers arrived.
4. **T / F** At its peak, Rome had a population of over one million people.
5. **T / F** Archaeologists found thermopolia in the ruins of Pompeii.
6. **T / F** Pompeii was destroyed by a flood in 79 AD.

Part 2: Circle the word or phrase that is closest in meaning to the **bold** word from the passage.

- peak:** lowest point, highest point, oldest period, poorest time
- counters:** cooking stations, storage rooms, serving surfaces, eating areas
- clay:** made of metal, made of glass, made of wood, made of earth
- preserved:** badly damaged, hard to find, newly rebuilt, in good condition
- stall:** outdoor food stand, large indoor shop, moving food cart, covered food hall

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2. The Taco

The taco is one of the most popular street foods in the world. At its most basic, it is a small corn or wheat **tortilla** folded around a **filling**. The **filling** can be almost anything — grilled meat, fried fish, beans, or vegetables. A little onion, some fresh herbs, and a squeeze of lime juice finish it off. Simple, fast, and delicious.

Tacos come from Mexico, where people have been eating corn tortillas for thousands of years. The word "taco" first appeared in the late 1800s. At that time, taco sellers were common on the streets of Mexico City. Most of these sellers were women. They carried their food in baskets and sold tacos to workers for a few coins. City officials sometimes tried to move them off the streets, but the sellers always came back.

In the early 1900s, Mexican immigrants brought tacos to the United States. For many years, most Americans did not know what a taco was. That changed in 1962, when Glen Bell **founded** the fast-food restaurant Taco Bell where he sold his own **version** of the taco. It was not the same as a real Mexican taco, but it introduced millions of people to the idea.

Today, tacos are eaten all over the world. You can find taco stalls in Tokyo, London, and Seoul. Chefs in many countries have created their own versions, using local **ingredients** and flavors. The tortilla has become a kind of global wrapper — simple enough to travel anywhere, and popular enough to stay. *(251 words)*

Finishing time: _____

Reading time: _____

Part 1: Answer these questions. Do not look back at the passage.

1. **T / F** Tacos are usually made with rice flour tortillas.
2. **T / F** The word "taco" first appeared in the late 1800s.
3. **T / F** Most street taco sellers in Mexico City were men.
4. **T / F** City officials supported the street taco sellers.
5. **T / F** Glen Bell founded Taco Bell in 1962.
6. **T / F** Taco Bell tacos are different from traditional Mexican tacos.

Part 2: Circle the word or phrase that is closest in meaning to the **bold** word from the passage.

- tortilla:** a soup bowl, a cooking pot, a sharp knife, a flat bread
- a filling:** a sauce on top, food inside, a paper wrapper, a light coating
- founded:** closed down, visited, started, bought
- a version:** a different style, a better quality, a lower price, a new name
- ingredients:** cooking methods, kitchen tools, food items used, serving dishes

Finishing time: _____

Reading time: _____

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3. Fish & Chips

Fish & chips is one of the most famous street foods in Britain. It is simply a piece of fried fish and a pile of fried potatoes. But for many British people, it is much more. It is a part of their culture and history.

The dish came together in the mid-1800s. Fried fish was already popular in London, brought by Jewish **immigrants** from Portugal and Spain. Fried potatoes were popular in the north of England. Nobody knows exactly when someone first sold them together, but by the 1860s, fish and chip shops, called chippies, were opening across the country.

During the Second World War, Britain introduced a system called **rationing**. Because the war made it very difficult to get food, the government controlled what each person could buy. Things like meat, butter, sugar, and eggs were rationed — each person received a small amount per week. The government decided which foods were **essential** and which were **luxuries**. Fish & chips was placed on the "essential foods" list, meaning it was not rationed and could be sold freely. This was important because Britain was under attack — German bombs were falling on cities and everyday life was hard. The government understood that small luxuries were important for public **morale**. A hot, cheap, familiar meal that people could buy on the street helped people keep fighting.

Today, there are still around 10,500 chippies in Britain. The traditional meal is served in paper wrapping with salt and vinegar. It remains one of Britain's most loved and most recognizable foods. *(255 words)*

Finishing time: _____

Reading time: _____

Part 1: Answer these questions. Do not look back at the passage.

1. **T / F** Fish & chips is made from fried fish and boiled potatoes.
2. **T / F** Fried fish was brought to London by immigrants from France.
3. **T / F** During the Second World War, foods like eggs and butter were rationed by the British government.
4. **T / F** Fish & chips was placed on the government's "essential foods" list during the war.
5. **T / F** Fish & chip shops are commonly known as "chippies."
6. **T / F** Fish & chips is traditionally served with salt and vinegar.

Part 2: Circle the word or phrase that is closest in meaning to the **bold** word from the passage.

immigrants: people who work in markets, people who travel for trade,
people who move to a new country, people who cook traditional food

rationing: storing food for winter, sharing food freely,
selling food cheaply, controlling food distribution

essential: popular, necessary, expensive, approved

luxuries: special treats, delicious food, cheap goods, basic needs

morale: strong beliefs, shared food, mood and spirit, laws and rules

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4. Singapore Hawker Centers

In the 1960s, thousands of street vendors crowded the streets of Singapore. They sold food from small carts and baskets, cooking on open fires at the side of the road. The streets were dirty and crowded, and the government was worried about food safety. So they decided to act.

Over the following years, the government moved the vendors off the streets and into large, covered food centers called hawker centers. These new centers had proper kitchens, running water, and shared seating for hundreds of people. Vendors could keep selling their food, but in a clean, **organized** setting. It was a **practical** solution — and it changed Singapore forever.

Today, Singapore has over 100 hawker centers. They are open for breakfast, lunch, and dinner. A typical center has dozens of stalls, each run by a different cook who sells just one dish. You might eat Chinese noodles, Indian curry, or Malay rice. A meal that would cost thirty dollars in a restaurant might cost three dollars at a hawker center. Singaporeans of every **background** eat together at long shared tables. The centers have become the social heart of the city.

In 2020, UNESCO added Singapore's hawker culture to its list of **Intangible Cultural Heritage** of Humanity. This list protects traditions and practices that are important to a community's identity. It was Singapore's first entry on the list. Some hawker stalls have even received Michelin stars — **proof** that the food sold in these simple, open-air centers can be among the best in the world. *(251 words)*

Finishing time: _____

Reading time: _____

Part 1: Answer these questions. Do not look back at the passage.

1. **T / F** The Singapore government moved street vendors into hawker centers to improve food safety.
2. **T / F** The new hawker centers had running water and proper kitchens.
3. **T / F** Each stall in a hawker center usually sells three to five dishes.
4. **T / F** A meal at a hawker center costs much less than a restaurant meal.
5. **T / F** These days, mainly office workers and tourists eat at hawker centers.
6. **T / F** It was the third time Singapore had been added to the UNESCO heritage list.

Part 2: Circle the word or phrase that is closest in meaning to the **bold** word from the passage.

organized: well ordered, expensive, comfortable, colorful

practical: well-known, useful and effective, new and exciting, costly

background: type of person, time of day, part of the city, age group

intangible: well-known, very rare, very ancient, not physical

heritage: traditions passed on, natural resources, national laws, ancient buildings

proof: good luck, clear evidence, a type of award, a food review

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5. Coxinha

Coxinha is one of the most popular street foods in Brazil. It is a small, fried snack made from **dough** filled with **shredded** chicken and cream cheese. The dough is shaped to look like a chicken leg. It is then **coated** in breadcrumbs and deep fried until golden and crispy on the outside and soft on the inside. Brazilians eat coxinha at any time of day — for breakfast, as a snack, or at parties.

The word "coxinha" means "little thigh" in Portuguese. According to one popular story, the snack was invented in the royal palace in São Paulo in the 1800s. Princess Isabel's young son was a **picky** eater. He would only eat chicken thighs. One day, the palace cook ran out of chicken thighs. So, he took all the **remaining** chicken meat, shaped it to look like a thigh, coated it in dough, and fried it. The boy was happy. The cook served the same dish again and again — and eventually it spread beyond the palace walls.

By the mid-twentieth century, vendors were selling coxinha from carts and small shops across Brazil. They were cheap, easy to eat with one hand, and very satisfying. Over time, coxinha moved beyond the street. Today they are sold in supermarkets, airports, and restaurants. Popular restaurant **chains** like Burger King and Starbucks have even added them to their menus. This simple street snack has become a national food eaten across the country. Not bad for a dish that started with a picky prince and a clever cook. *(254 words)*

Finishing time: _____

Reading time: _____

Part 1: Answer these questions. Do not look back at the passage.

1. **T / F** Coxinha is usually filled with chicken and rice.
2. **T / F** The word "coxinha" means "little chicken" in Portuguese.
3. **T / F** According to the story, Princess Isabel's son would only eat chicken wings.
4. **T / F** The palace cook tried several different types of meat before choosing chicken for coxinha.
5. **T / F** Most people need two hands to eat a coxinha.
6. **T / F** Today, Burger King and Starbucks sell coxinha in Brazil.

Part 2: Circle the word or phrase that is closest in meaning to the **bold** word from the passage.

dough: a type of cheese, a spicy sauce, a soft baking mixture, a chicken bone

shredded: torn into thin strips, marinated overnight, ground into a paste, cut into small cubes

coated: shaped by hand, mixed together carefully,
filled with ingredients, covered on the outside

picky: very young, very quiet, very hungry, very fussy

remaining: the tenderest, the leftover, the freshest, the cheapest

chains: street food markets, small family businesses, local food stalls, groups of similar stores

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6. The Döner Kebab

The döner kebab is Germany's most popular street food. It is made from thin slices of meat cooked on a large **rotating spit**. The cook cuts the meat off as it cooks and serves it in warm flatbread with salad and sauce. It is fast, filling, and cheap, and you can find a döner shop almost anywhere in Germany. But it is not German.

The döner originally came from Turkey, where it had been eaten for **centuries**. But in Turkey, it was served on a plate, not in bread. That changed in 1972, when a Turkish immigrant named Kadir Nurman set up a food stand near Berlin's main train station. He noticed that German workers needed a quick meal they could eat while walking. He put the meat into flatbread, added salad and sauce, and sold it at his stand. Germans loved it.

Over time, the German döner became something new. Turkish cooks in Germany added tomatoes, cucumbers, red cabbage, and garlic sauce. The sandwich grew bigger and more colorful. It became more popular than pizza, hamburgers, and even traditional German sausages.

Today, Germany has over 15,000 döner shops, and Germans eat two million döner kebabs every day. It has become a huge part of German culture. In fact, when the price of döners rose **sharply** after 2022, from around three euros to about eight euros, many Germans asked their government to control the price and keep it **affordable**. The idea was **rejected**, but it shows how much Germans love their favorite street food. *(254 words)*

Finishing time: _____

Reading time: _____

Part 1: Answer these questions. Do not look back at the passage.

1. **T / F** The döner kebab was invented in Turkey.
2. **T / F** In Turkey, döner was traditionally served in bread.
3. **T / F** Kadir Nurman set up his food stand near Berlin's main train station in 1972.
4. **T / F** The German döner was smaller than the original Turkish kebab.
5. **T / F** In Germany, only traditional sausages are more popular than the döner kebab.
6. **T / F** The German government agreed to control the price of döner kebabs.

Part 2: Circle the word or phrase that is closest in meaning to the **bold** word from the passage.

rotating: very hot, very heavy, turning around, standing still

spit: a sharp knife, a long rod, a hot flame, a flat pan

centuries: thousands of years, many decades, hundreds of years, a few years

sharply: very slowly, very quietly, by a very small amount, by a very large amount

affordable: very popular, high quality, hard to find, cheap enough

rejected: refused, forgotten, discussed, accepted

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7. L.A. Food Trucks

Los Angeles is one of the great food cities of the world. It has thousands of restaurants serving food from every country. But some of the best food in the city does not come from a restaurant. It comes from a truck.

Food trucks have existed in the United States for a long time. For most of the twentieth century, they served simple food — hot dogs, sandwiches, and coffee — to workers at **construction** sites and factories. Nobody thought of them as exciting. That changed in 2008.

In 2008, a chef named Roy Choi **launched** a food truck in Los Angeles called Kogi BBQ. It served Korean-Mexican **fusion** food — short rib tacos with kimchi and salsa. Choi used social media to tell people where the truck would be each day. Hundreds of people lined up. Food writers and journalists took notice. Suddenly, food trucks were cool.

Other chefs followed. Talented cooks who could not afford to open a restaurant found that a truck was a cheaper way to start a business. Los Angeles soon had trucks serving everything from lobster rolls to Japanese curry to wood-fired pizza.

Today, food trucks are part of cities all over the world. But Los Angeles is still the city where the modern food truck **movement** began. Roy Choi's Kogi BBQ now has multiple trucks and even a **permanent** restaurant. It started with one truck, one chef, and a simple idea — that great food should be available to everyone, not just people who can afford a restaurant. *(251 words)*

Finishing time: _____

Reading time: _____

Part 1: Answer these questions. Do not look back at the passage.

1. **T / F** For most of the twentieth century, food trucks in the US served food to office workers.
2. **T / F** Roy Choi used social media to tell people where his truck would be parked.
3. **T / F** Kogi BBQ served American-Korean fusion food.
4. **T / F** Other chefs started food trucks because street food was becoming more popular than restaurant food.
5. **T / F** The modern food truck movement began in New York City and then moved to L.A.
6. **T / F** Kogi BBQ eventually opened a permanent restaurant.

Part 2: Circle the word or phrase that is closest in meaning to the **bold** word from the passage.

construction: truck repairs, office work, food preparation, building

launched: started, sold, closed, bought

fusion: new, fast, a mix, a discovery

movement: a shared trend, a menu item, a large truck, a cooking style

permanent: very expensive, not temporary, newly opened, large and open

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8. Pad Thai

Pad Thai is one of the most popular dishes in the world. It is a stir-fried noodle dish made with rice noodles, eggs, bean **sprouts**, and a sauce made from tamarind, fish sauce, and sugar. The sauce gives it a **unique** taste — sour, sweet, and salty all at the same time. It is usually topped with crushed peanuts and a slice of lime. Street **vendors** cook it quickly in a very hot **wok**. The whole process usually takes less than two minutes.

What most people do not know is that Pad Thai is a fairly new dish. Chinese noodle dishes had been popular in Thailand for a long time, but in the 1930s and 1940s the Thai government wanted to create something more uniquely Thai. The prime minister, Plaek Phibunsongkhram, wanted to build a strong national **identity**. He encouraged Thai people to eat noodles instead of rice, because noodles were cheaper and could feed more people. The government gave out recipes and encouraged street vendors to sell the new dish. It worked. Pad Thai spread quickly and became one of the most popular dishes in Thai street food.

Today, Pad Thai is sold on almost every street corner in Thailand. In Bangkok, it tends to be a little sweeter, made with shrimp or chicken. In the north, it is often spicier and is served with fresh vegetables. Wherever you buy it, the smell of frying noodles and garlic fills the air. It is fast, affordable, and delicious. *(247 words)*

Finishing time: _____

Reading time: _____

Part 1: Answer these questions. Do not look back at the passage.

1. **T / F** Pad Thai is usually served with either a sweet sauce or a sour sauce.
2. **T / F** Street vendors can cook Pad Thai in less than two minutes.
3. **T / F** Pad Thai was brought to Thailand by Chinese immigrants in the 1930s.
4. **T / F** The prime minister wanted Thai people to eat more noodles because they were cheaper than rice.
5. **T / F** In Bangkok, Pad Thai is usually spicier than in the north of Thailand.
6. **T / F** The government gave out recipes to help spread the new dish.

Part 2: Circle the word or phrase that is closest in meaning to the **bold** word from the passage.

sprouts: young plant shoots, fresh fruit, dried seeds, cold noodles

unique: very strong, very popular, unlike any other, easy to recognize

vendors: sellers, people who cook, food growers, delivery people

wok: a wooden board, a sharp knife, an open fire, a large pan

identity: meaning, laws, feeling, character

Time Reading
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9. Banh Mi

The story of the banh mi begins with the French. France controlled Vietnam from the 1850s to the 1950s. Among the things that they brought was the well-known French bread — the baguette. At first, the Vietnamese ate baguettes in the typical French way — with butter and cheese. But over time, they started filling them with local ingredients: pork, **pickled** vegetables, fresh herbs, and chili sauce. The result was something completely new — a sandwich born from two different cultures.

Today, the banh mi is one of the most celebrated foods in the world. In 2011, "banh mi" was officially added to the Oxford English Dictionary, one of the most important dictionaries in the English language. For many Vietnamese people, this was a proud moment. In 2024, TasteAtlas — a food guide that **evaluates** more than ten thousand dishes from around the world — **ranked** the banh mi as the best sandwich in the world, based on votes from food experts and diners. Then, in 2025, CNN Travel **ranked** it second on its list of the 25 greatest sandwiches. Around the same time, a banh mi shop in Hong Kong called Ném received a Michelin Guide recommendation just one year after it opened. For a shop selling street food, this was **extraordinary**.

The banh mi started as a cheap, **portable** meal for workers and students. Today it is celebrated by food writers, dictionary editors, and Michelin inspectors around the world. Not bad for a sandwich that costs just a few dollars. *(247 words)*

Finishing time: _____

Reading time: _____

Part 1: Answer these questions. Do not look back at the passage.

1. **T / F** The French traditionally eat baguettes with butter and cheese.
2. **T / F** France controlled Vietnam for nearly 100 years.
3. **T / F** The Vietnamese first filled baguettes with shrimp and garlic.
4. **T / F** "Banh mi" was added to the Oxford English Dictionary in 2011.
5. **T / F** CNN Travel and TasteAtlas have both ranked the banh mi as the best sandwich in the world.
6. **T / F** The Hong Kong shop Ném received a Michelin recommendation after one year of business.

Part 2: Circle the word or phrase that is closest in meaning to the **bold** word from the passage.

pickled: served with oil, mixed with sugar, lightly cooked, kept in vinegar

evaluates: sells recipes, scores winners, rates dishes, counts reviews

ranked: put in order, put in last place, listed by price, counted by region

extraordinary: very simple, very remarkable, very expensive, very common

portable: very popular, quick to make, easy to carry, cheap to buy

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10. Street Food Goes Upscale

For most of history, street food has been food for **ordinary** people. It was cheap, fast, and eaten standing up. Fine dining restaurants were something different — expensive places with white **tablecloths** and long menus. They were two separate worlds, but this is no longer true.

In 2016, something surprising happened. A small noodle shop in Singapore that had been making the same noodles since 1932 received a Michelin star — one of the highest awards a restaurant can receive. The restaurant, Hill Street Tai Hwa Pork Noodle, serves just one dish, noodles with **minced** pork. It cost around five dollars. The trend has continued. In 2024, a taco stand in Mexico City called El Califa de León received a Michelin star. It has no tables or chairs — customers stand at the counter to eat. The cook has been making the same recipe since 1968.

Now, people all over the world have started talking about street food in a new way. This change did not happen **overnight**. For years, food writers and chefs had been arguing that the best street food required as much skill as the best restaurant cooking. They were right. Making the same dish perfectly, thousands of times, every day, is not easy.

Today, Michelin **inspectors** visit street markets and food stalls in many countries. The message is clear. Great food does not need a fancy dining room. Sometimes, the best meal you will ever eat comes from a small cart on a busy street. (246 words)

Finishing time: _____

Reading time: _____

Part 1: Answer these questions. Do not look back at the passage.

1. **T / F** Hill Street Tai Hwa Pork Noodle received its Michelin star in 2026.
2. **T / F** Hill Street Tai Hwa Pork Noodle serves noodles with minced pork for around twelve dollars.
3. **T / F** El Califa de León is a Michelin-starred taco stand in California.
4. **T / F** El Califa de León has no tables or chairs for customers.
5. **T / F** Hill Street Tai Hwa Pork Noodle has been making the same noodles since the 1930s.
6. **T / F** Food writers have recently started arguing that great street food requires more skill than restaurant cooking.

Part 2: Circle the word or phrase that is closest in meaning to the **bold** word from the passage.

ordinary: very wealthy, very powerful, very famous, completely normal

tablecloths: types of napkins, styles of plates, lists of dishes, covers for tables

minced: roasted slowly, marinated in sauce, lightly smoked, finely chopped

overnight: very slowly, very quickly, in secret, by accident

inspectors: restaurant owners, recipe writers, quality checkers, food experts

1. Ancient Rome

Part 1

1. T
2. F (it means "a place where hot things are sold")
3. F (the pots kept food warm, not cold)
4. T
5. T
6. F (Pompeii was destroyed by a volcano)

Part 2

- highest point
- serving surfaces
- made of earth
- in good condition
- outdoor food stand

2. The Taco

Part 1

1. F (tacos are made with corn or wheat tortillas, not rice flour)
2. T
3. F (most sellers were women, not men)
4. F (officials tried to move sellers off the streets)
5. T
6. T

Part 2

- a type of flat bread
- food inside
- started
- a different style
- food items used

3. Fish & Chips

Part 1

1. F (the potatoes are fried, not boiled)
2. F (immigrants from Portugal and Spain)
3. T
4. T
5. T
6. T

Part 2

- people who move to a new country
- controlling food distribution
- necessary
- special treats
- mood and spirit

4. Singapore Hawker Centers

Part 1

1. T
2. T
3. F (each stall sells just one dish)
4. T
5. F (Singaporeans of every background)
6. F (it was Singapore's first entry on the list)

Part 2

- well ordered
- useful and effective
- type of person
- not physical
- traditions passed on
- clear evidence

5. Coxinha

Part 1

1. F (coxinha is filled with chicken and cream cheese, not rice)
2. F ("coxinha" means "little thigh")
3. F (he would only eat chicken thighs)
4. F (the cook used the remaining chicken meat — no other meats were tried)
5. F (coxinha is easy to eat with one hand)
6. T

Part 2

- a soft baking mixture
- torn into thin strips
- covered on the outside
- very fussy
- the leftover
- groups of similar stores

6. The Döner Kebab

Part 1

1. T
2. F (in Turkey, döner was served on a plate)
3. T
4. F (the German döner grew bigger and more colorful than the original)
5. F (döner is more popular than pizza, hamburgers, and sausages)
6. F (the idea was rejected)

Part 2

- turning around
- a long rod
- hundreds of years
- by a very large amount
- cheap enough
- refused

7. L.A. Food Trucks

Part 1

1. F (construction sites and factories)
2. T
3. F (Korean-Mexican fusion food)
4. F (other chefs followed because a truck was a cheaper way to start a business)
5. F (the movement began in Los Angeles)
6. T

Part 2

- building
- started
- a mix
- a shared trend
- not temporary

8. Pad Thai

Part 1

1. F (sour, sweet, and salty at the same time)
2. T
3. F (created by the Thai government)
4. T
5. F (Bangkok = sweeter; the north = spicier)
6. T

Part 2

- young plant shoots
- unlike any other
- sellers
- a large pan
- character

9. Banh Mi

Part 1

1. T
2. T
3. F (the Vietnamese filled baguettes with pork, pickled vegetables, herbs, and chili sauce)
4. T
5. F (TasteAtlas ranked it first; CNN Travel ranked it second)
6. T

Part 2

- kept in vinegar
- rates dishes
- put in order
- very remarkable
- easy to carry

10. Street Food Goes Upscale

Part 1

1. F (2016, not 2026)
2. F (five dollars, not twelve)
3. F (in Mexico City, not California)
4. T
5. T
6. F (food writers had been arguing this for years, not recently)

Part 2

- completely normal
- covers for tables
- finely chopped
- very quickly
- quality checkers

Time	Words per minute
1:20	188
1:25	176
1:30	167
1:35	158
1:40	150
1:45	143
1:50	136
1:55	130
2:00	125
2:05	120
2:10	115
2:15	111
2:20	107
2:25	103
2:30	100
2:35	97
2:40	94
2:45	91
2:50	88
2:55	86
3:00	83
3:05	81
3:10	79
3:15	77
3:20	75
3:25	73
3:30	71
3:35	70
3:40	68
3:45	67
3:50	65
3:55	64
4:00	63
4:05	61
4:10	60
4:15	59
4:20	58
4:25	57
4:30	56

Passage	1	2	3	4	5	6	7	8	9	10
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