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## **Level 5**

### **Slow-melting ice cream could be here soon**

**2nd September, 2015**

<http://www.breakingnewsenglish.com/1509/150902-ice-cream-5.html>

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**Please try Level 4 (easier) and the 26-page Level 6 (harder).**

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# THE READING

From <http://www.breakingnewsenglish.com/1509/150902-ice-cream-5.html>

Scientists may have discovered something that ice cream lovers around the world will welcome. They found a new bacteria that could slow down the speed ice cream melts at. It also gives the ice cream a smooth texture. The bacteria is naturally occurring and keeps ice cream frozen for longer during hot weather. Research teams at two universities in Scotland said the protein slows down the melting process through a bonding of air, water and fat. The project's leader said: "We're excited by the potential this new ingredient has for improving ice cream."

The protein is a friendly bacteria that could reduce levels of saturated fat and calories in food. It could be very beneficial to food companies. It also has green credentials as it is made from sustainable raw materials. Another researcher described the research as being very enjoyable. She said: "It has been fun working on the applied use of a protein that was initially identified due to its practical purpose in bacteria." The researchers say that that ice cream made with the new bacteria could be in supermarkets in the next three to five years.

Sources: <http://www.bbc.com/news/uk-34104545>  
<http://www.theguardian.com/lifeandstyle/2015/aug/31/longer-lasting-ice-cream-developed-scientists>  
<http://www.mirror.co.uk/news/technology-science/science/sick-your-ice-cream-melting-6352900>

# MATCHING

From <http://www.breakingnewsenglish.com/1509/150902-ice-cream-5.html>

## PARAGRAPH ONE:

- |                           |                        |
|---------------------------|------------------------|
| 1. ice cream              | a. for longer          |
| 2. slow down the speed    | b. by the potential    |
| 3. a smooth               | c. ice cream melts at  |
| 4. naturally              | d. ingredient          |
| 5. keeps ice cream frozen | e. the melting process |
| 6. the protein slows down | f. lovers              |
| 7. We're excited          | g. occurring           |
| 8. this new               | h. texture             |

## PARAGRAPH TWO:

- |                           |                          |
|---------------------------|--------------------------|
| 1. reduce levels          | a. materials             |
| 2. It could be very       | b. fun                   |
| 3. It also has green      | c. of saturated fat      |
| 4. raw                    | d. to five years         |
| 5. It has been            | e. use of a protein      |
| 6. working on the applied | f. with the new bacteria |
| 7. ice cream made         | g. credentials           |
| 8. in the next three      | h. beneficial            |

# LISTEN AND FILL IN THE GAPS

From <http://www.breakingnewsenglish.com/1509/150902-ice-cream-5.html>

Scientists may have discovered something that ice (1) \_\_\_\_\_ the world will welcome. They found a new bacteria that could (2) \_\_\_\_\_ ice cream melts at. It also gives the ice cream a smooth texture. The bacteria is (3) \_\_\_\_\_ and keeps ice cream frozen for longer during hot weather. Research teams at two universities in Scotland said the protein (4) \_\_\_\_\_ melting process through (5) \_\_\_\_\_, water and fat. The project's leader said: "We're excited by the potential (6) \_\_\_\_\_ has for improving ice cream."

The protein is a friendly bacteria that (7) \_\_\_\_\_ of saturated fat and calories in food. It could be (8) \_\_\_\_\_ food companies. It also has (9) \_\_\_\_\_ as it is made from sustainable raw materials. Another researcher described the research as being very enjoyable. She said: "It has been fun (10) \_\_\_\_\_ use of a protein that was initially (11) \_\_\_\_\_ its practical purpose in bacteria." The researchers say that that ice cream made with the new bacteria could be in supermarkets (12) \_\_\_\_\_ to five years.

# ICE CREAM SURVEY

From <http://www.breakingnewsenglish.com/1509/150902-ice-cream-5.html>

Write five GOOD questions about ice cream in the table. Do this in pairs. Each student must write the questions on his / her own paper. When you have finished, interview other students. Write down their answers.

	STUDENT 1 _____	STUDENT 2 _____	STUDENT 3 _____
Q.1.			
Q.2.			
Q.3.			
Q.4.			
Q.5.			

- Now return to your original partner and share and talk about what you found out. Change partners often.
- Make mini-presentations to other groups on your findings.

# WRITE QUESTIONS & ASK YOUR PARTNER(S)

Student A: Do not show these to your speaking partner(s).

- a) \_\_\_\_\_
- b) \_\_\_\_\_
- c) \_\_\_\_\_
- d) \_\_\_\_\_
- e) \_\_\_\_\_
- f) \_\_\_\_\_
- g) \_\_\_\_\_
- h) \_\_\_\_\_

*Slow-melting ice cream could be here soon – 2nd September, 2015*  
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# WRITE QUESTIONS & ASK YOUR PARTNER(S)

Student B: Do not show these to your speaking partner(s).

- a) \_\_\_\_\_
- b) \_\_\_\_\_
- c) \_\_\_\_\_
- d) \_\_\_\_\_
- e) \_\_\_\_\_
- f) \_\_\_\_\_
- g) \_\_\_\_\_
- h) \_\_\_\_\_

