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Level 2 - 18th April 2024

Seafood could have higher levels of 'forever chemicals'

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https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals-2.html

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Please try Levels 0, 1 and 3. They are (a little) harder.

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THE READING

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals-2.html

A new study says higher levels of "forever chemicals" may be in seafood. Forever chemicals are man-made toxins. They do not break down. They can stay in our blood and lead to a variety of health issues. These include cancer, and kidney and liver problems. Researchers in the USA said there should be safety guidelines for these chemicals in seafood. The level of these toxins is highest in marine creatures like prawns and lobster. This could mean people who love sushi and prawn cocktails may have to rethink their diet and eat less seafood.

Forever chemicals were developed in the 1930s. Today, they are found in food packaging. Most of our food wrappers, take out containers, and other food holders contain the chemicals. Over the decades, the chemicals have entered our food chain. Professor Megan Romano said she wanted people to enjoy seafood, but also to be aware of the risks. She said: "Our recommendation isn't to not eat seafood. Seafood is a great source of lean protein and omega fatty acids." She thinks it is important for people to understand more about what is in the food they eat.

Sources: https://**scitechdaily.com**/dartmouth-research-uncovers-hidden-dangers-in-popular-seafoods/https://www.**newsweek.com**/warning-toxic-forever-chemical-risk-seafood-diet-1889465

https://link.springer.com/article/10.1007/s12403-024-00640-w

PHRASE MATCHING

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals-2.html

PARAGRAPH ONE:

- 1. Forever chemicals are man-
- 2. They do not break
- 3. lead to a variety
- 4. kidney and
- 5. safety
- 6. marine
- 7. people who love sushi and
- 8. rethink their diet and

- a. guidelines
- b. prawn cocktails
- c. made toxins
- d. eat less seafood
- e. of health issues
- f. liver problems
- a. down
- h. creatures like prawns

PARAGRAPH TWO:

- 1. Forever chemicals were developed
- 2. food
- 3. food holders contain
- 4. Over the
- 5. the chemicals have entered
- 6. Our recommendation isn't to
- 7. Seafood is a great source
- 8. what is in the food

- a. our food chain
- b. they eat
- c. packaging
- d. the chemicals
- e. of lean protein
- f. in the 1930s
- g. decades
- h. not eat seafood

LISTEN AND FILL IN THE GAPS

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals-2.html

A (1) _				higher	levels of	f "foreve	er cher	nicals"
may	be	in	seafoc	d.	Forever	chem	nicals	are
(2)			т	hey do	not break	down.	Гһеу са	ın stay
in our	blood a	nd lead	to a (3) _				issues.	These
include	e cancer	, and k	idney aı	nd liver	problems	s. Resea	rchers	in the
USA	said th	ere sho	ould (4)				_ for	these
chemi	cals in	seafood	. The	level o	f these t	toxins i	s high	est in
(5)			р	rawns	and lobst	er. This	could	mean
people	who lov	e sushi	and pra	wn cock	ktails may	have to	rethin	k their
(6)			les	ss seafo	od.			
Foreve	er chemi	cals we	re (7)			1	930s. ⁻	Today,
they	are	found	in	food	packa	aging.	Most	of
(8)				take ou	ıt contain	ers, an	d othe	r food
holder	s contai	n the c	chemica	s. Ove	the dec	cades, t	he che	micals
have e	entered (9)			Profe	essor Me	egan Ro	omano
said	she wa	anted	people	to en	joy seaf	food, b	out als	so to
(10)				the	risks.	She	said:	"Our
recom	mendati	on isn'	t to	not ea	at seafo	od. Se	afood	is a
(11)			!	ean pro	otein and	omega	fatty a	acids."
She tl	ninks it	is impo	rtant fo	r peop	le to unc	lerstand	more	about
(12)			tł	ne food	they eat.			

PUT A SLASH (/)WHERE THE SPACES ARE

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals-2.html

Anewstudysayshigherlevelsof"foreverchemicals"maybeinseafood.F oreverchemicals are man-made toxins. They do not break down. They can nstayinourbloodandleadtoavarietyofhealthissues. These include canc er, and kidney and liver problems. Researchers in the USAs aid there shou Idbesafetyquidelinesforthesechemicalsinseafood. Theleveloftheseto xinsishighestinmarinecreatureslikeprawnsandlobster. This could me anpeoplewholovesushiandprawncocktailsmayhavetorethinktheirdi etandeatlessseafood. For ever chemicals were developed in the 1930s. Today, they are found info odpackaging. Most of our foodwrappers, take outcontainers, and other foodholders contain the chemicals. Over the de cades, the chemical shave entered our food chain. Professor Megan Rom anosaidshewantedpeopletoenjoyseafood, butalsotobeawareoftheris ks.Shesaid:"Ourrecommendationisn'ttonoteatseafood.Seafoodisag reatsourceofleanproteinandomegafattyacids."Shethinksitisimporta ntforpeopletounderstandmoreaboutwhatisinthefoodtheyeat.

SEAFOOD SURVEY

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals-2.html

Write five GOOD questions about seafood 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).

Seafood		evels of "forever ch ns at breakingnew	emicals" – 18th Apr	il 2024
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_			OUR PART	'NE
_	UESTIONS			'NE
_				' NE

WRITING

From https://breakingnewsenglish.com/2404/240418-seafood-forever-chemicals-2.html

Write about seafood	for 10 minutes.	Read and tal	k about your partner's	paper.