## Guidelines regarding vegetarians and vegans

## Pesco vegetarians

$\square$ Food containing meat or poultry SHOULD NOT BE SERVED.

- Food containing fish, seafood, dairy products and eggs may be served, in addition to fruit, vegetables, nuts, pulses and grains.


## Lacto-ovo vegetarians

■ Food containing meat, fish or poultry SHOULD NOT BE SERVED.

- Food containing dairy products and eggs may be served, in addition to fruit, vegetables, nuts, pulses and grains.


## Ovo vegetarians

Food containing meat, fish, poultry or dairy products SHOULD NOT BE SERVED.

- Food containing eggs may be served, in addition to fruit, vegetables, nuts, pulses and grains.


## Lacto vegetarians

Food containing meat, fish, poultry or eggs SHOULD NOT BE SERVED.

Food containing dairy products may be served in addition to fruit, vegetables, nuts, pulses and grains.

## Vegans

Food containing meat, fish, poultry, eggs, dairy products or honey SHOULD NOT BE SERVED.

Food containing fruit, vegetables, nuts, pulses and grains may be served.

## Reading information

## Task 1

Skim read the Guidelines regarding vegetarians and vegans from the Source material. What is the general subject of the text? Tick your choice.

1 Healthy eating

## Tip

Read the guidelines quickly to get the gist of what they are about.

2 Foods that are suitable recipes for vegetarians and vegans
3 Foods that should not be served to vegetarians and vegans

## Task 2

Use the Guidelines to answer these questions.
1 Is it acceptable to put eggs on a salad to be served to a vegan?

2 Is it acceptable to serve chicken to a person who has informed you that they are a pesco vegetarian?

3 Which groups should not be served dishes containing cheese?

## Task 3

Which of the recipes below would be suitable for
1 A lacto-ovo vegetarian? $\qquad$
2 A vegan? $\qquad$

## Cauliflower Cheese

Niçoise Salad
Cream of Green Pea Soup
Ingredients
1 cauliflower
100 g butter 100 g flour 1 litre milk
1 egg yolk
100 g cheese
1 tsp mustard

## Ingredients

250 g lettuce
100 g tomatoes
200 g cooked French beans
100 g cooked diced potatoes
100 g tinned tuna
10 g anchovy fillets
5 g capers
10 g stoned olives
1 tbsp oil
1 tbsp vinegar

Ingredients
25 g onion
25 g leeks
25 g celery
25 g oil
25 g flour
250 ml peas (fresh or frozen)
500 ml water
sprig of mint
60 ml cream

