Teacher's Key

Street Food in Europe: Who Decides What Is Traditional? (Level B2)

Vocabulary Matching

1 improvised = **N**
2 imported = **A**
3 credits = **H**
4 rival = **L**
5 estimates = **G**
6 staples = **M**
7 authentic = **I**
8 ubiquitous = **E**
9 marketed = **D**
10 misleading = **O**
11 descends = **J**
12 specialty = **K**
13 label = **B**
14 object = **C**
15 evolve = **F**

Fill in the Blank

1 improvised
2 imported
3 credits
4 rival
5 estimates
6 staples
7 authentic
8 ubiquitous
9 marketed
10 misleading
11 specialty
12 label
13 object
14 evolve

True or False

1 **True.** The opening scene is set in Berlin.
2 **False.** The reading says she got them from British soldiers.
3 **True.** The reading says the main idea is believable, but the details are hard to check.
4 **True.** The reading says they had long done this.
5 **False.** An industry association estimates well over ten thousand.
6 **False.** The writer says neither is more than about eighty years old.
7 **True.** The writer uses this to question the word traditional.
8 **False.** The writer says that description is misleading.
9 **True.** The reading refers to European Union rules.
10 **False.** They say the problem is the label, not the pastry.

Language Focus: The Second Conditional for Imagined Situations

Example answer: **If** I **lived** in Berlin, I **could** eat currywurst every day.

Comprehension Questions: Model Answers

1 Currywurst is sliced sausage covered in curry-flavored ketchup. The reading describes a midnight street stand in Berlin, with a paper tray and a small wooden fork.

2 According to the most often told story, Herta Heuwer got ketchup and curry powder from British soldiers in 1949 and made a spiced sauce for grilled sausage. The details are hard to check, but the idea of a dish made from ingredients that foreign soldiers had is believable.

3 It was cheap and filling, and it sold well to the construction workers who were rebuilding the damaged city.

4 Turkish cooks had long roasted meat on a vertical spit, and the sandwich version took shape in West Berlin in the 1970s, where many Turkish workers had come to live and work. An industry association credits Kadir Nurman, who sold it near the Zoo station in 1972.

5 Another person has made a rival claim for 1971, and there is evidence that döner was served in some Turkish restaurants in Germany even earlier. So the story of one inventor is not certain.

6 Neither dish is more than about eighty years old, so a strict age test would exclude them. This raises the question of what authentic means: old, local, or made by the people who first cooked it.

7 It descends from the chimney cake of Hungarian-speaking Transylvania, and it is a specialty of the Slovak town of Skalica. Prague's contribution seems to be the cone filled with ice cream.

8 Some Czechs say that the pastry is marketed as an old Czech tradition, which gives visitors a false idea of Czech food. Their complaint is about the label, not the pastry.

9 It covers a name tied to one town, not every pastry of this type. This matters because it shows that a protected name and a general food idea are different things, which supports the writer's point that stories about food are complicated.

10 Not Given. The reading says only that Herta Heuwer got ketchup and curry powder from British soldiers and that currywurst began in 1949. It does not mention a patent.

11 No. The writer says that the label is misleading and that few people would object if stalls sold the pastry honestly as a Central European treat. The writer does not call for a ban.

12 The sentence shows that the question of what counts as a city's real street food has no single answer, and it prepares the reader for the main idea that traditions are argued about.

Notes on the Evidence

- Currywurst: invention in 1949 by Herta Heuwer at a snack stand in Charlottenburg, using ketchup and curry powder from British soldiers, popular with construction workers (Wikipedia; The Local, 2017; Atlas Obscura on the Currywurst Museum). Sources differ on the sauce base: some say ketchup, one says possibly Worcestershire sauce. The museum story is the commonly told account and is hard to verify, so the reading says it is the story most often told. Sources also differ on the year of the patent for her sauce (1951 in Wikipedia and Culture Trip; 1959 in one dish guide), so the reading does not mention it; the Not Given answer in the IELTS item relies on that. The Currywurst Museum closed in 2018.
- Döner: the sandwich took shape in 1970s West Berlin; the Association of Turkish Döner Producers in Europe (ATDID) credits Kadir Nurman with selling the first one near Bahnhof Zoo in 1972 (The Local, 2020; Culture Trip; Wikipedia). Rival claims: Mehmet Aygün for 1971; Nevzat Salim and his father in Reutlingen in 1969 (Wikipedia). One German source reports evidence that döner was served earlier in some Turkish restaurants in Germany (Tageskarte). Counts of döner stands differ: about 16,000 (berlin.de via The Local and Stars and Stripes), 18,500 (Tageskarte), so the reading says well over ten thousand. These are industry figures and may be out of date. The reading says Turkish cooks had long roasted meat on a vertical spit; the Wikipedia summary describes döner kebab as a dish of Turkish origin, and the Turkish word comes from a verb meaning to turn (Wikipedia; Berlin Food Stories). Early sandwiches reportedly held only meat, onion, and a little lettuce (The Local, 2020). Konnopke's Imbiss in East Berlin claims to have sold currywurst from 1960 (Wikipedia; Table Journey); this is the stand's own claim and was not independently checked.
- Authenticity: the sentence that neither dish is more than about eighty years old follows from the 1949 and 1970s dates (written in 2026); it is the writer's calculation and will change over time. The second-conditional sentences are the writer's reasoning, not claims from a source.
- Trdelník: Skalický trdelník was entered in the EU register of protected geographical indications by Commission Regulation (EC) No 1485/2007 of 14 December 2007 (EUR-Lex via lawplayer.com; The Slovak Spectator). The kürtőskalács of Hungarian-speaking Transylvania as the ancestor, and the Skalica connection, are described by Wikipedia, My Czech Republic Blog, and an NYU Prague blog. Sources disagree on dates: one says the earliest recipe is from a 1784 Transylvanian cookbook, another that the cake reached Skalica in the 18th century, another in the late 17th century; one commercial site says Prague's version arrived in the early 2000s. The reading gives no dates for these. The ice cream cone version as a Prague addition is described by Wikipedia (popularized by Prague cafes) and My Czech Republic Blog; the reading says it seems to be Prague's contribution. The claim that some Czechs object to the label is supported by Czech Radio coverage cited by Wikipedia and by a protest in costume reported by the NYU blog (not opened); it is not based on a survey, so the reading says some Czechs.
- Corrections and cautions: the task was a topic request with no source draft, so no source text was corrected. The BBC Travel article on trdelník could not be opened (site blocked) and is not used. The statement in paragraph 7 that the EU's protected status covers a name tied to one town is based on the registered name Skalický trdelník and the PGI rules; the product specification itself was not read. Hindi and Arabic translations are unchecked by a native speaker.