



Guest's Allergy Warning Ignored: Host Keeps Original Recipe

Description

Awareness of food allergies has greatly improved over the years, helping many people stay safe. However, it can also lead to tricky situations at events.

A person attending a large gathering was asked to bring shared snacks. They planned a dish and bought all ingredients when they were informed that one attendee has allergies to several common foods. These allergies affect only one person out of more than 200 attending.

The dish prepared contains these allergens. The question raised was: Is it wrong to bring the dish despite the warning about the allergies? The person feels that changing the recipe for just one attendee seems excessive, especially since these ingredients are common in many places.

They plan to label the snack clearly. This opens the discussion about how far one should go to accommodate individual dietary restrictions at large events.

Readers shared their opinions. One commenter thought the person should not bring the dish to avoid risk. Others discussed how best to handle such situations, suggesting caution when dealing with food allergies.

In the end, decisions like this involve balancing consideration for the individual with practical planning for large groups. Safety remains a priority, especially with allergies involved.

Vocabulary List:

1. **awareness** //ə'wɛrnəs// (noun): knowing that something exists or matters
2. **allergens** //'æljədʒənz// (noun): things that cause an allergic reaction in people
3. **attendee** //ə'tɛndi// (noun): a person who goes to an event
4. **accommodate** //ə'kɒmə,deɪt// (verb): to make changes to fit someone's needs
5. **dietary** //'daɪətəri// (adjective): relating to someone's food or eating habits
6. **restrictions** //rɪ'strɪkʃənz// (noun): rules or limits that reduce what is allowed

Comprehension Questions

Multiple Choice



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1. What often complicates bringing food to large gatherings?
 - Option: Availability of ingredients
 - Option: Food allergies of attendees
 - Option: Cost of ingredients
 - Option: Size of the gathering
 2. How many attendees were mentioned to have allergies in the scenario?
 - Option: 1
 - Option: 5
 - Option: 10
 - Option: 200

True-False

2. How many attendees were mentioned to have allergies in the scenario?
3. What did the person plan to do to manage the situation with allergens?
 - Option: Change the recipe
 - Option: Label the snack clearly
 - Option: Bring a different dish
 - Option: Avoid the gathering
4. What was one comment made by readers regarding the dish?
 - Option: It should be brought regardless
 - Option: It should not be brought to avoid risk
 - Option: It can be shared without restrictions
 - Option: It should be served last
5. What main factor should be balanced when making food decisions for large groups?
 - Option: Taste vs. price
 - Option: Individual consideration vs. practical planning
 - Option: Health vs. convenience
 - Option: Quantity vs. quality
6. What is a priority when dealing with food allergies at events?
 - Option: Flavor enhancement
 - Option: Cost-effectiveness
 - Option: Safety



Option: Guest entertainment

7. The person was aware of the allergen in the dish before planning the recipe.
8. Only one person in a gathering of over 200 has food allergies.
9. Changing the recipe was seen as reasonable by everyone involved.
10. It is acceptable to ignore individual dietary restrictions at large events.
11. The person plans to label their dish to inform attendees about potential allergens.
12. Caution is not necessary when dealing with food allergies according to readers' opinions.

Gap-Fill

13. The gathering had more than _____ attendees.
14. The person felt that changing the recipe for just one _____ seems excessive.
15. Readers suggested showing _____ when dealing with food allergies.
16. Safety remains a _____ when discussing food allergies.
17. The dish prepared by the person contained multiple _____ that could affect an attendee.
18. Discussions about food allergies at events involve balancing personal _____ with practical planning.

Answer

Multiple Choice: 1. Food allergies of attendees 2. 1 3. Label the snack clearly 4. It should not be brought to avoid risk 5. Individual consideration vs. practical planning 6. Safety
True-False: 2. True 7. False 8. True 9. False 10. False 11. True 12. False
Gap-Fill: 13. 200 14. attendee 15. caution 16. priority 17. allergens 18. consideration

CATEGORY



1. Health - LEVEL3

POST TAG

1. B1
2. ESL learning
3. esl news
4. Food Allergy
5. L3
6. Level 3
7. Party
8. Recipe

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