To prepare for your conversation with the interviewer, read the passage below. You have 10 minutes to read and think about the topic.

The conversation will be based on the topic of this passage. You will be asked a number of questions on your opinions regarding this topic.

Eating is something of a national pastime in Malaysia and visitors will quickly realize that they are never far from some tasty dish or refreshing drink. Malaysia benefits from having the best in Malay, Chinese and Indian cuisine. The basis of most Malaysian meals is nasi, or rice, sometimes enriched with coconut milk, while mee, or noodles, provide a tasty alternative. There are no hard and fast rules about eating certain dishes at specific times of the day. Rice and noodles are just as much a breakfast staple as they are for lunch and dinner.

Many Malaysians eat out at hawker stalls or restaurants during weekdays, only cooking at home at the weekend. The hawker stalls occupy virtually every available public space in the towns and offer the best fast food on earth. Steaming stoves, sizzling woks and smoking barbecues are surrounded by tables and chairs, where everybody tucks in heartily. Many of the stalls are housed in the various hawker centers, which are now a feature of several of the shopping complexes and office blocks in Kuala Lumpur. They also sell delicious fruit juices, essential thirst quenchers in the hot and humid climate. Virtually any fruit is obtainable in Malaysia and most can be turned into a refreshing drink with the addition of water, sugar and ice. The ‘king’ of all the country’s fruit is the durian, a greenish spiky object, for which the Malaysians have an undying appetite, being prepared to part with large sums of money for the very best.
The candidate is given **10 minutes** to prepare for the conversation, which will be based on the topic of this passage.

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The students will not be shown the questions but for practice purposes, here is a sample of five questions that the students may be asked based on the above topic:

1) What are some of the popular dishes/food in your country? Describe them.

2) Why do you think the people in your country like these dishes/food?

3) Do the people in your country eat out often? Where do they eat? What do you think of the food sold in these places?

4) Tell me about some of the local fruits available in your country.

5) Which fruit is the most popular? Why?