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Vocabulary Builder Reference from...

Shilpa Ravella: How the food you eat affects your gut | TED Talk https://www.ted.com/talks/shilpa_ravella_how_the_fo od_you_eat_affects_your_gut



Advanced Words Only

IMPORTANT

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Session 1: Word List

germ	 n. a very tiny living that causes the disease; a piece of something such as an organism, concept, etc., capable of growing into a new one or part of one synonym: bacterium, microbe, pathogen 				
	(1) antibiotic-resistant germ , (2) a germ-free environment The germ of his idea came from watching birds flying in flocks.				
blueprint	 <i>n.</i> a photographic print of an early plan for a building or machine <i>synonym</i>: draft, prototype, sketch (1) blueprint for economic reform, (2) architect's blueprint A business plan is a blueprint for your success. 				
microbe	 <i>n</i>. a tiny living thing that can only be seen with a microscope and that may cause disease synonym: germ, microorganism, bacterium (1) pathogenic microbe, (2) microbes sterilizer Microbes thrive on the surface of the human skin. 				
legume	 <i>n</i>. a plant of the pea family, whose seed is often edible and used as a source of protein <i>synonym</i>: bean, pea, lentil (1) legume protein, (2) tropical legume tree Dried legumes are an important source of protein and fiber for an adventurer. 				
nourish	 v. to provide a person, an animal, or plant with food to make them grow and stay healthy synonym: feed, sustain, nurture (1) nourish damaged skin, (2) nourish hope The mother used her breast milk to nourish the baby. 				
ingest	 v. to take food or drink into the body, often through the mouth; to absorb or assimilate something, often used to describe the intake of information or knowledge synonym: swallow, consume, devour 				

	 ingest food, (2) ingest medication People who compulsively ingest non-food items, such as dirt or chalk, suffer from a condition called pica. 				
colonize	 v. to establish a colony in or on a specific place; to settle or occupy in large numbers synonym: settle, occupy, inhabit 				
	(1) colonize planets, (2) colonize for cultivation				
	European powers colonized much of the Americas in the 16th and 17th centuries.				
butyric	 adj. relating to or derived from butyric acid, a fatty acid found in milk products and rancid butter, characterized by a pungent odor synonym: acidic, rancid, sour 				
	(1) butyric bacteria, (2) butyric smell				
	The butyric acid found in cheese gives it a distinct flavor.				
starve	 v. to suffer or die from lack of food; to cause someone or something to suffer or die from lack of food; to deprive something of necessary nourishment or sustenance synonym: famish, hunger 				
	(1) starve for a victory, (2) starve to death				
	If you don't eat soon, you're going to starve.				
mucus	 a slimy liquid produced inside the nose and other body parts for lubrication, protection, etc. synonym: secretion, slime, saliva 				
	(1) airway mucus , (2) nasal mucus				
	When the body temperature drops, mucus secretion fails.				
correlate	 v. to have a connection or relationship in which one thing affects or depends on another synonym: associate, liken, connect 				
	(1) correlate closely with the quality, (2) correlate to the size				

	We may frequently correlate age with the frequency of disease.			
polyphenol	 n. a class of organic compounds found in plants, characterized by having multiple phenol groups, known for their antioxidant properties and are often associated with health benefits synonym: antioxidant, flavonoid, phytochemical 			
	(1) polyphenol content, (2) antioxidant polyphenol			
	Foods rich in polyphenols may have numerous health benefits.			
antioxidant	<i>n.</i> a substance that inhibits oxidation, especially one used to counteract the deterioration of stored food products			
	(1) high levels of antioxidants, (2) antioxidant behavior			
	Fruits and vegetables are good sources of antioxidants.			
saute	 v. to quickly fry or cook something in a small amount of fat over high heat, typically in a shallow pan, resulting in a quick, flavorful browning or searing synonym: fry, pan-fry 			
	(1) saute shrimp till golden, (2) saute vegetables in olive oil			
	I decided to saute some garlic and onions to flavor my pasta			
	sauce.			
probiotic	 n. a substance, typically a live bacterium, that is ingested to provide health benefits, particularly in aiding digestion or strengthening the immune system synonym: probiotic bacteria, beneficial bacteria, microflora 			
	(1) probiotic supplement, (2) probiotic yogurt			
	Probiotic-rich foods, such as kefir and sauerkraut, can improve digestive health.			
ferment	 v. to experience a chemical change or action that results in the production of alcohol or effervescence of gases; (noun) a state of agitated activity or change, especially in the context of social or political movements 			

synonym :

	ripen, simmer, (noun) agitation
	(1) ferment sugar into ethanol, (2) political ferment The dough was left to ferment overnight to give the bread its
	distinctive flavor.
teem	v. to be abuzz; to move in large numbers; to fall heavilysynonym: brim, swarm, overflow
	(1) teem with activity, (2) teem down
	The city teems with traffic on holiday.
lactobacillus	<i>n.</i> a type of bacteria that is commonly found in the digestive, urinary, and genital systems of humans and mammals, known for their probiotic properties and often used in various health and food products
	synonym: probiotic, bacterium, microorganism
	(1) probiotic lactobacillus, (2) beneficial lactobacillus
	Certain strains of lactobacillus have been shown to boost
	the immune system.
bifidobacterium	 <i>n</i>. a type of beneficial bacteria that naturally occurs in the gut of humans and animals used as a probiotic in some food products and supplements <i>synonym</i>: probiotic, gut bacteria, gut flora
	(1) bifidobacterium probiotics, (2) take bifidobacterium supplements
	The bifidobacterium in yogurt is known for its probiotic benefits.
refrigeration	 n. the process of cooling or freezing something, especially food, to preserve it synonym: cooling, freezing, preservation
	(1) refrigeration car, (2) refrigeration technology
	The supermarket had a large refrigeration section with all kinds of fresh produce.

kimchi	 n. a spicy, fermented Korean side dish made of cabbage, radish, or other vegetables, often served as a condiment with rice or meat dishes 			
	synonym: pickled vegetables, spicy cabbage, Korean food			
	(1) kimchi recipe, (2) spicy kimchi paste			
	There are many different varieties of kimchi, each with its unique taste and texture.			
sauerkraut	 n. a dish made of finely shredded cabbage that has been fermented in brine synonym: fermented cabbage, pickle 			
	(1) sauerkraut dish, (2) eat sauerkraut			
	The sauerkraut was a popular side dish at the German restaurant.			
kombucha	 n. a fermented beverage made by adding a culture of bacteria and yeast to sweetened tea, resulting in a slightly effervescent, tart, and tea-like flavored drink, often consumed for its potential health benefits synonym: fermented tea, probiotic drink 			
	(1) kombucha tea, (2) homemade kombucha			
	I enjoy drinking flavored kombucha as a refreshing and probiotic-rich beverage.			
vitality	<i>n.</i> the state of being strong and active; energy <i>synonym</i> : energy, life, vigor			
	(1) vitality of youth, (2) the vitality of the company			
	The new gym membership has improved his vitality and overall health.			
digestive	<i>adj.</i> relating to or capable of causing or promoting digestion of food			
	(1) digestive juices, (2) a digestive enzyme			
	A nutritious diet improves digestive functions.			

Session 2: Spelling

1.	homemade koha	n.	a fermented beverage made by adding a culture of bacteria and yeast to sweetened tea, resulting in a slightly effervescent, tart, and tea-like flavored drink, often consumed for its potential health benefits
2.	symbiotic fus	n.	a type of organism that includes yeasts, molds, and mushrooms, which are heterotrophic, meaning they do not produce their food and must consume organic matter to survive
3.	skin micme	n.	the community of microorganisms (= living things too small to be seen) that can usually be found living together in any given environment or the human body
4.	nasal mus	n.	a slimy liquid produced inside the nose and other body parts for lubrication, protection, etc.
5.	spicy kii paste	n.	a spicy, fermented Korean side dish made of cabbage, radish, or other vegetables, often served as a condiment with rice or meat dishes
6.	int food	v.	to take food or drink into the body, often through the mouth; to absorb or assimilate something, often used to describe the intake of information or knowledge

ANSWERS: 1. kombucha, 2. fungus, 3. microbiome, 4. mucus, 5. kimchi, 6. ingest

7.	fet sugar into ethanol	v.	to experience a chemical change or action that results in the production of alcohol or effervescence of gases; (noun) a state of agitated activity or change, especially in the context of social or political movements
8.	buc smell	adj.	relating to or derived from butyric acid, a fatty acid found in milk products and rancid butter, characterized by a pungent odor
9.	tropical lee tree	n.	a plant of the pea family, whose seed is often edible and used as a source of protein
10.	a gm-free environment	n.	a very tiny living that causes the disease; a piece of something such as an organism, concept, etc., capable of growing into a new one or part of one
11.	cote closely with the quality	v.	to have a connection or relationship in which one thing affects or depends on another
12.	vity of youth	n.	the state of being strong and active; energy
13.	eat sauut	n.	a dish made of finely shredded cabbage that has been fermented in brine
14.	antnt behavior	n.	a substance that inhibits oxidation, especially one used to counteract the deterioration of stored food products
15.	int medication	v.	to take food or drink into the body, often through the mouth; to absorb or assimilate something, often used to describe the intake of information or knowledge

ANSWERS: 7. ferment, 8. butyric, 9. legume, 10. germ, 11. correlate, 12. vitality, 13. sauerkraut, 14. antioxidant, 15. ingest

16.	sae vegetables in olive oil	v.	to quickly fry or cook something in a small amount of fat over high heat, typically in a shallow pan, resulting in a quick, flavorful browning or searing
17.	cote to the size	v.	to have a connection or relationship in which one thing affects or depends on another
18.	noh damaged skin	v.	to provide a person, an animal, or plant with food to make them grow and stay healthy
19.	dive juices	adj.	relating to or capable of causing or promoting digestion of food
20.	bifium probiotics	n.	a type of beneficial bacteria that naturally occurs in the gut of humans and animals used as a probiotic in some food products and supplements
21.	pathogenic mie	n.	a tiny living thing that can only be seen with a microscope and that may cause disease
22.	political fet	v.	to experience a chemical change or action that results in the production of alcohol or effervescence of gases; (noun) a state of agitated activity or change, especially in the context of social or political movements
23.	mies sterilizer	n.	a tiny living thing that can only be seen with a microscope and that may cause disease
24.	have a diverse micme	n.	the community of microorganisms (= living things too small to be seen) that can usually be found living together in any given environment or the human body

ANSWERS: 16. saute, 17. correlate, 18. nourish, 19. digestive, 20. bifidobacterium, 21. microbe, 22. ferment, 23. microbe, 24. microbiome

25. coze planets	v.	to establish a colony in or on a specific place; to settle or occupy in large numbers
26. fus infection	n.	a type of organism that includes yeasts, molds, and mushrooms, which are heterotrophic, meaning they do not produce their food and must consume organic matter to survive
27. antioxidant polol	n.	a class of organic compounds found in plants, characterized by having multiple phenol groups, known for their antioxidant properties and are often associated with health benefits
28. guy performance	adj.	displaying courage, determination, or boldness; characterized by a willingness to take risks or face challenges
29. pric yogurt	n.	a substance, typically a live bacterium, that is ingested to provide health benefits, particularly in aiding digestion or strengthening the immune system
30. airway mus	n.	a slimy liquid produced inside the nose and other body parts for lubrication, protection, etc.
31. lee protein	n.	a plant of the pea family, whose seed is often edible and used as a source of protein
32. refion technology	n.	the process of cooling or freezing something, especially food, to preserve it

ANSWERS: 25. colonize, 26. fungus, 27. polyphenol, 28. gutsy, 29. probiotic, 30. mucus, 31. legume, 32. refrigeration

33. sauut dish	n.	a dish made of finely shredded cabbage that has been fermented in brine
34. koha tea	n.	a fermented beverage made by adding a culture of bacteria and yeast to sweetened tea, resulting in a slightly effervescent, tart, and tea-like flavored drink, often consumed for its potential health benefits
35. the vity of the company	n.	the state of being strong and active; energy
36. take bifium supplements	n.	a type of beneficial bacteria that naturally occurs in the gut of humans and animals used as a probiotic in some food products and supplements
37. tm down	ν.	to be abuzz; to move in large numbers; to fall heavily
38. ste to death	v.	to suffer or die from lack of food; to cause someone or something to suffer or die from lack of food; to deprive something of necessary nourishment or sustenance
39. kii recipe	n.	a spicy, fermented Korean side dish made of cabbage, radish, or other vegetables, often served as a condiment with rice or meat dishes
40. a dive enzyme	adj.	relating to or capable of causing or promoting digestion of food
41. architect's blnt	n.	a photographic print of an early plan for a building or machine

ANSWERS: 33. sauerkraut, 34. kombucha, 35. vitality, 36. bifidobacterium, 37. teem, 38. starve, 39. kimchi, 40. digestive, 41. blueprint

42. pric supplement	n.	a substance, typically a live bacterium, that is ingested to provide health benefits, particularly in aiding digestion or strengthening the immune system
43. probiotic laclus	n.	a type of bacteria that is commonly found in the digestive, urinary, and genital systems of humans and mammals, known for their probiotic properties and often used in various health and food products
44. ste for a victory	v.	to suffer or die from lack of food; to cause someone or something to suffer or die from lack of food; to deprive something of necessary nourishment or sustenance
45. noh hope	v.	to provide a person, an animal, or plant with food to make them grow and stay healthy
46. beneficial laclus	n.	a type of bacteria that is commonly found in the digestive, urinary, and genital systems of humans and mammals, known for their probiotic properties and often used in various health and food products
47. tm with activity	v.	to be abuzz; to move in large numbers; to fall heavily
48. guy move	adj.	displaying courage, determination, or boldness; characterized by a willingness to take risks or face challenges

ANSWERS: 42. probiotic, 43. lactobacillus, 44. starve, 45. nourish, 46. lactobacillus, 47. teem, 48. gutsy

49. sae shrimp till golden	v.	to quickly fry or cook something in a small amount of fat over high heat, typically in a shallow pan, resulting in a quick, flavorful browning or searing
50. refion car	n.	the process of cooling or freezing something, especially food, to preserve it
51. antibiotic-resistant gm	n.	a very tiny living that causes the disease; a piece of something such as an organism, concept, etc., capable of growing into a new one or part of one
52. coze for cultivation	v.	to establish a colony in or on a specific place; to settle or occupy in large numbers
53. blnt for economic reform	n.	a photographic print of an early plan for a building or machine
54. polol content	n.	a class of organic compounds found in plants, characterized by having multiple phenol groups, known for their antioxidant properties and are often associated with health benefits
55. buc bacteria	adj.	relating to or derived from butyric acid, a fatty acid found in milk products and rancid butter, characterized by a pungent odor
56. high levels of antnts	n.	a substance that inhibits oxidation, especially one used to counteract the deterioration of stored food products

ANSWERS: 49. saute, 50. refrigeration, 51. germ, 52. colonize, 53. blueprint, 54. polyphenol, 55. butyric, 56. antioxidant

Session 3: Fill in the Blanks

- 1. The ______ in yogurt is known for its probiotic benefits.
- *n.* a type of beneficial bacteria that naturally occurs in the gut of humans and animals used as a probiotic in some food products and supplements
- 2. If you don't eat soon, you're going to _____.
- v. to suffer or die from lack of food; to cause someone or something to suffer or die from lack of food; to deprive something of necessary nourishment or sustenance
- 3. The mother used her breast milk to _____ the baby.
- *v.* to provide a person, an animal, or plant with food to make them grow and stay healthy
- 4. We may frequently ______ age with the frequency of disease.
- v. to have a connection or relationship in which one thing affects or depends on another
- 5. A business plan is a _____ for your success.
- *n.* a photographic print of an early plan for a building or machine
- 6. Certain strains of ______ have been shown to boost the immune system.
 - *n.* a type of bacteria that is commonly found in the digestive, urinary, and genital systems of humans and mammals, known for their probiotic properties and often used in various health and food products
- 7. The city _____ with traffic on holiday.
- *v*. to be abuzz; to move in large numbers; to fall heavily

ANSWERS: 1. bifidobacterium, 2. starve, 3. nourish, 4. correlate, 5. blueprint, 6. lactobacillus, 7. teems

- 8. When the body temperature drops, _____ secretion fails.
- *n.* a slimy liquid produced inside the nose and other body parts for lubrication, protection, etc.
- 9. There are many different varieties of ______ each with its unique taste and texture.
- *n.* a spicy, fermented Korean side dish made of cabbage, radish, or other vegetables, often served as a condiment with rice or meat dishes
- 10. The gut ______ is a major producer of serotonin, which is necessary for human mental stability.
- *n.* the community of microorganisms (= living things too small to be seen) that can usually be found living together in any given environment or the human body
- 11. European powers _____ much of the Americas in the 16th and 17th centuries.
- *v.* to establish a colony in or on a specific place; to settle or occupy in large numbers
- 12. Dried ______ are an important source of protein and fiber for an adventurer.
- *n*. a plant of the pea family, whose seed is often edible and used as a source of protein
- 13. Certain types of _____ can be toxic to humans, causing severe illness if ingested.
- *n.* a type of organism that includes yeasts, molds, and mushrooms, which are heterotrophic, meaning they do not produce their food and must consume organic matter to survive
- 14. The supermarket had a large ______ section with all kinds of fresh produce.
- *n.* the process of cooling or freezing something, especially food, to preserve it

ANSWERS: 8. mucus, 9. kimchi, 10. microbiome, 11. colonized, 12. legumes, 13. fungus, 14. refrigeration

- 15. The _____ of his idea came from watching birds flying in flocks.
- *n*. a very tiny living that causes the disease; a piece of something such as an organism, concept, etc., capable of growing into a new one or part of one
- 16. People who compulsively _____ non-food items, such as dirt or chalk, suffer from a condition called pica.
- v. to take food or drink into the body, often through the mouth; to absorb or assimilate something, often used to describe the intake of information or knowledge
- 17. The ______ acid found in cheese gives it a distinct flavor.
- *adj.* relating to or derived from butyric acid, a fatty acid found in milk products and rancid butter, characterized by a pungent odor

18. Fruits and vegetables are good sources of ______.

- *n.* a substance that inhibits oxidation, especially one used to counteract the deterioration of stored food products
- 19. Foods rich in _____ may have numerous health benefits.
- *n.* a class of organic compounds found in plants, characterized by having multiple phenol groups, known for their antioxidant properties and are often associated with health benefits
- 20. It was ______ to quit her job and start her own business.
- *adj.* displaying courage, determination, or boldness; characterized by a willingness to take risks or face challenges
- 21. The new gym membership has improved his _____ and overall health.
 - *n.* the state of being strong and active; energy

ANSWERS: 15. germ, 16. ingest, 17. butyric, 18. antioxidants, 19. polyphenols, 20. gutsy, 21. vitality

- 22. I decided to _____ some garlic and onions to flavor my pasta sauce.
 - v. to quickly fry or cook something in a small amount of fat over high heat, typically in a shallow pan, resulting in a quick, flavorful browning or searing
- 23. The dough was left to _____ overnight to give the bread its distinctive flavor.
- v. to experience a chemical change or action that results in the production of alcohol or effervescence of gases; (noun) a state of agitated activity or change, especially in the context of social or political movements
- 24. ______ thrive on the surface of the human skin.
- *n.* a tiny living thing that can only be seen with a microscope and that may cause disease
- 25. I enjoy drinking flavored ______ as a refreshing and probiotic-rich beverage.
- *n.* a fermented beverage made by adding a culture of bacteria and yeast to sweetened tea, resulting in a slightly effervescent, tart, and tea-like flavored drink, often consumed for its potential health benefits
- 26. The ______ was a popular side dish at the German restaurant.
- *n.* a dish made of finely shredded cabbage that has been fermented in brine
- 27. ______ foods, such as kefir and sauerkraut, can improve digestive health.
- *n*. a substance, typically a live bacterium, that is ingested to provide health benefits, particularly in aiding digestion or strengthening the immune system
- 28. A nutritious diet improves ______ functions.
- *adj.* relating to or capable of causing or promoting digestion of food

ANSWERS: 22. saute, 23. ferment, 24. Microbes, 25. kombucha, 26. sauerkraut, 27. Probiotic-rich, 28. digestive