

Heston Blumenthal, a British chef, was first inspired to cook when (1) ... France as a teenager. There, the scent of lavender and other herbs made him (2) ... the importance of the (3) ... of smell in the whole eating process. Heston is now a well-(4) ... chef despite having a difficult start. He left school without (5) ... many qualifications, and had a series of uninspiring jobs. He never lost his passion for food, though, and he eventually bought an old pub, w'here he started to (6) ... out his ideas for new recipes. The pub became a world-famous restaurant. One thing that makes Heston lose his (7) ... is customers taking photos of their food. Heston's (8) ... ofviewisthat each diner at his restaurant should be fully 'present' in the whole food experience. This cannot happen, he says, if they are (9) ... attention to their cameras or their phones. Using flash, in (10) ..., drives him and the other customers quite mad!

Прочитайте текст. Выберите один из предложенных вариантов ответа. Заполните пропуск (6).

- 1) turn    2) make    3) work    4) come