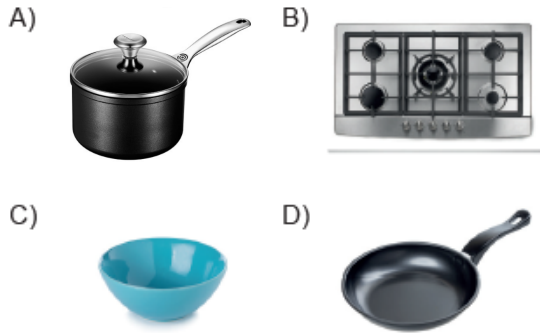


NEW!

NEW!

1. First, put a little oil into a saucepan. Then, heat the oil. Next, put the corns in the saucepan and cover it. When they start to pop, shake the saucepan gently every few seconds. In 2 minutes, popping will stop. After that, turn off the heat and take them into a bowl. Finally, put a little salt on it and enjoy it.

Which one is not suitable for the recipe?



2. **Sandy** : I need a cutting board to make salad.  
Can I use it if you don't need?

**Sam** : ---- I am using it now.

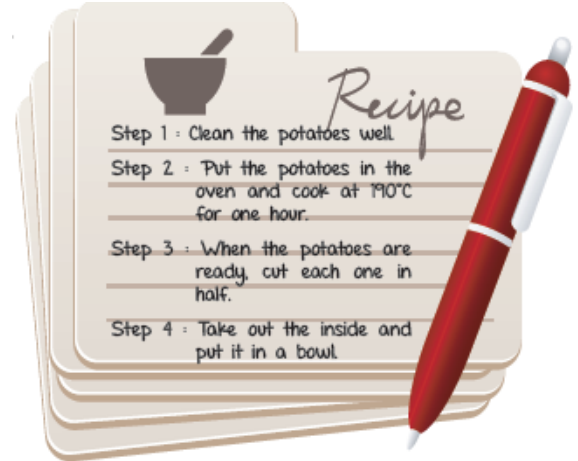
Which one can be suitable for the blank?

- A) Why not?  
B) Sure.  
C) I am sorry, you can't.  
D) You are welcome.
3. Always mash potatoes when they are hot! That way, ----.

Which one can be suitable for the blank?

- A) you can have perfect mashed potatoes  
B) the onions will be soft and tasty  
C) you can run your own restaurant  
D) they will be burned

4.



Steve wants to make jacket potato. However, he doesn't have a knife. Which step can't he make without a knife?

- A) Step 1                      B) Step 2  
C) Step 3                      D) Step 4

5.

- I. Finally, bake it for 25 minutes.  
II. Put the ingredients into a bowl and mix them.  
III. Then, put the mixture into a baking sheet and fold it.  
IV. First, heat the oven to 200°C.  
V. Your cake is ready. Enjoy it.

Put the recipe in the correct order.

- A) V-III-II-I-IV  
B) IV-II-V-I-III  
C) IV-II-III-I-V  
D) II-III-IV-V-I

By Fatih Atik

NEW!

NEW!

6. I. Then, add some garlic, herb and meat.  
II. First, put some oil in a pan.  
III. Stir it for a while and add some water and salt.  
IV. Serve it with yoghurt. Enjoy it.  
V. Cook for 45 minutes on low heat.

Put the recipe in the correct order.

- A) III-II-I-IV-V  
B) II-III-IV-V-I  
C) III-IV-V-II-I  
D) II-I-III-V-IV

7. **Dennis** : How much sugar do you want in your tea?  
**Kim** : Two teaspoons of sugar is OK for me. ----?  
**Dennis** : I don't use any sugar for my tea and coffee.

Which one can be suitable for the blank?

- A) Where is your cup  
B) How is your coffee  
C) What about you  
D) What's in it

8. (I)My mother wants to make a surprise cake for my sister's birthday. (II)She needs some flour, some eggs and two bottles of milk. (III)She also needs a few candles. (IV)She will buy the cake from the shopping centre.

Which one isn't related to the text?

- A) I      B) II      C) III      D) IV

Answer the questions (9-10) according to the passage below.

**Mum** : Honey, I'm late for work. Can you make an omelette for me while I'm getting dressed?

**Jane** : OK, can you tell me the recipe?

**Mum** : Sure. First, melt some butter in a frying pan. Then, stir two eggs in a bowl and add them to the frying pan. After that, add a little salt. Cook it slowly for two minutes so that it doesn't burn. When the eggs are OK, add a little cheddar cheese to the eggs, cover the frying pan and wait a minute. That's all.

**Jane** : OK, it sounds easy. I'm going to make it for you soon.

**Mum** : Thanks a lot! You're very kind.

9. Before Jane stirs the eggs, she will ---- .

- A) add some salt  
B) cover the frying pan  
C) melt some butter  
D) put some cheddar cheese

10. Why does Jane's mother need help?

- A) She doesn't have enough time to make an omelette.  
B) They love omelette at breakfast.  
C) The omelette is easy to make.  
D) She doesn't know how to make it.

By Fatih Atik

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1.

500 g flour  
 2 eggs  
 4 glasses of water  
 1 tsp of salt  
 100 g cream

This is a - - - - .

- A) recipe
- B) list of ingredients
- C) photo of a dish
- D) cooking programme

2.

When you come home from school, there is a bad smell in the kitchen. Your mother forgets to turn off the cooker.

What can be the problem?

- A) She cooks a tasty meal.
- B) She burns the cake.
- C) You come home early.
- D) You turn off the cooker.

3.

When Susan wants to cook something different, she usually calls and asks her mum because her mother went to a cooking course. So she knows everything about cooking.

Why does Susan call her mum?

- A) Her mother is crazy about eating.
- B) Her mother is good at cooking.
- C) Her mother prefers eating out.
- D) Susan is bad at remembering the ingredients.

4.

**Peas with Lamb**

- First, open the tin of peas with the tin opener.
- Fry some potatoes in a frying pan.
- Grate some carrots and add them into the potatoes.
- Put lamb into a saucepan and add other ingredients into it.
- Cook for 45 minutes. Your meal is ready. Enjoy it.

Which one do we need in the beginning of the recipe?

A)



B)



C)



D)



5.

- I. I'm sorry, it's all gone. Would you like anything else?
- II. OK. It will be ready in 10 minutes.
- III. Can I have some mashed potatoes, please?
- IV. What would you like to have, sir?
- V. I will take stuffed potato, then.

Put the sentences in the correct order.

- A) IV-III-I-V-II
- B) IV-III-II-V-I
- C) III-II-I-IV-V
- D) III-I-IV-V-II

By Fatih Atik

**NEW!**

**NEW!**

6.



Sally

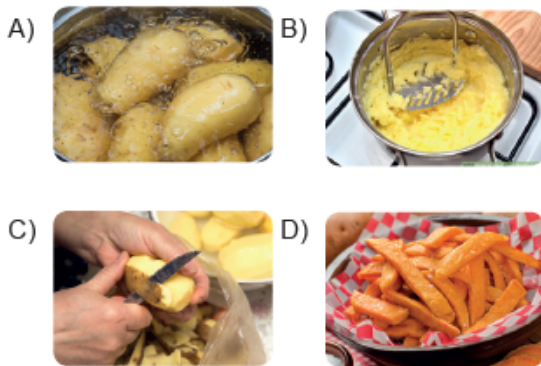
I'm into feijoada and pasta. Pasta is the traditional dish of Italy and it is easy to make. Feijoada is the traditional food in Brazil, but it isn't easy to make. Most of teenagers love feijoada, too.

**What can we say about feijoada according to the text?**

- A) Feijoada isn't popular in Brazil.
- B) Teenagers hate feijoada.
- C) Feijoada isn't difficult to make.
- D) Sally likes feijoada.

7. If you want to make mashed potatoes, first of all, cook them in hot water. Then, take the skin of potatoes. After that, mash them. If you put some butter on mashed potatoes, they will be more delicious.

**Which one is not related to the text?**



8. **Sena** : What's your favourite snack?

**Edward** : Hamburger.

**Sena** : Can you prepare it?

**Edward** : - - - - . My mum makes it for me.

**Which one can be suitable for the blank?**

- A) I can't either
- B) Yes, usually
- C) Not really
- D) Of course, I can

**Answer the questions (9-10) according to the passage below.**

Hi, I'm Linda. I work at a restaurant. I'm really into cooking, but it's hard to work in a restaurant because I have to work and cook all day. I get up at 7 o'clock every day because I have to start working at 7:30. I seldom get on the bus at 7:15. I often drive to work. We serve seafood, chicken and steak at the restaurant. When I arrive at the restaurant first, I have to bake bread. Then, I have to boil the vegetables. Next, I have to fry potatoes. After that, I have to grill the fish, chicken and steak. Finally, we can serve the dishes. After a tiring day, I get home at 9 pm.

9. **What does Linda do first when she goes to the restaurant?**

- A) She bakes bread.
- B) She serves seafood, chicken and steak.
- C) She boils the vegetables.
- D) She catches the bus.

10. **What can we say about the text?**

- A) Linda's job is not tiring.
- B) Linda starts working at quarter past seven.
- C) Cooking is boring for Linda.
- D) Linda rarely goes to work by bus.

*By Fatih Atik*

**NEW!**

**NEW!**

1.



Which sentence is not suitable for the paragraph?

- A) 4    B) 3    C) 2    D) 1

2.

- I. Then, put a packet of pasta into the boiling water.
- II. Wait for ten minutes and your pasta is ready.
- III. Add some oil and salt into the water.
- IV. First, put two litres of water in a pan and heat it.
- V. For a delicious pasta, follow these tips.

Put the recipe in the correct order.

- A) V-IV-III-I-II    B) IV-III-V-I-II  
C) V-IV-I-II-III    D) IV-V-III-II-I

3.

Gracie cooks soup for dinner for the first time, but it is tasteless. What should she do?

She should - - - - .

- A) add more salt and spice  
B) take it out of the oven  
C) make a shopping list  
D) burn the cake

4. **Meggy** : My favourite food is Irish stew.

**Sam** : What is in it?

**Meggy** : Lamb, potatoes, carrots, onions, parsley, herbs and spices.

**Sam** : How do they cook it?

**Meggy** : They put all the ingredients into a saucepan and roast it in the oven for about 2 hours at a low temperature.

**Sam** : Where can I try it?

**Meggy** : Charlie's restaurant is the best for it.

According to the dialogue, we can't learn - - - - .

- A) the recipe of Irish Stew  
B) the ingredients of Irish Stew  
C) Sam's favourite food  
D) the place to taste the dish

By Fatih Atik

5.



Peeler



Saucepan



Frying pan



Grater

How many of the matchings are TRUE?

- A) 1    B) 2  
C) 3    D) 4



6. **Son** : Can I taste the stuffed potato, mummy?  
**Mum** : Of course, honey.  
**Son** : Yummy! - - - -?  
**Mum** : Cheddar cheese, butter, salt and pepper.

Which one can be suitable for the blank?

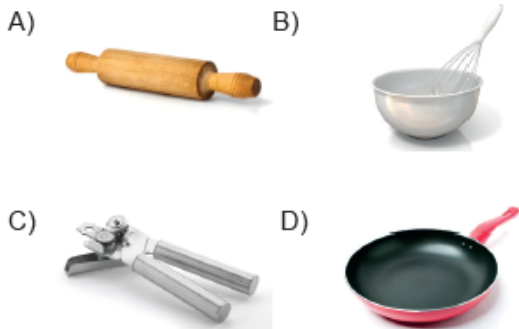
- A) What is in it  
 B) What time will we eat them  
 C) How do you make it  
 D) Why do you put butter in it

7. I. Yeah, I love eating it after meals.  
 II. Yes, I finished it. It was delicious.  
 III. Did you finish your meal?  
 IV. Do you want to taste some dessert?  
 V. Me, too.

Put the sentences in the correct order.

- A) I-IV-II-III-V      B) III-II-IV-I-V  
 C) IV-III-II-V-I      D) III-II-I-IV-V
8. You are in the kitchen. You want to whisk three eggs for your cake.

Which one do you use to do it?



Answer the questions (9-10) according to the passage below.

In order to cook a delicious Mexican omelette, we need 3 eggs, 3 tablespoons of cream, a little salt, some garlic powder, 150g of grated cheddar cheese, 100g of chopped tomatoes and 1 teaspoon of oil. First, break the eggs into a bowl and add the cream, salt and garlic powder. Mix them well. Then, heat the oil in a frying pan and pour the mixture into it. Cook the mixture until it is golden brown. Then, turn the other side and cook it well, too. After that, put the omelette on a plate. Finally, put the tomatoes and grated cheese in the centre of the omelette. Cover the omelette to melt the cheese. If you want a better taste, serve it immediately.

Bon appétit!

9. After putting the omelette on a plate, - - - - .
- A) add the cheese and tomatoes  
 B) fold the omelette in half  
 C) melt the cheddar cheese  
 D) cook it until it is golden brown

10. At the end of the recipe, - - - - .
- A) get the ingredients from the shop  
 B) cook the mixture until it is brown  
 C) melt the cheese and eat it  
 D) serve the omelette immediately

NEW!

NEW!

1. I'm Duygu from Turkey. We usually have breakfast in the morning. It is very important for our family. At breakfast, I prefer boiled eggs, cheddar cheese, olives and herbal tea, but I hate fried eggs, fruit juice, honey and butter.

**Which question doesn't have an answer in the text?**

- A) Where is Duygu from?
- B) What do they have for lunch?
- C) Does Duygu like fried eggs?
- D) What does Duygu have for breakfast?

2.

- I. Bake it for 25 minutes.
- II. Put the chicken into the oven.
- III. Take it out and leave it to cool.
- IV. Heat the oven to 200°C before you start.
- V. Serve it warm, not very hot.

**Put the recipe in the correct order.**

- A) II-III-IV-I-V
- B) III-IV-I-II-V
- C) IV-III-I-II-V
- D) IV-II-I-III-V

3. **Sue** : Can I use the tin opener to open the tin of peas?

**Samet** : - - - -

**What can Samet say to refuse Sue's request?**

- A) Why not?
- B) I am sorry, I can't.
- C) Good luck!
- D) Sorry, I am using it now.

4. Taco is the most popular dish in Mexico. It is tasty, and you can fill it with many different ingredients. Mexicans fry corn tortillas and fill them with fried meat, onions and peppers to make tacos.

**What don't we need to prepare taco?**

A)



B)



C)



D)



By Fatih Atik

5. First, put a little oil into a saucepan. Then, heat the oil. Next, put the corns in the saucepan and cover it. When they start to pop, shake the saucepan gently every few seconds. In about 2 minutes, popping will stop. After that, turn off the heat and take them into a bowl. Finally, put a little salt on it and enjoy it.

**What is the next step after heating the oil?**

- A) Put a little oil into a saucepan.
- B) Shake the saucepan gently.
- C) Put the corns in the saucepan.
- D) Put a little salt.

**NEW!**

**NEW!**

6.



Jenny

I am from England. I like trying different dishes. I like eating vegetables, but I hate meat, chicken and fish.



Linda

I eat fattening food and I know it is not good for my body. I prefer eating hamburger to vegetables. I can't stand eating vegetables. I think I should change my eating habit.

What can we say about the information above?

- A) Linda isn't into vegetables.
- B) Linda's eating habits are good.
- C) Linda would rather eat seafood than vegetables.
- D) Jenny doesn't prefer vegetables to meat.

7.

- I. Finally, melt some butter in a pan and add the pasta to it.
- II. First, boil enough water in a saucepan.
- III. Here is an easy recipe for pasta.
- IV. Add some salt.
- V. Next, cook your pasta for 8-10 minutes.

Put the recipe in the correct order.

- A) IV-I-V-III-II
- B) II-III-IV-I-V
- C) II-III-IV-V-I
- D) III-II-IV-V-I

8.



We generally eat rice, salad and chicken.

George

Which one can be the question of George's answer?

- A) Who prepares dinner in your family?
- B) How often do you have dinner?
- C) What are the ingredients of chicken soup?
- D) What do you have for dinner?

Answer the questions (9-10) according to the passage below.

If you are very hungry and need to cook something quickly, here is a good pasta recipe for you. First, put 5 mugs of water into a saucepan and boil it. Add some salt and oil to the water. Then, put a packet of pasta into the saucepan. Boil it for about 7 minutes. Stir it for a few times. Next, turn off the oven and leave the pasta in a cool place. Wait for a minute. After that, take it out from the saucepan. Finally, you can add some tomato sauce if you like. It's ready. Bon appetit.

9. What are the ingredients of pasta?

- A) Only water and pasta.
- B) There are six steps.
- C) Water, oil, salt, pasta and tomato sauce.
- D) A good pasta recipe.

10. ----- after turning off the oven.

- A) Put 5 mugs of water into the saucepan
- B) Leave the pasta in a cool place
- C) Stir the pasta a few times
- D) Boil the pasta about 7 minutes

By Fatih Atik



## UNIT 3

TEST 1		TEST 2		TEST 3		TEST 4	
1	D	1	B	1	B	1	B
2	C	2	B	2	A	2	D
3	A	3	B	3	A	3	D
4	C	4	B	4	C	4	D
5	C	5	A	5	B	5	C
6	D	6	D	6	A	6	A
7	C	7	D	7	B	7	D
8	D	8	C	8	B	8	D
9	C	9	A	9	C	9	C
10	A	10	D	10	D	10	B