

FOOD QUIZ – LEVEL FA & FB & GI

Full Name:

Class:

Question 1: Ramen is a popular dish in _____.



A. Vietnam

B. Japan

C. China

Question 2: Taco is a traditional dish in _____.



A. Mexico

B. Italy

C. Laos

Question 3: Tom Yum is a popular dish in _____.



A. Thailand

B. Malaysia

C. Cambodia

Question 4: This is a type of Vietnamese soup, typically made from beef stock and spices. It's added with noodles and thinly sliced beef or chicken.

Answer:

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Question 5: It's a baked Italian dish consisting of wide strips of pasta. It's cooked and layered with meat or vegetables, cheese, and tomato sauce.

Answer:

Question 6: This is a Spanish dish consisting of rice, saffron, chicken, seafood, etc. It's cooked and served in a large shallow pan.

Answer:

Question 7: The name of this fruit comes from Spanish word. The explorers thought it looked like a large pine cone.

Answer:

Question 8: Up until about 400 years ago the majority of carrots eaten in Europe were white.

True

False

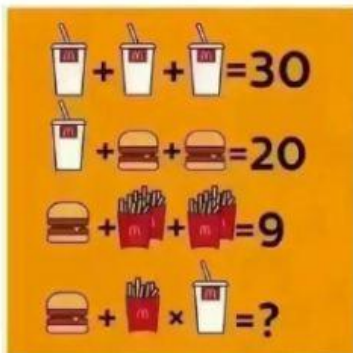
Question 9: A tomato is a _____.

A. vegetable

B. herb

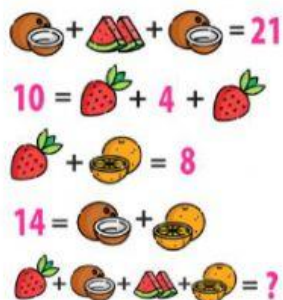
C. fruit

Question 10: Solve the problem.



Answer:

Question 11: Solve the problem.



Answer:

Question 12: Solve the problem.

Sarah needed $\frac{1}{3}$ cup of flour to make 1 apple pie. If she made 9 apple pies, how many cups of flour would Sarah need?

Answer:

Question 13: Look at the picture and complete the recipe.

	How to make carrot orange juice: 1. _____ the carrots and oranges with water. 2. Chop them into _____ pieces. 3. Put them in the juicer. 4. Serve the juice immediately.
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Question 14: Watch a video and complete the recipe.

	How to make an omelette: 1. Beat the eggs. 2. Melt the _____. 3. Pour the _____ to the pan. 4. Fill the omelette. 5. Fold and serve.
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Question 15: Watch a video and complete the recipe.

	How to make banana bread: 1. Mash _____. 2. Add _____, one large egg and oil or soften butter. 3. Mix them together. 4. Add milk, flour and _____. Mix them well. 5. Pour it into a pan. 6. _____ it and serve.
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