TEST FOR UNIT 5

I. Choose the word whose underlined part is pronounced differently from the others.

1.	a. bread	b. beef	c. meat	d. tea
2.	a. audience	b. sauce	c. sausage	d. taught
3.	a. eggs	b. cups	c. cartons	d. noodles
4.	a. soup	b. salt	c. sauce	d. sugar
5.	a. fridge	b. rice	c. spinach	d. milk

II. Choose the odd one out.

1.	a. juice	b. sandwich	c. lemonade	d. milk
2.	a. sweet	b. sour	c. salty	d. sauce
3.	a. egg	b. pork	c. beef	d. ham
4.	a. cheese	b. salt	c. orange	d. bread
5.	a. bowl	b. glass	c. plate	d. fork

III. Choose the best answer a, b, c, or d to complete the sentence.

1. Pho is always served _____ fresh herbs, bean sprouts, sliced-up chillies, and lime.
   a. for b. with c. in d. on
2. This cake is made _____ fresh butter and eggs.
   a. in b. of c. by d. from
3. You don't need to take _____ food on the trip.
   a. a b. some c. any d. the
4. We need a _____ of bread to make the sandwiches for everyone.
   a. carton b. bar c. loaf d. tube
5. There was some ham _____ from lunch.
   a. leave b. leaving c. to leave d. left
6. My lemonade is a bit _____. Can you give me some sugar, please?
   a. sour b. sweet c. spicy d. salty
7. Would you like _____ milk in your coffee?
   a. any b. some c. a d. a few
8. How _____ cheese do we need to make a cheese cake? ~ About 250 grams.
   a. few b. many c. much d. little
9. Flour is the main _____ in cakes.
   a. recipe b. dish c. formulary d. ingredient
10. Alan: _____

    Huan: *Pho, bun cha, bun bo, banh mi, com tam,* etc.

    a.What Vietnamese food should I try?

    b.What's your favourite drink?

    c.How do you cook Vietnamese food?

    d.How much food do you like?

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IV. Write the correct tense or form of the verbs in brackets.

1. My house is very dirty. I _____ (clean) it tomorrow.
2. This coffee _____ (taste) terrible, but the biscuits _____ (be) great.
3. Pho _____ (become) more and more popular in Saigon since 1954.
4. Last year we _____ (go) on a school trip to Scotland.
5. At the moment Joana _____ (learn) to cook some Vietnamese dishes.
6. I'm very sorry Dr. Jones _____ (not be) back in the clinic until 2pm.
7. The chicken meat served with *pho ga* _____ (cut) into thin slices.
8. My father _____(eat) *pho* almost every morning at the restaurant nearby.
9. The broth is made by _____ (stew) cow bones for a long time.
10. What is there _____ (drink), Mike?

V. Supply the correct form of the words in brackets.

1. The soup had a very _____ taste. (salt)
2. She covered the cake with a _____ of sugar and whites of eggs. (mix)
3. Most children enjoy eating _____ chicken and French fries. (fry)
4. The pineapple was sweet and _____. (juice)
5. Meats and fish are _____ used in all Vietnamese cooking. (common)
6. The chicken meat is _____ and cut into thin slices. (bone)
7. It took about 30 minutes of _____ and 40 minutes of baking. (prepare)
8. The sauce itself was _____ and slightly sweet. (fragrance)

VI. There is one mistake in each sentence. Underline and correct the mistake.

1. How many orange juice have you had today?
2. Are there some eggs in the fridge?
3. Would you like a cheese with your pasta?
4. Salt is one of important ingredient for almost dishes.
5. Can you buy some breads on your way home?
6. What do you usually have in breakfast?
7. Vietnamese eat more instant noodles to Japanese.
8. How many glass of water should you drink per day?

VII. Match the questions with the answers.

1. Are you ready to order?	a.Beer, orange juice and mineral water.
2. How much flour do we need?	b.Very good.
3. What is there to drink?	c.Two or three.
4. What Vietnamese food can you cook?	d.No, thanks. I'm full.
5. How many slices of ham do you want?	e.Yes. I'd like chicken with rice, please.
6. How does this garlic soup taste?	f.Just a bottle of mineral water, please.
7. Would you like another bowl of rice?	g.Bun bo and mien ga.
8. Do you want something to drink?	h. 250 grams.

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VIII. Choose the word which best fits each gap.

Pho might be Vietnam's (1) _____ famous dish, but *bun cha* is the top choice when it comes to lunchtime in Hanoi. It doesn't matter if you eat *bun cha* in a restaurant or a small cart on the street, you will be (2) _____ by a plate of vermicelli (*bun*), a bowl of broth with grilled pork and a (3) _____ of fresh herbs. The vermicelli and fresh herbs are pretty common in a Vietnamese restaurant. The broth and the pork are the ones that make this dish (4) _____. *Bun cha* sets often come with the delicious *nem cua be*– fried crab spring (5) _____. Still not convinced? It's what Obama ate during his night (6) _____ with Bourdain.

1.	a. most	b. the most	c. best	d. the best
2.	a. cooked	b. made	c. served	d. tried
3.	a. bottle	b. pot	c. bar	d. basket
4.	a. simple	b. comfort	c. specially	d. unique
5.	a. pieces	b. rolls	c. halves	d. slices
6.	a. out	b. in	c. towards	d. along

IX. Read the text carefully then choose the correct answers.

Vietnamese food culture varies by regions from the north to the south. In Northern Vietnam, food is characterized by light and balanced. Northern Vietnam is seen to be the cradle of Vietnamese cuisine with many notable dishes like Pho, Bun Rieu, Bun Thang, Bun Cha, Banh Cuon, etc. Then, food culture in Northern Vietnam became popular in Central and Southern Vietnam with suitable flavors in each regions.

The regional cuisine of Central Vietnam is famous for its spicy food. Hue cuisine is typical Central Vietnam's food culture. Food in the region is often used with chili peppers and shrimp sauces, namely, Bun Bo Hue, Banh Khoai, Banh Beo, etc.

In Southern Vietnam, the warm weather and fertile soil create an ideal condition for planting a variety of fruit, vegetables and livestock. Thus, food in the region is often added with garlic, shallots and fresh herbs. Particularly, Southerners are favored of sugar; they add sugar in almost dishes. Some signature dishes from Southern Vietnam include Banh Khot and Bun Mam.

1. It is considered that Vietnamese cuisine _____.

   a.originated from the North

   b.became more and more popular

   c.always combines taste and colour

   d.can be found only in Northern Vietnam

2. What are the features of Northern Vietnamese food?

   a. It's delicious and healthy. b. It's sweet and sour.

   c.It's light and balanced. d. It's a bit fatty and salty.

3. Hue cuisine is notable for its _____.

   a. colorful food b. spicy taste c. bitter taste d. light flavor

4. In Southern Vietnam, _____.

   a.the warm weather makes it hard to plant fruit and vegetables

   b.fresh herbs are always used in cooking

   c.people love sweet food

   d.sugar is often added to dishes

5. Which of the followings is NOT true?

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a.Food in Vietnam changes region to region.

b.Southerners do not like northern food due to its light flavor.

c.Chill peppers and shrimp sauces are among the frequently used ingredients.

d.Bun Bo Hue is a typical dish of the Central Vietnam cuisine.

X. Make questions for the underlined parts.

1. She needs twelve eggs to make two cakes.

   _____

2. They drank a lot of wine at the party last night.

   _____

3. I often drink coffee in the morning.

   _____

4. Beef noodle soup is my favourite food.

   _____

5. My lemonade tastes a bit sour.

   _____

6. No, there isn't any milk in the fridge.

   _____

7. No, thanks. I love cookies, but I'm full.

   _____

8. The beef broth is made by stewing cow bones.

   _____

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