

TEST E30202 : Reading English for Communication

Name _____ M.4/_____ No. _____

Part I : Street Foods (1 - 5)

Direction : Match Thai names with correct English names.

- | | |
|-----------------------|---------------------------------|
| _____ 1. Khao Kha Moo | a) Oyster Omelet |
| _____ 2. Hoy Tod | b) Thai Stir-Fried Noodles |
| _____ 3. Khanom Krok | c) Grilled Sticky Rice With Egg |
| _____ 4. Khao Gee | d) Pork Trotters Rice |
| _____ 5. Pad Thai | e) Thai Coconut Pancake |

Part II : Measuring (6 - 10)

Direction : Choose the correct types of measure for each ingredients.

6.  What would you use to measure this ingredient?
- a) liquid cup b) tablespoon
c) teaspoon d) dry cup

7.  What would you use to measure this ingredient?
- a) liquid cup b) tablespoon
c) teaspoon d) dry cup

8.  What would you use to measure this ingredient?
- a) liquid cup b) tablespoon
c) teaspoon d) dry cup

9.  What would you use to measure this ingredient?
- a) liquid cup b) tablespoon
c) teaspoon d) dry cup

10.  What would you use to measure this ingredient?
- a) liquid cup b) tablespoon
c) teaspoon d) dry cup

Part III : Cooking Verbs (11 - 20)

Direction : Choose the correct cooking verbs to complete the sentence.

11.



The cook will _____ the dough before cutting it in half.

- a) squeeze
- b) flatten
- c) peel
- d) drain

12.



I _____ the onion into rings for burgers.

- a) grate
- b) carve
- c) chop
- d) slice

13.



I _____ the eggs after breaking them into the bowl.

- a) whisk
- b) pour
- c) add
- d) break

14.



My mother will _____ the vegetables for preparing them.

- a) mix
- b) stir
- c) drain
- d) taste

15.



The chef will _____ the apples before serving them.

- a) break
- b) peel
- c) slice
- d) flatten

16.



My father will _____ coffee slowly before drinking it.

- a) drain
- b) carve
- c) taste
- d) stir

17.



The chef will _____ cheese to put on top of pizza.

- a) grate
- b) break
- c) add
- d) whisk

18.



I will _____ the cooked potatoes until they are creamy.

- a) peel
- b) drain
- c) mash
- d) chop

19.



My sister will _____ oranges for juice.

- a) squeeze
- b) mix
- c) slice
- d) peel

20.



You _____ the fruit smoothie into glass after blending.

- a) taste
- b) cut
- c) pour
- d) drain

Part IV : Thai food & Smoothie & Dessert (21 - 30)

Direction : Choose the best answer.

Which IS NOT the direction of each dish? (21 - 24)

21.



- a) Add fresh holy basil leaves and red and green peppers.
- b) Pour the melted chocolate in the center of the cheesecake.
- c) Stir-fry minced pork, garlic and pepper until it is well-cooked.
- d) Heat a pan with some oil in it.

22.



- a) Put the noodles on top of the eggs for 15-30 seconds.
- b) Fry shallots, tofu and dried shrimp until well-cooked.
- c) Bake for 45 minutes, until the edges of the pie are set completely.
- d) Decorate with the peanuts, bean sprouts and shrimp.

23.



- a) Boil chicken breast in hot water for 15-20 minutes.
- b) Wash the avocados and apples.
- c) Pour the smoothie into glass and decorate with lemon and mint.
- d) Blend fruit, milk, honey and salt for 30 seconds.

24.



- a) Add flour mixture with milk and orange juice.
- b) Mix sugar and eggs and beat on med-high.
- c) Bake the cake for 25-30 minutes.
- d) Decorate with chocolate chips on the top.

Which IS NOT the ingredient of each dish? (25 – 30)

4

25.



- a) Shrimp
- b) Lemongrass
- c) Coconut milk
- d) Vanilla

26.



- a) Potato
- b) Peanut
- c) Tomato
- d) Chili

27.



- a) Rice flour
- b) Pumpkin
- c) Butter
- d) Sugar

28.



- a) Mango
- b) Eggs
- c) Sticky rice
- d) Sugar

29.



- a) Gelatin
- b) Coconut milk
- c) Bean
- d) Cheese

30.



- a) Pasta
- b) Garlic
- c) Oyster sauce
- d) Chicken

Good Luck!