

TEST 2 (UNIT 7)

I. Find the word which has a different sound in the part underlined.

1. A. garnish B. slice C. dip D. grill
2. A. spead B. cream C. bread D. head
3. A. sauce B. stew C. sugar D. steam

II. Choose the word which has a different stress pattern from the others.

4. A. celery B. marinate C. versatile D. mayonnaise
5. A. cucumber B. delicious C. tomato D. nutritious

III. Choose the best answer A, B, C or D to complete the sentences.

6. Such _____ as sugar, sugarcane, and coconut water are mostly used in Southern Vietnamese food than in Northern and Central Viet Nam.
A. dishes B. courses C. ingredients D. menus
7. Despite the differences in cuisine of each region, there are similarities, such as the _____ for main meals - rice, ways of adding fish sauce, herbs and other flavors.
A. staple B. basic C. foundation D. necessity
8. Some of famous _____ in Southern Viet Nam are Hu Tieu Nam Vang, Bun Mam, fried rice, flour cake, and many kinds of puddings.
A. foods B. dishes C. staples D. ingredients
9. Food in Northern Vietnam is not as _____ as that in Central and Southern Viet Nam, as black pepper is often used rather than chilies.
A. strong B. flavour C. spicy D. exciting
10. Another feature in northern cuisine is in winter all family members gather around a big hotpot _____ there is a combination of seasoned broth, vegetables and meats.
A. which B. in which C. what D. in what
11. A meal of Hue people has a natural combination between flavors and colors of dishes, which creates the unique _____ in the regional cuisine.
A. feature B. part C. description D. list
12. One special feature of cuisine in Southern Vietnam is short cooking time which aims to _____ the freshness of food.
A. stay B. continue C. remain D. exist
13. If I feel hungry in the afternoon, I _____ snacks like fresh carrots.
A. would have B. had C. had had D. might have
14. If my mother goes home late this evening, my father _____.
A. will cook B. would cook C. had cooked D. has cooked
15. If people work so much, they _____ depressed and eat more.
A. felt B. had felt C. may feel D. may have felt

IV. Complete the sentences with a, an, some, or any.

1. We need _____ cheese to go with the pasta.
2. I'm reading _____ interesting book at the moment.
3. We haven't got _____ homework this weekend.
4. Are there _____ apples on the table?
5. I'd like _____ olive oil on my pizza.
6. There isn't _____ salt in this soup.
7. Mi got _____ tickets for the concert.
8. I need _____ clove of garlic for this recipe.
9. Have we got _____ rice and fresh fish for the sushi?
10. I'd like _____ egg for my omelette.

V. Fill in each blank in the sentences with the correct word from the box

<i>taste</i>	<i>simmer</i>	<i>bake</i>	<i>cut</i>	<i>stir</i>
<i>whisk</i>	<i>mix</i>	<i>peel</i>	<i>pour</i>	<i>grate</i>

1. You have to _____ some vegetables before cooking them.
2. To make an apple pie, you _____ the apples in thin slices.
3. To prepare a whipped cream, you should to _____ the cream quickly.
4. Swiss cheese is to _____ before being added to pasta.
5. You should _____ the sauce you have prepared to be sure that it is not spicy.
6. When you heat a soup on a gas stove, to _____ it frequently with a wooden spoon.
7. In a bowl, you add different ingredients and then you to _____ them to obtain a homogeneous mixture.
8. Most of the cakes are to _____ in an oven at 200°C.
9. In an earthenware, you can let the preparation to _____ for a long time.
10. To prepare poached eggs, remove the shells, and to _____ them into boiling water.

VI. Match each cooking verb in column A with its definition in column B.

A		B
1. bake		A.cook something slowly in hot liquid kept at or just below the boiling point (85°C/ 95°C)
2. roast		B.cook food in hot oil, or fat
3. boil		C.cook food over charcoal on a grill
4. fry		D.cook or brown food, like bread or cheese by exposing it to a grill or fire
5. steam		E.cook, especially meat, in an oven or over a fire
6. simmer		F.cook meat and vegetables slowly in liquid in a closed dish or pan
7. toast		G.fry very quickly over high heat
8. stir-fry		H.cook in an oven without any extra fat
9. barbecue		I.cook food in boiling water that is 100°C
10. stew		J.cook food by heating it in the steam made from boiling water

VII. Read the passage and do the tasks that follow.

From bush food to barbecues

Australia is a huge country and it has a lot of different kinds of food. In the past, the Aboriginal people of Australia ate animals like crocodiles and some insects like the witchetty grub. Aboriginal Australians travelled around the Australian countryside, or 'bush', to find food.

When the first British and Irish people moved to Australia in the 1830s, they brought sheep and cows from Europe. They also brought traditional English and Irish recipes. Many of these recipes, like fish and chips and meat pies, are still popular today. They also created new Australian recipes such as the *pavlova* (a fruit dessert - named after a Russian dancer) and *damper* (a bread cooked in the bush).

After 1945, a lot of people came to live in Australia from countries like Italy, Germany, Greece, Thailand and India. They brought recipes with them and Australians began to eat

and drink different things. People started to drink espresso coffee and eat Mediterranean and Asian food.

A lot of modern Australians love cooking with fresh food. They often cook food on barbecues in their gardens or on the beach. Today more people also eat Aboriginal food like kangaroo and emu. Mark Olive, an Aboriginal chef, has a popular TV cookery programme about traditional bush food. There are always new recipes to try in Australia!

Task 1. Read the passage again, and decide whether the following statements are true (T), false (F), or not given (NG)

	T	F	NG
1. Australia doesn't have many different types of food.		☐	☐
2. In the past, Aboriginal people found food in different places.		☐	☐
3. British and Irish people brought food and recipes to Australia.		☐	☐
4. The people who arrived after 1945 didn't like Australian food.		☐	☐
5. Australians like food from countries like Italy, Greece, and Thailand.	☐	☐	☐
6. Cooking outside is popular in Australia.		☐	☐
7. Today many people in Australia eat crocodile.		☐	☐

Task 2. Find words in the passage that mean...

- very big (paragraph 1):
- a name for the first people in Australia (paragraph 1):
- somewhere to cook food outside (paragraph 4):

VIII. Read and choose the correct answer A, B, C or D for each question.

Insects on the Menu

Humans have a long history of eating insects, and it turns out that they can be a very nutritious part of a person's regular diet. Insects have a lot of protein, and they are often easier to catch than prey animals. Therefore, it is no wonder that when our ancient ancestors saw some tasty worms or grubs wiggling on the ground, they made a quick snack of them.

In Thailand, insects are a regular part of the street food that can be found. The different insects that people snack on are crickets, grasshoppers, giant water bugs, and assorted worms. They are often deep-fried and salted, so they have a crunchy texture that makes them a perfect snack food. If you can get past the fact that you are eating a cricket, it will crunch in your mouth just like a corn chip!

For a lot of people, however, it is difficult to get over the fear of eating insects. People tend to see insects as invaders, especially when they are crawling on the food that we are about to eat. Therefore, being able to eat insects without feeling disgusted is cultural. Some people cannot eat French cheese or stinky tofu because they weren't brought up doing so. To many of us, insects fall right into that category, making it difficult to even try them.

If given the chance, though, be courageous. Insects can be nutritious and tasty, so long as you can get over the "yuck" factor.

- Which is the reason given for gathering and eating insects?**
 - They are very easy to find close to the home.
 - They are more nutritious than most vegetables.
 - They come in all shapes and sizes.
 - They are easier to catch than other prey animals.
- Why are deep-fried insects considered a perfect snack food?**
 - Because they taste exactly like corn chips.
 - Because they don't fill you up.
 - Because they have a crunchy texture.
 - Because they are not expensive.

3. Which insects are not mentioned in the passage?
A. water bugs B. grasshoppers C. beetles D. crickets
 4. Where are insects a regular part of the street food?
A. France B Thailand C. Britain D. All of the above
 5. What advice is given in the passage?
A. Be courageous B. Eat very cautiously
C. Try eating worms first D. Always cook your insects
- IX. Read the passage, and choose the correct answer A, B, C or D for each question.

Free and Easy

In the past, getting recipes and cooking tips was a complicated process. A person had to go to the store and buy a cook book, or get recipes from friends. Fortunately, the Internet has changed all that. Now, if you want to find a recipe for lasagne or Cobb salad, you just search online. It couldn't be simpler.

Cooking blogs are a great source of information because they are free and there are so many of them. They are also nice because they give all different kinds of ideas. The problems with blogs is that because we don't know who is writing them, we need to use with caution. When you are looking at a new blog, you don't know if the writer knows what he or she is talking about.

We'd like to introduce two popular cooking blogs. The first is called Smitten Kitchen. This website is run by a family living in New York City. It focuses on food that doesn't require many ingredients. If you want to make food that is simple but wonderful, then this is the site for you. It offers hundreds and hundreds of recipes, divided into categories. You will be amazed at how many there are.

Wednesday Chef is another great cooking blog. It is run by a writer who lives in Berlin. This blog also offers many recipes, along with recommendations for great restaurants in Berlin, and advice for people who want to start their own blogs. Wednesday Chef has great pictures of its food, as well as interesting pictures of Berlin. The blog got its name because in the past, newspapers published their food articles on Wednesdays.

There are a lot of cooking blogs on the Internet, and most of them are pretty good. Go online and check some of them out. You might be surprised at how much they can help you improve your cooking.

1. How did Wednesday Chef get its name?
A. The writer only posts recipes on Wednesdays.
B. The writer only cooks on Wednesdays.
C. The writer was born on a Wednesday.
D. Newspapers used to publish food articles on Wednesdays.
2. Which of the following is NOT a benefit of cooking blogs?
A. There are many of them. B. Everyone who writes them is an expert.
C. They are free. D. They give a lot of different ideas.
3. Who runs the blog Smitten Kitchen?
A. A family in New York. B. A woman in New York.
C. A family in Berlin. D. A woman in Berlin.
4. What does the passage say about Smitten Kitchen?
A. It only gives recipes on Italian food.
B. It focuses on simple recipes.
C. It only offers a few recipes.
D. Most of the food on that blog is hard to make.
5. Why should we be careful when we are looking at new blogs?

- A. We don't know who the writers are.
- B. Most new blogs are terrible.
- C. The recipes on new blogs are usually hard to make.
- D. They charge you some fees to get the recipes.

X. Write complete sentences about healthy eating habits, you can add some more necessary words, but you have to use all the words given.

1. We/ eat/ only/ much food/ as/ body/ need.
2. Moderation/ key/ any healthy diet/ and/ it/ also/ mean/ balance/ our diet.
3. Cutting down/ your intake/ sugar/ or/ salt/ help/ you/ prevent/ several problems/ disease.
4. You/ eat/ only when/ you/ active/ during daytime/ and/ avoid/ eat/ night.
5. If/ you/ work/ feel hungry/ you/ healthier snacks/ such/ fruits or vegetables.

XI. Write complete sentences about the eating customs in Viet Nam. You can add some more necessary words, but you have to use all the words given.

1. In Viet Nam/ rice/ one/ staple foods.
2. most common cooking styles/ deep-frying/ stir-frying/ boiling/ steaming.
3. Vietnamese food/ tend/ not/very fatty/ as/ they/ use/ minimal oil/ dishes.
4. Most/ the meals/ combination/ meats/ vegetables/ herbs.
5. Most meals/ served/ extra soy sauce/ fish sauce.
6. The food/ often all/ placed/ center/ table.
7. The Vietnamese/ usually use/ chopsticks/ spoons.
8. Cooks/ like/ emphasize/ fresh, natural taste/ ingredients.