

**A. Put the words into the correct box.**

salt	bowl	boil	rice	bake	strainer	pepper	roast
knife	butter	grill	garlic	fry	grater	plate	

Cooking Methods	Ingredients	Kitchen Tools
• .....	• .....	• .....
• .....	• .....	• .....
• .....	• .....	• .....
• .....	• .....	• .....
• .....	• .....	• .....

**B. Match the pictures with the words.**

a. dough

b. squeeze

c. saucepan

d. peeler

e. spread

f. pasta

g. oven

h. parsley

i. flour

j. chop

1



2



3



4



5



6



7



8



9



10



**C. Fill in the blanks with the correct question. One of them is extra.**

- Can you tell me how to prepare it
- Which country does it belong to
- How long does it take to bake
- Would you like me to send you the photo of the recipe
- What do you put in it

1	2	3	4

**Roger** : Hey, Pam! I know you bake delicious cookies. I would like to bake it at home. Can you help me about that?

**Pam** : Sure. I will do my best. What do you want to learn?

**Roger** : First of all, tell me. - <sup>(1)</sup> -?

**Pam** : Flour, butter, sugar, eggs, vanilla and chocolate chips.

**Roger** : - <sup>(2)</sup> -?

**Pam** : Around 20 minutes in a preheated oven.

**Roger** : - <sup>(3)</sup> -?

**Pam** : It is a long process, so you will forget if I tell you. - <sup>(4)</sup> -?

**Roger** : That's a great idea. I am waiting for the recipe. I will try it as soon as possible.



**D. Match the questions with the answers.**

- ☐ 1. When should we add peppers to the pan?
- ☐ 2. What should I do at the end of the process?
- ☐ 3. How do you usually cook eggs?
- ☐ 4. How many steps are there in the recipe?
- ☐ 5. What are the ingredients of an omelette?
- ☐ 6. Why do you prefer salad?
- ☐ 7. Which country does sushi belong to?
- ☐ 8. Where is the peeler?
- ☐ 9. Which dessert do you prefer in summer?
- ☐ 10. Do we have to use peppers in it?

- a. Cheese, eggs, butter and salt.
- b. It is on the table.
- c. It is a traditional Japanese meal.
- d. After heating the oil.
- e. We usually boil them.
- f. You should turn off the oven and wait for 5 minutes.
- g. Because it is healthy.
- h. No, you don't.
- i. Seven.
- j. Ice cream is the best when the weather is hot.

**E. Put the sentences in the menemen recipe into the correct order.**

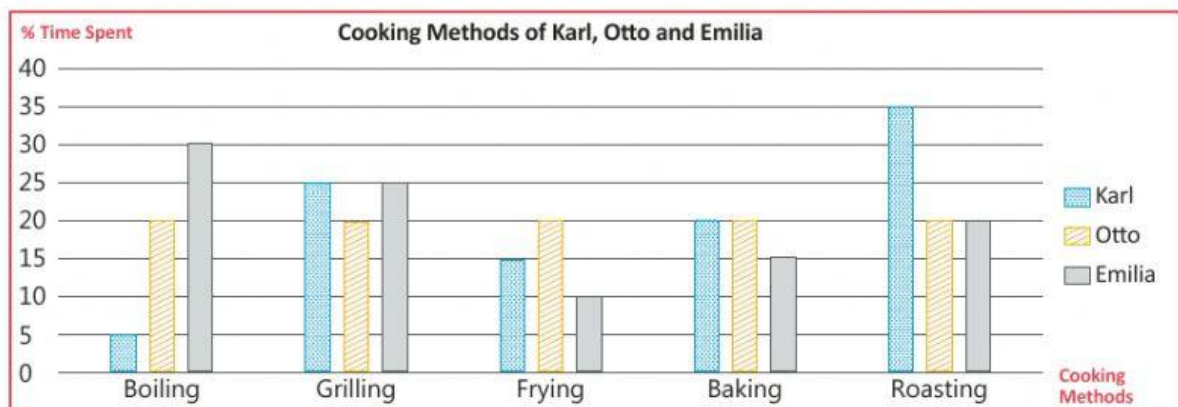
**AN EASY AND TASTY MEAL : MENEMEN**

- ☐ a. After frying the onions, add peppers and grated tomatoes into the pan.
- ☐ b. First, grate three tomatoes and cut two peppers into small pieces.
- ☐ c. Menemen is my favorite meal. Here is its recipe:
- ☐ d. Next, chop two onions and fry them for two minutes.
- ☐ e. Finally, whisk three eggs in a bowl and pour the mixture into the pan. Cook it for two minutes. Your menemen is ready. Enjoy it!
- ☐ f. Second, pour some oil into the pan and heat it.



**F. Look at the chart and write T (True) or F (False) into the blanks.**

Karl, Otto and Emilia are three well-known chefs in Germany. The table below shows the cooking preferences of them:



- ☐ 1. Otto spends the same amount of time on the cooking methods in the table.
- ☐ 2. Roasting is Emilia's favorite way of cooking.
- ☐ 3. Karl spends more than half of his time roasting and grilling.
- ☐ 4. Emilia and Karl spend less time on grilling than frying.
- ☐ 5. Karl prefers baking to boiling while cooking.



Student's name .....

Class .....

## UNIT 3 - ANSWER KEY

A. (15x2=30 pts)

Cooking Methods	Ingredients	Kitchen Tools
boil grill bake fry roast	salt rice pepper butter garlic	bowl strainer knife grater plate

..... / 30

B. (10x2=20 pts)

1 j

2 i

3 g

4 f

5 b

6 e

7 c

8 d

9 a

10 h

..... / 20

C. (4x2=8 pts)

1 e

2 c

3 a

4 d

..... / 8

D. (10x2=20 pts)

1 d

2 f

3 e

4 i

5 a

6 g

7 c

8 b

9 j

10 h

..... / 20

E. (6x2=12 pts)

1 c

2 b

3 f

4 d

5 a

6 e

..... / 12

F. (5x2=10 pts)

1 T

2 F

3 T

4 F

5 T

..... / 10

Student's name .....

Class .....

## UNIT 3 - ANSWER SHEET

A. (15x2=30 pts)

Cooking Methods	Ingredients	Kitchen Tools

..... / 30

B. (10x2=20 pts)

1

2

3

4

5

6

7

8

9

10

..... / 20

C. (4x2=8 pts)

1

2

3

4

..... / 8

D. (10x2=20 pts)

1

2

3

4

5

6

7

8

9

10

..... / 20

E. (6x2=12 pts)

1

2

3

4

5

6

..... / 12

F. (5x2=10 pts)

1

2

3

4

5

..... / 10

Student's name .....

Class .....

## UNIT 3 - ANSWER SHEET

A. (15x2=30 pts)

Cooking Methods	Ingredients	Kitchen Tools

..... / 30

B. (10x2=20 pts)

1	2	3	4	5
6	7	8	9	10

..... / 20

C. (4x2=8 pts)

1	2	3	4
---	---	---	---

..... / 8

D. (10x2=20 pts)

1	2	3	4	5
6	7	8	9	10

..... / 20

E. (6x2=12 pts)

1	2	3	4	5	6
---	---	---	---	---	---

..... / 12

F. (5x2=10 pts)

1	2	3	4	5
---	---	---	---	---

..... / 10

Student's name .....

Class .....

## UNIT 3 - ANSWER SHEET

A. (15x2=30 pts)

Cooking Methods	Ingredients	Kitchen Tools

..... / 30

B. (10x2=20 pts)

1	2	3	4	5
6	7	8	9	10

..... / 20

C. (4x2=8 pts)

1	2	3	4
---	---	---	---

..... / 8

D. (10x2=20 pts)

1	2	3	4	5
6	7	8	9	10

..... / 20

E. (6x2=12 pts)

1	2	3	4	5	6
---	---	---	---	---	---

..... / 12

F. (5x2=10 pts)

1	2	3	4	5
---	---	---	---	---

..... / 10