

**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   |
|---|---|---|
| <ul style="list-style-type: none"> <li>.....</li> <li>.....</li> <li>.....</li> <li>.....</li> <li>.....</li> </ul> | <ul style="list-style-type: none"> <li>.....</li> <li>.....</li> <li>.....</li> <li>.....</li> <li>.....</li> </ul> | <ul style="list-style-type: none"> <li>.....</li> <li>.....</li> <li>.....</li> <li>.....</li> <li>.....</li> </ul> |

**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



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

- a. Can you tell me how to prepare it
- b. Which country does it belong to
- c. How long does it take to bake
- d. Would you like me to send you the photo of the recipe
- e. 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.

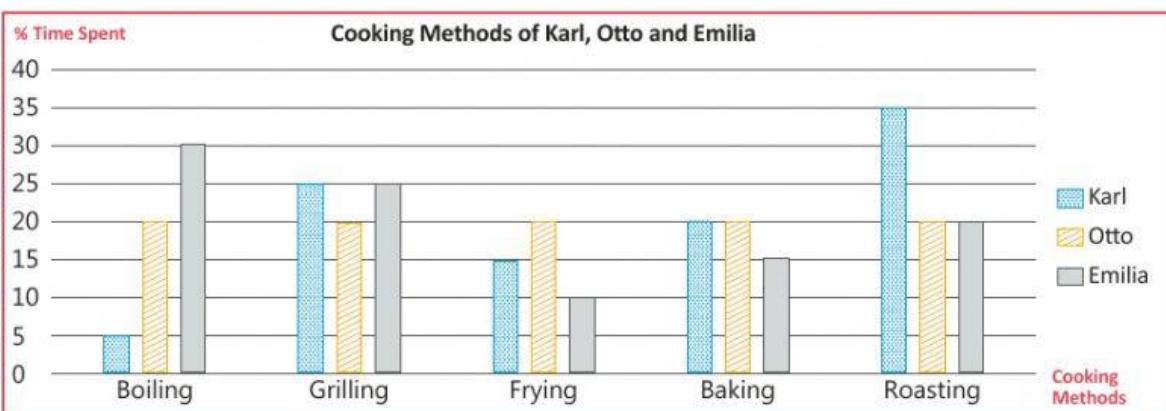
## AN EASY AND TASTY MEAL : MENEMEN

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

/ 30

B. (10x2=20 pts)



/ 20

Student's name .....

Class .....

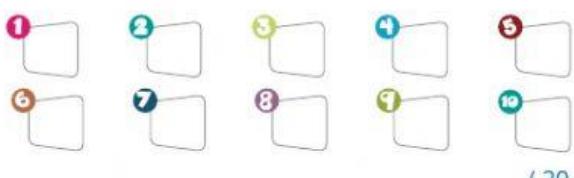
## UNIT 3 - ANSWER SHEET

A. (15x2=30 pts)

| Cooking Methods | Ingredients | Kitchen Tools |
|-----------------|-------------|---------------|
|                 |             |               |
|                 |             |               |
|                 |             |               |
|                 |             |               |

/ 30

B. (10x2=20 pts)



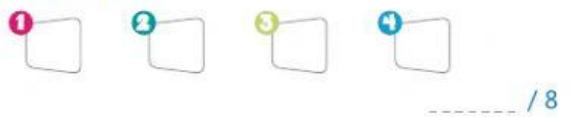
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C. (4x2=8 pts)



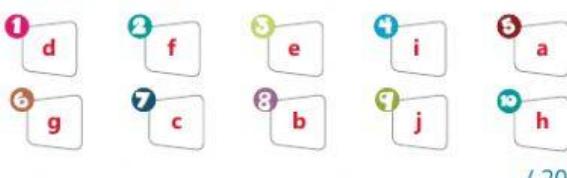
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C. (4x2=8 pts)



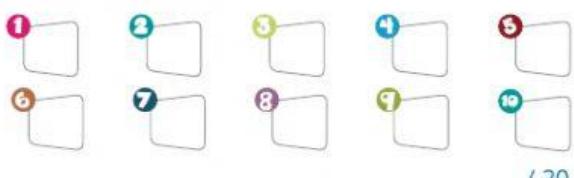
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D. (10x2=20 pts)



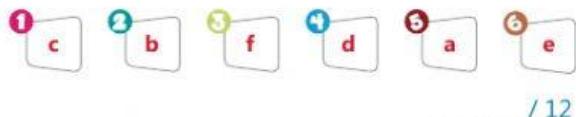
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D. (10x2=20 pts)



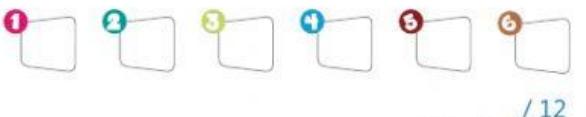
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E. (6x2=12 pts)



/ 12

E. (6x2=12 pts)



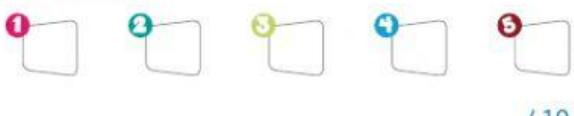
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F. (5x2=10 pts)



/ 10

F. (5x2=10 pts)



/ 10

Student's name .....

Class .....

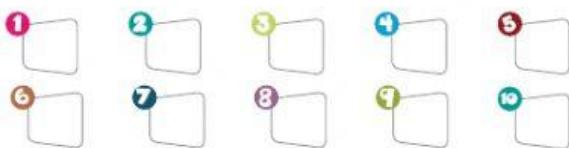
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A. (15x2=30 pts)

| Cooking Methods | Ingredients | Kitchen Tools |
|-----------------|-------------|---------------|
|                 |             |               |

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B. (10x2=20 pts)



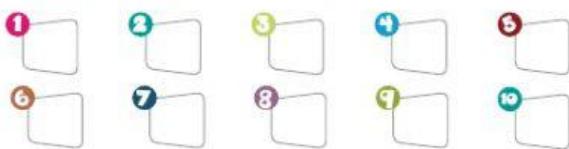
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C. (4x2=8 pts)



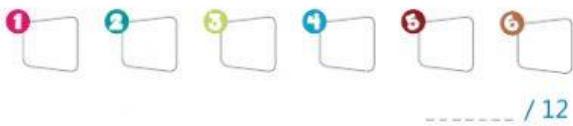
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D. (10x2=20 pts)



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E. (6x2=12 pts)



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F. (5x2=10 pts)



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Student's name .....

Class .....

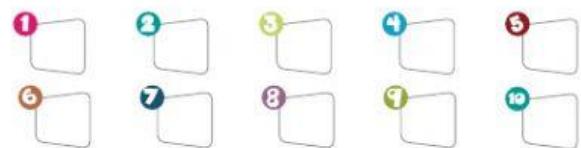
## UNIT 3 - ANSWER SHEET

A. (15x2=30 pts)

| Cooking Methods | Ingredients | Kitchen Tools |
|-----------------|-------------|---------------|
|                 |             |               |

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B. (10x2=20 pts)



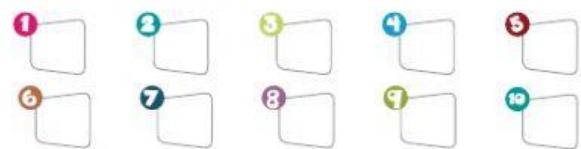
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C. (4x2=8 pts)



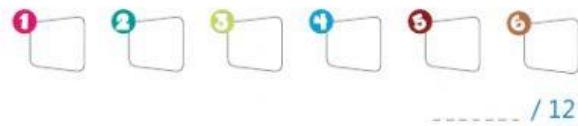
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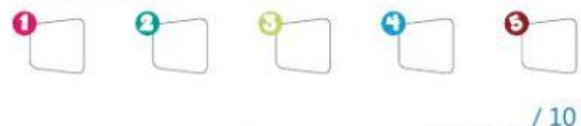
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E. (6x2=12 pts)



----- / 12

F. (5x2=10 pts)



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