

Test

Name _____ Group _____

Task 1.

Watch the video and tick the ingredients you will need to cook roast ham.

turkey			
rosemary			
raisins			
wine			
nutmeg			
stuffing			
carrots		celery	
fresh bay leaves		parsley	
black peppercorns		fresh thyme	
marmalade		oranges	
eggplant		butter	
salt		garlic	
mushrooms		nuts	

Task 2. Watch the video again and put the sentences in the correct order.

№		№	
1	Place the gammon in a large, snug-fitting pot and cover with water. Roughly chop and throw in the carrots and celery, with the bay leaves, peppercorns and bouquet garni. Simmer for 2 hours.		Place the ham in a roasting tray and roast for 20 minutes, or until the fat renders and becomes slightly crispy.
	Score the fat left on the meat in a criss-cross fashion, and pour some oil on it.		Carefully remove the meat to a board and, using a knife, take off the skin. You should have a nice layer of fat.
	Remove from the oven, stir the marmalade to loosen, then rub it all over the meat, and strip over the rosemary.		Return to the oven for about 1 hour and baste frequently until beautifully golden and crisp.

Task 3. Match the words with the picture:

marmalade star anise cloves cinnamon clementines,
 bay leaves pineapple rosemary celery

		
		

		

Task 4. Combine phrases:

№		Write letter		Letter	
1	ringed			a	peppercorns
2	sticks of			b	leaves
3	fresh bay			c	marmalade
4	black			d	ground cinnamon
5	jar of			e	wine
6	glass of			f	celery
7	Peel of			g	anise
8	star			h	clementines
9	clove of			j	pineapple slice
10	pinch of			i	garlic

Task 5. Take a look at the recipe and fill in the gaps (put number in front correct phrase):

	No		<i>mulled wine glazed ham</i>	
<i>herbs, vegetables, and spices</i>			<i>orange marmalade, red wine, and various spices</i>	
<i>golden and crispy exterior</i>			<i>pineapple juice for added flavour</i>	
<i>wonderful dish that makes a perfect present</i>			<i>edible gifts</i>	

The text discusses exciting ideas for using Christmas leftovers and making _____ (1).

One suggested gift is a _____ (2), which is dark and sticky with festive flavours.

To prepare the ham, it is poached with _____ (3) to enhance its taste. After poaching, the ham is roasted to achieve a _____ (4).

A delicious glaze is made using _____ (5) to complement the ham.

The glaze includes unique ingredients like _____ (6).

This cooking method creates a _____ (7) for loved ones.

Grammar part

1. The chef always ____ the meat before cooking it.

- a) season b) seasons c) is seasoning d) will season

2. The waiter ____ the customer about the daily specials.

- a) inform b) are informing c) informed d) informs

3. The pizza ____ in the oven for 15 minutes.

- a) bake b) is baking c) will bake d) baked

4. The customers ____ a table by the window.

a) would like b) like c) are liking d) liked

5. Could you ____ me the salt, please?

a) pass b) passing c) passed d) will pass

6. The soup ____ too salty.

a) is b) are c) am d) be

7. ____ the oven to 350 degrees.

a) Preheat b) Preheating c) Preheated d) Will preheat

8. The chef ____ to use fresh ingredients.

a) prefers b) preferring c) preferred d) will prefer

9. The waiter ____ the order to the kitchen half an hour ago.

a) takes b) is taking c) took d) will take

10. ____ you cut the vegetables for the salad?

a) May b) Can c) Should d) Must

11. The dessert ____ with a dollop of whipped cream.

a) serves b) is served c) served d) will serve

12. The chef ____ a new recipe for tonight's special.

a) create b) is creating c) created d) will creates

13. The waiter ____ the bill to the table in 5 minutes.

a) bring b) brings c) brought d) will bring

14. The customers ____ to try the new pasta dish.

a) would like b) like c) are liking d) liked

15. The salad ____ with a vinaigrette dressing.

a) dresses b) is dressed c) dressed d) will dress