

SHORT QUIZ 1
ENGLISH FOR GASTRONOMY
INTECAP
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April 6, 2026

INSTRUCCIONES / INSTRUCTIONS (español / English)

- Tiempo total / Total time: 30 minutos / 30 minutes.
- Contesta en inglés. / Answer in English.
- Escribe con letra clara. No uses traductores automáticos. / Write clearly. Do not use automatic translators.
- Lee cada sección y responde según se indica. / Read each section and answer as instructed.

ENGLISH QUIZ — Gastronomy Vocabulary (30 minutes)

SECTION A — Matching (8 points, 6 minutes)

Instrucción (español): Empareja cada verbo con la definición correcta. Escribe la letra.

Instruction (English): Match each verb with the correct definition. Write the letter.

Verbs:

1. fry
2. bake
3. stir
4. boil
5. pour
6. mix
7. chop
8. drain

Definitions: A. to cook in oil

B. to cook in an oven

C. to move ingredients with a spoon

D. to cook in hot water

E. to serve or move liquids from one container to another

F. to combine ingredients

G. to cut into similar pieces

H. to remove excess liquid

SECTION B — Fill in the blanks (10 points, 8 minutes)

Instrucción (español): Usa la forma correcta del verbo de la lista (fry, bake, stir, boil, pour, mix, chop, drain) para completar las frases.

Instruction (English): Use the correct verb form from the list to complete the sentences.

1. First, _____ the onions until they are golden.
2. Preheat the oven and _____ the vegetables for 30 minutes.
3. _____ the pasta for 8–10 minutes, then _____ it before serving.
4. Carefully _____ the batter into the cake tin.
5. _____ the herbs into the sauce to enhance flavor.
6. For the salsa, _____ the tomatoes and cilantro finely.

SECTION C — Pronunciation check (4 points, 3 minutes)

Instrucción (español): Escribe la clave fonética provista entre paréntesis después del verbo (cópiala tal cual).

Instruction (English): Write the phonetic cue shown in parentheses after the verb (copy it exactly).

1. bake (/beik/) — _____
2. stir (/stier/) — _____
3. pour (/por/) — _____
4. fry — _____

SECTION D — Noun definitions — Multiple choice (10 points, 6 minutes)

Instrucción (español): Elige la mejor definición (A–D) para cada sustantivo. Marca la letra.

Instruction (English): Choose the best definition (A–D) for each noun. Mark the letter.

1. Meat
 - A. any raw fleshy product from animal origin
 - B. a green herb with leaves
 - C. a strong vegetable with characteristic smell
 - D. oil provided by olives
2. Steak
 - A. poultry product
 - B. normally cooked and seasoned cow meat
 - C. big green vegetable
 - D. herb used in Mexican food
3. Poultry
 - A. beef only
 - B. bird preparation (chicken, goose, duck)
 - C. a type of vegetable
 - D. a dairy product
4. Beef
 - A. specifically cow meat
 - B. any fish product
 - C. cooked vegetable
 - D. a spice mix
5. Celery
 - A. strong-smelling vegetable
 - B. an oil
 - C. green herb with leaves
 - D. a kind of meat
6. Peppermint
 - A. fish sauce
 - B. a good herb for stomach
 - C. a fatty meat cut
 - D. a cooking technique

