Patriarca San José High School Points: 36/ _____
First Semester. **Unit 13. What would you like?**
Teacher: Roberto Bolaños Q.
Name: _____ **Group:** 9- __ **Date:** May _____, 2026.

Indicator: The student:
-recognizes specific information from a reading passage related to the topic in order to provide complete responses.

Directions: Read the following passages and according to their content, choose the correct option.

Lasagna, Its ingredients and how I make it.

Lasagna is a famous Italian dish that has been enjoyed for centuries. Its origin can be traced back to Italy, especially to the region of Emilia-Romagna. Historians believe that early versions of lasagna existed during Ancient Rome, but the modern recipe became popular in the Middle Ages. Over time, it spread to many countries and became one of the most recognized Italian foods worldwide.
Traditional lasagna is prepared with layers of pasta sheets, ground beef or pork, tomato sauce, mozzarella cheese, ricotta cheese, onions, garlic, and herbs such as oregano and basil. Some recipes also include vegetables like spinach or mushrooms. The dish is known for its rich flavor and comforting aroma.
To prepare lasagna, cooks first make the meat sauce by cooking onions, garlic, meat, and tomatoes together. Then, they place layers of pasta, sauce, and cheese in a baking dish. This process is repeated several times. Finally, the lasagna is baked in the oven until the cheese melts and becomes golden.
Lasagna has a soft and creamy texture inside, while the top layer is slightly crispy. Its appearance is colorful and attractive, and its warm, cheesy taste makes it a favorite meal for many families.

1. Which ingredient is mentioned as part of traditional lasagna?
a) Rice
b) Seafood
c) Chocolate sauce
d) Mozzarella cheese

2. What does the word “traced” in the first paragraph most nearly mean?
a) Hidden
b) Connected
c) Forgotten completely
d) Carefully followed back to its source

3. Why is lasagna described as a “comforting” dish?
a) It is usually eaten cold.
b) It contains only vegetables.
c) Its warm flavor makes people feel satisfied and relaxed.
d) Its preparation requires expensive ingredients and decorations.

4. What can the reader infer about the popularity of lasagna?
a) It is only eaten in Italy today.
b) It became unpopular after the Middle Ages.
c) Its simple preparation prevented it from spreading worldwide.
d) Its rich taste and adaptable recipe helped it become internationally recognized.

5. Which statement best explains how the text is organized?
a) It only compares different pasta dishes.
b) It focuses mainly on the nutritional value of lasagna.
c) It argues that modern lasagna is healthier than ancient Roman recipes.
d) It presents the history, ingredients, preparation, and characteristics of lasagna.

LIVEWORKSHEETS

Gallo Pinto: Costa Rica's Traditional Breakfast

One of the most famous dishes in Costa Rica is *gallo pinto*, a traditional meal usually eaten for breakfast. Its name literally means "spotted rooster" because of the mixture of white rice and black beans. Although simple, gallo pinto is considered an important part of Costa Rican culture and daily life.

The main ingredients are cooked rice, black beans, onion, sweet pepper, cilantro, and a special sauce called Salsa Lizano. Some people also add garlic or celery for extra flavor. Traditionally, the rice and beans are prepared the day before because cold rice works better when fried. Fresh ingredients are important because they give the dish its characteristic aroma and taste.

To prepare gallo pinto, cooks first heat oil in a large frying pan. Then, they sauté chopped onions and sweet peppers until they become soft and slightly golden. After that, the black beans are added together with a small amount of bean broth. Next, the cooked rice is mixed into the pan and stirred carefully so the ingredients combine evenly. Salsa Lizano is added to give the dish its unique flavor, and finally fresh cilantro is sprinkled on top.

Gallo pinto is commonly served with eggs, cheese, sour cream, fried plantains, or tortillas. In many Costa Rican homes, families gather around the table to enjoy this meal before starting their day. In addition, restaurants and hotels often offer gallo pinto to tourists who want to experience local cuisine.

Although Nicaragua also has a version of gallo pinto, Costa Ricans are very proud of their own recipe and preparation style. Today, gallo pinto continues to represent tradition, family, and national identity in Costa Rica.

1. Why is the dish called *gallo pinto*?
A) Because the rice and beans create a spotted appearance.
B) Because chicken is one of the ingredients.
C) Because it was invented by farmers.
D) Because it is served only on farms.

2. What ingredient gives gallo pinto its characteristic flavor?
A) Tomato sauce
B) Coconut milk
C) Salsa Lizano
D) Hot sauce

3. Why is cold rice preferred for the recipe?
A) It cooks faster.
B) It absorbs more water.
C) It works better when fried.
D) It changes the color of the beans.

4. What is the first step in preparing gallo pinto?
A) Adding the rice
B) Boiling the beans
C) Mixing the cilantro
D) Frying onions and sweet peppers

5. What does gallo pinto represent in Costa Rica?
A) Tradition and national identity
B) International tourism only
C) Modern cooking styles
D) Expensive cuisine

LIVEWORKSHEETS

The Origin of Pizza

Pizza is one of the most famous foods in the world, but its story began many centuries ago in Italy. Historians believe that early forms of pizza were eaten by ancient people who baked flat bread and added simple toppings such as herbs and tomatoes. However, modern pizza was born in the city of Naples during the 18th century. At that time, poor families needed inexpensive and filling meals, so street sellers prepared flat bread with tomatoes, garlic, and cheese. Later, pizza became more popular when Queen Margherita visited Naples in 1889 and tasted a pizza made with tomato, mozzarella cheese, and basil. Its colors represented the Italian flag.

Today, pizza is prepared with a few basic ingredients. The dough is usually made from flour, water, yeast, salt, and olive oil. Tomato sauce, mozzarella cheese, and different toppings such as mushrooms, onions, pepperoni, or vegetables. Fresh basil is also common in traditional recipes.

To prepare pizza, the dough is first mixed and left to rise until it becomes soft and elastic. Next, it is stretched into a round shape and covered with sauce, cheese, and toppings. Finally, the pizza is baked in a very hot oven until the crust becomes golden and crispy. A good pizza has a delicious smell, a colorful appearance, melted cheese, and a combination of crunchy and soft textures that many people enjoy.

1. Why did pizza become popular among poor families in the 18th century?
a) It was sweet.
b) It was traditional.
c) It was cheap and filling.
d) It was served at royal celebrations.

2. In the text, what does the word “toppings” most likely mean?
a) Sauces
b) Types of bread dough
c) Ingredients added on top
d) Special spices used in Italy

3. What can be inferred about Queen Margherita’s visit to Naples?
a) She disliked pizza.
b) She invented mozzarella cheese.
c) Her visit helped pizza become more famous.
d) Her visit encouraged people to stop eating street food.

4. Why does the author describe the pizza-making process in detail?
a) To compare pizza with other foods
b) To explain why pizza is expensive
c) To show how pizza became part of Italian culture
d) To help readers understand how pizza is prepared and enjoyed

5. Which statement best explains why pizza became an internationally popular food?
a) It is only connected to Italian history.
b) It is difficult to prepare correctly at home.
c) It combines simple ingredients with appealing flavors and textures.
d) It became popular only because it was eaten by Queen Margherita.

LIVEWORKSHEETS

Dinner at Bella Roma

It was a busy Friday evening at Bella Roma, a popular Italian restaurant downtown. Soft music played in the background while customers chatted and enjoyed their meals. At a table near the window, two friends, Laura and Kevin, were looking at the menu carefully.
A waiter named Daniel approached them with a friendly smile. “Good evening. Are you ready to order, or would you like a few more minutes?” he asked politely.
“I think we’re ready,” Laura replied. “I’d like the grilled salmon with vegetables, please. Could I also have a glass of sparkling water?”
“Of course,” Daniel said as he wrote down the order.
Kevin looked uncertain for a moment. “I can’t decide between the pasta carbonara and the chicken Alfredo. Which one would you recommend?”
“The pasta carbonara is one of our most popular dishes,” Daniel explained. “It’s made with fresh pasta, creamy sauce, and crispy bacon. However, the chicken Alfredo is lighter and comes with grilled chicken.”
“In that case, I’ll take the carbonara,” Kevin decided. “And could I have a lemonade without ice?”
“Certainly,” replied Daniel. “Would you like to order any appetizers or dessert tonight?”
Laura smiled. “Actually, yes. We’d like to share a slice of chocolate cake after dinner.”
About twenty minutes later, Daniel returned with their meals. The food looked delicious, and both customers seemed pleased. While eating, they talked about work, travel plans, and their favorite restaurants in the city.
At the end of the meal, Kevin complimented the waiter. “The service was excellent, and the food was amazing,” he said.
“Thank you very much,” Daniel answered. “We hope to see you again soon.”

1. Why did Kevin ask Daniel for a recommendation?
A. He was not very hungry.
B. He disliked Italian food.
C. He could not choose between two dishes.
D. He wanted to order the cheapest item on the menu.

2. What can be inferred about Daniel as a waiter?
A. He was impatient.
B. He seemed distracted.
C. He provided attentive customer service.
D. He avoided interacting with the customers.

3. Why did Laura and Kevin decide to share a dessert?
A. They were celebrating a birthday.
B. They wanted to save money on dinner.
C. They both wanted something sweet after the meal.
D. They had originally planned to order two desserts.

4. Which detail suggests that Bella Roma had a pleasant atmosphere?
A. The restaurant served pasta.
B. Customers were ordering desserts.
C. Soft music was playing while people talked and ate.
D. The waiter wrote the orders down in a notebook.

5. What was the main difference Daniel mentioned between the two dishes Kevin considered?
A. One was cheaper.
B. One was more traditional.
C. One included seafood instead of chicken.
D. One was richer and heavier while the other was lighter.

6. What does Kevin’s final comment mainly indicate?
A. He regretted his order.
B. He expected faster service.
C. He was satisfied with the experience at the restaurant.
D. He believed the restaurant should improve its desserts.

LIVEWORKSHEETS