

## Grade 10 End of Term Exam Sample

Name \_\_\_\_\_ Date \_\_\_\_\_

Date

## I. Reading

**A. Read the following selection carefully and answer the following questions.**

The UAE kitchen is known for its traditional food passed from one generation to another. The following are some popular types of food you can enjoy eating in the UAE.

Khammer (Leavened) Bread is made of a flour paste mixed with water and dates. The mixture is left for a whole night. In the morning it is cut into round pieces. They are then spread into loaves and baked one by one on a "Tabi" which is either a pot or a frying pan made of iron. A mixture of water and eggs is put on each loaf to improve the flavor.

Regag (Wafer-thin) Bread is the most common sort of bread in the United Arab Emirates. A fairly soft wheat paste is manually cut into pieces and spread into a frying pan or pot (Tabi). It is left on fire until the bread gets dry. The loaf is taken out of the Tabi with an iron or copper handle called Mehmas.

Chabab Bread is made of a fine paste that can be scooped with a can and poured on a "Tabi" placed on a light fire. The paste should be spread before it gets dry. It should be turned upside down to get it evenly dried. Butter and sugar are put on the loaf to improve the flavor.

Al Harees is a very popular dish that undergoes a complicated process of preparation. It is costly as well.. Al Harees is made up of ground wheat and meat. In the past, people used to sing a folksong called Allayah while grinding flour for the dish. Meat should first be washed and then mixed with ground wheat, boiling water and some salt. The mixture is kept boiling on fire until it is well cooked.

Al Machboos has red meat as its main ingredient and rice. The meat is placed in boiling water and a blend of spices and dried lime are added. Fried chopped onion is added to the cooked meat, followed by a vegetable medley usually consisting of potatoes, tomatoes and green peppers. The mixture is left to cook on low heat for a short period. Cooked rice and saffron are added to the meat mixture in layers.

**A. Choose the correct answer A, B, C or D.**

1. The type of the selection is \_\_\_\_\_

- A. persuasive
- B. informative
- C. instructive
- D. descriptive

2. The best title for the selection is **in the UAE.**

- A. how to make bread
- B. traditional bread recipes
- C. meat dishes recipes
- D. famous dishes and recipes

**B. Decide whether the following statements are true or false. Write true or false on the lines.**

3. Khammer Bread pieces should be left for a complete night. \_\_\_\_\_

4. Tabi is used to cut the paste into pieces. \_\_\_\_\_

5. Al Machboos can't be cooked well if heat is high. \_\_\_\_\_

**C. Complete the following table with the correct information from the selection. Use NO MORE THAN THREE WORDS.**

Dish Name	Main Ingredient
Khammer Bread	6. _____
7. _____	wheat paste
8. _____	fine paste
Al Harees	9. _____
10. _____	red meat