UNIT 5: VIETNAMESE FOOD AND DRINK

C. READING

I. Read the following passage and mark the letter A, B, C, or D to indicate the correct word or phrase that best fits each of the numbered blanks.

Vietnamese people may (1)_____ to drink at coffee shops or pubs on weekdays (2)_____ their friends after work. Some of them invite their friends to drink at their homes on weekends. In the past, the Vietnamese usually (3)_____ home-made alcohol such as "ruou gao" or "ruou de". Then, they started to drink beer or imported wines.

Vietnamese people know about the damage of drinking alcohol, but they still drink. More Vietnamese people (4)_____ their free time outside their homes such as cinemas, theatres or coffee shops. The number of places for entertainment has increased in big cities. However, more young people use their free time to study or attend clubs or centres for improving (5)_____ such as communications, presentation and team working.

1. A. go	B. go out	C. go away	D. go on
2. A. to	B. with	C. for	D. of
3. A. drink	B. drinking	C. to drink	D. drank
4. A. spend	B. come	C. waste	D. take
5. A. language	B. skills	C. work	D. memory

II. Read the following passage and mark the letter A, B, C, or D to indicate the correct answer to each of the questions.

Vietnamese food culture varies by regions from the north to the south. In Northern Vietnam, food is characterized by light and balanced. Northern Vietnam is seen to be the cradle of Vietnamese cuisine with many notable dishes like Pho, Bun Rieu, Bun Thang, Bun Cha, Banh Cuon, etc. Then, food culture in Northern Vietnam became popular in Central and Southern Vietnam with suitable flavors in each regions.

The regional cuisine of Central Vietnam is famous for its spicy food. Hue cuisine is typical Central Vietnam's food culture. Food in the region is often used with chili peppers and shrimp sauces, namely, Bun Bo Hue, BanhKhoai, BanhBeo, etc.

In Southern Vietnam, the warm weather and fertile soil create an ideal condition for planting a variety of fruit, vegetables and livestock. Thus, food in the region is often added with garlic, shallots and fresh herbs. Particularly, Southerners are favored of sugar; they add sugar in almost dishes. Some signature dishes from Southern Vietnam include BanhKhot and Bun Mam.

1. It is considered that Vietnamese cuisine _____.

A. originated from the North
B. became more and more popular
C. can be found only in Northern Vietnam
D. always combines taste and colour

2. What are the features of Northern Vietnamese food?

A. It's a bit fatty and salty.
B. It's delicious and healthy.
C. It's sweet and sour.
D. It's light and balanced.

3. Hue cuisine is notable for its _____.

A. bitter taste
B. spicy taste
C. colorful food
D. light flavor

4. In Southern Vietnam, _____.

A. sugar is often added to dishes
B. people love sweet food

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C. fresh herbs are always used in cooking

D. the warm weather makes it hard to plant fruit and vegetables

5. Which of the followings is NOT true?

A. Chill peppers and shrimp sauces are among the frequently used ingredients.

B. Food in Vietnam changes region to region.

C. Southerners do not like northern food due to its light flavor.

D. Bun Bo Hue is a typical dish of the Central Vietnam cuisine.

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