

LATIHAN SOAL PAS

1. Complete the following sentence based on the picture.

Poor Benny has just ... his bike.

- A. taken away
- B. fallen off
- C. ridden in
- D. got on



2. Look at the picture and complete the sentence based on it.

The fireman ... the little boy from the fire.

- A. has already endangered
- B. has already rescued
- C. has just harmed
- D. has just escaped



This dialog is for number 3 and 4.

- Mother : Hi, honey. What are you going to do next Saturday?
Vina : Next Saturday? What's wrong mommy?
Mother : What about visiting your grandma? You don't have any classes, do you?
Vina : Well, I will have my group discussion. After that, there will be another activity dealing with my project on natural science.
Mother : I see. How about your sister? (3) ... with her work?
Vina : I don't know. She was busy with her social science project in her room.
Lily : I'm still doing it. I'll be free on Saturday.
Mother : Copy that. (Talking to Vina) Why don't you do your project on the other days?
Vina : Sorry I can't. My friends and I (4) ... our own schedule.
Mother : I see. Ok, Lily and I will handle it.
Vina : My love for grandma.

3. The correct answer is

- A. does she complete
- B. did she complete
- C. has she finished
- D. will she finish

4. The correct answer is

- A. will plan
- B. were making
- C. have already made
- D. are making a plan

This text is for number 5 and 6.

If your cell phone is wet, you can still keep it safe by having the following steps

1. Take the phone out of the water as soon as possible.
 2. After removing the phone from water, quickly gather some paper towels or soft cloths to lay the phone on while you remove the battery.
 3. Remove all other accessories such as memory cards and protective covers.
 4. Dry your phone with a soft cloth or towel.
 5. Place the phone in a bowl of uncooked rice overnight. The rice can absorb some remaining moisture from the phone.
 6. Plug into its charger. If it still does not work, take your cellphone to an authorized dealer.
5. What should we do after we lay the phone on paper towels or soft cloth?
- A. Remove the battery and accessories.
 - B. Take off all phone accessories.
 - C. Rub it with a cloth or paper.
 - D. Plug it into its charger.
6. If the condition remains the same, what should you do?
- A. Remove the unnecessary accessories.
 - B. Fix your phone in a service centre.
 - C. Contact the authorized dealer.
 - D. Buy the spare part.

This text is for number 7 and 8

Have you ever helped your Mom iron your own clothes? It's so simple. Try the following steps. Prepare the iron, the clothes, a place mat or any flat surface board, and some clothing hangers.

1. Plug the iron cable into an electricity (7) ... and wait until the iron get warmer.
 2. Place the clothes on the place mat.
 3. Apply the iron on the clothes surface evenly.
 4. Flip the clothes and (8) ... the iron on the other side of the clothes evenly.
 5. Put the clothes on the clothing hanger
 6. Continue with other clothes.
7. The correct answer is
- A. switch
 - B. socket
 - C. button
 - D. wire
8. The correct answer is
- A. repeat
 - B. press
 - C. apply
 - D. put

This text is for number 9 and 10.

Roasted Chicken Wings in an Asian Marinade Recipe

Ingredients

1/2 cup low-sodium soy sauce, 1/4 cup brown sugar, 4 cloves garlic (minced), 1 tbsp grated fresh ginger, 1 kg chicken wings, 2 tbsp butter, 1 tbsp sriracha, juice of 1/2 lime, sesame seeds and chopped scallions (optional)

The Steps

1. Combine the soy sauce, half the brown sugar, the garlic, and ginger in a (47) ... plastic bag.
 2. Add the wings, mix to coat, and seal the bag.
 3. Marinate in the refrigerator for at least 1 hour or up to 8.
 4. Preheat the oven to 450°F.
 5. Remove the wings from the marinade, lay them out on a baking sheet lined with lightly oiled aluminum foil. Make sure they're evenly spaced, (48) ...they won't stick to each other.
 6. Roast for about 15 minutes, until the meat firms up and cooked well and the skin begins to caramelize and crisp up.
 7. Heat the butter, *sriracha*, lime juice, and remaining brown sugar in a large non-stick skillet.
 8. When the butter has melted, add the wings, sauté for 2 to 3 minutes until the sauce clings lightly to the chicken.
 9. Garnish with the sesame seeds and scallions (if you like).
9. The correct answer is
- A. breakable
 - B. recycled
 - C. sealable
 - D. reused
10. The correct answer is
- A. if
 - B. so
 - C. as
 - D. for

The text is for questions 11 and 12.

Health benefits of Ginger and Pineapple and Cloves may include:

- Anti-inflammatory and Antibacterial. Reduce oxidative stress. High in Antioxidants and Vitamin C.
- Help in relieving Muscle pain and Lowering LDL Cholesterol. Immune system booster. Rich source of Manganese, Dietary Fiber and Thiamin.
- Pineapple contains high levels of Bromelain, an enzyme used for reducing inflammation, ulcerative colitis, debridement, pulmonary edema and helping the body get rid of fat.

*These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.



Gingiberi
ALL NATURAL
GINGER REFRESHMENTS

INGREDIENTS
Filtered Alkaline Water, All Natural Cane Sugar, Fresh Pineapple, Organic Ginger Extract, Organic Apple Cider, Fresh Squeezed Lemon Juice, Fresh Squeezed Lime Juice, Ground Cloves, Ground Turmeric Root

GINGER PINEAPPLE
DRINK



ORIGINAL FLAVOR
NO ARTIFICIAL ADDITIVES

Net 12 oz / (355 mls)

Perishable -
Keep Refrigerated

Settling is Natural -
Please Shake and Enjoy!

Nutrition Facts
Serving Size: 1 cup (240g)
Serving Per Container: 2

Amount Per Serving		Calories from Fat 110	
			% Daily Value*
Total Fat 12g			24%
Saturated Fat 2g			4%
Trans Fat 0g			0%
Sodium 470mg			94%
Total Carbohydrate 31g			62%
Dietary Fiber 0g			0%
Sugars 5g			10%
Protein 5g			10%
Vitamin A			4%
Vitamin C			2%
Calcium			20%
Iron			4%

*Percent Daily Values are based on a 

	Calories	Total Fat	Sodium	Total Carbohydrate	Dietary Fiber	Sugars	Protein
Total Fat	12g	12g	470mg	31g	0g	5g	5g
Saturated Fat	2g	2g	470mg	31g	0g	5g	5g
Trans Fat	0g	0g	470mg	31g	0g	5g	5g
Sodium	470mg	470mg	470mg	31g	0g	5g	5g
Total Carbohydrate	31g	31g	470mg	31g	0g	5g	5g
Dietary Fiber	0g	0g	470mg	31g	0g	5g	5g

Pasteurized

11. The benefit of consuming the product is
- it will reduce muscle strength and lower cholesterol
 - it increases the number of free radicals in the body
 - can reduce the pain due to inflammation
 - it can help the body increase overweight

12. "Perishable - Keep Refrigerated".

The word "perishable" is synonymous with

- served cool
- easily decay
- easily stored
- easy to freeze

The text is for questions number 13-15

Lucky : Hi! How've you been?

Uci : Not so great.

Lucky : Really? Why?

Uci : My computer (13) ... again. This is the third time.

Lucky : Oh. I'm sorry. What happened, honey?

Uci : I don't know. I (14) ... an important email when suddenly it froze. Now, I cannot open it anymore. Maybe it's better to buy a new one instead of spending all the money to keep

fixing that piece of junk.

Lucky : Oh, dear. How "lucky" you are! By the way, what are you going to do on Saturday?

Uci : Saturday? What's up?

Lucky : If you want, I can take you over to Best Sale at 11.30 am and we can look at some new computers there.

Uci : Well, (15) ... zoom meeting from 11am to 1pm. What about at 2pm?
Lucky : Roger that. See you on Saturday. Bye sweetie.

13. The correct answer is

- A. didn't work
- B. doesn't work
- C. isn't working
- D. wasn't working

14. The correct answer is

- A. send
- B. sent
- C. am sending
- D. was sending

15. The correct answer is

- A. I'll be joining
- B. I'm joining
- C. I will join
- D. I join