UNIDAD EDUCATIVA "MANUELA SÁENZ DE AIZPURU D7"
FIRST QUIMESTRAL EVALUATION
INTERDISCIPLINARY AREA
SINGATURE: ENGLISH FOREING LANGUAGE
BGU
2021-2022

10

NAME: _____

1ST. BGU _____ **DATE: _____**

TEACHER:

- ✓ Please read each question carefully before answering
- ✓ Time 60 minutes

You only fail when you stop trying.

QUIMESTER LEARNING METACOGNITION QUESTIONS
SIGNATURE: ENGLISH FOREING LANGUAGE
1.-What new content did I learn in the course of the first semester in the English subject?***(1pto.)***
2. What products obtained in the interdisciplinary projects in which I participate in the English subject were very useful ?***(1pto.)***
Why?:
3.- What doubts persist about the learning developed throughout the first quimester?***(1pto.)***
Explain:
4.- How the learning experiences developed in the first semester in the English subject are connected with my life?***(1pto.)***
5.- What skills do you develop during this semester in the area of English?***(1pto.)***
why?:
6.- How was living with your family during the pandemic?***(1pto.)***

ENGLISH AREA

READING

I.EFL.5.12.1. Learners can engage with a variety of digital and print texts and resources by evaluating and detecting complexities and discrepancies in the information in order to find the most appropriate sources to support an idea or argument. (I.2, I.4, J.3)

LIVEWORKSHEETS

Slow-Fried French Fries

There are certain foods that are better when not made at home, like french fries. To achieve golden-brown perfection, you have to fry them twice: first at a low temperature, to poach them; then at a high heat, to crisp them up. Very tasty, very much a pain in the neck. A few years back, I read about how French chef Joel Robuchon supposedly does it at his house: He puts sliced potatoes in a pot of cold oil, turns on the heat, and lets them go. It sounds too simple to work. But as the temperature rises, the potatoes cook from the outer layer in until the fries are wonderfully crunchy outside and creamy in the center. You'll never make fries any other way-even if you've never made them before.



Read and Tick in the right box:

1. **The word *chef* (in line 6) means** ***(0,50 p)***
   - a person in charge of a hotel ☐
   - a person who cooks ☐
   - a person who waits on people ☐

2. **In the text *fry* (line 3) means:** ***(0,50 p)***
   - to cook in a pan over heat with use of fat ☐
   - to cut something into pieces ☐
   - to slice something ☐

3. **The word twice (in line 3) means:** ***(0,50 p)***
   - one time ☐
   - two times ☐
   - three times ☐

4. **In the text *poach* (line 4) means:** ***(0,50 p)***
   - to cook in salty liquid ☐
   - to cook in a boiling liquid ☐
   - to fry ☐

5. **French fries are better when cooked** ***(0,50 p)***
   - at home ☐
   - in a restaurant ☐
   - in a factory ☐

6. **The French chef J.R. has his** ***(0,50 p)***
   - own recipe ☐
   - doesn't know how to make French fries ☐
   - doesn't cook French fries at all ☐

7. **What does the word *crisp* mean:** ***(0,50 p)***
   - soft ☐
   - crunchy ☐
   - flexible ☐

8. **What does *a pain in the neck* mean?** ***(0,50 p)***
   - to have a problem with one's neck ☐
   - to please someone ☐
   - to be annoying ☐

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LIVEWORKSHEETS