

Test for students:

1. Match the words with their Russian equivalents:

a) soup	a) углевод
b) the sponge-and-dough mixing method	b) безалкогольный напиток
c) carbohydrate	c) суп
d) flexibility	d) брожение
e) non-alcoholic beverage	e) помощник шефа
f) a sous chef	f) замешивать тесто
g) biscuit dough	g) негазированная вода
h) still water	h) подвижность
i) to knead the dough	i) тесто для печенья
j) fermentation	j) опарный способ приготовления теста

2. Match the following terms with their definitions:

1) Clear soups	a) should be light and stimulate the appetite.
2) The straight-dough method	b) are eaten with fish knife and fork.
3) The entrees of fish	c) are not only refreshing but also very good for you due to their vitamin and mineral content.
4) Dough for pizza	d) is rarely used for white breads because it is not sufficiently adaptable to allow compensation for fluctuations in ingredient properties.
5) Fruit and vegetable juices	e) are bouillon and consommé
6) Salad	f) should not be rolled out, but neatly stretched by hands from the middle to the edges.

3. Match the cooking techniques with their pictures and definitions.

baking			frying
steaming			boiling

poaching			sauteing
roasting			barbecuing
grilling			microwaving

baking	1) to cook food in hot oil or fat
sauteing	2) to cook food in a liquid like water until it forms bubbles
steaming	3) to cook food on a device on a cooker that radiates heat from above the food
poaching	4) to cook food quickly using a device which passes electricity through it instead of using heat
roasting	5) to cook food with the hot wet substance produced when you heat water
grilling	6) to cook in an oven by dry heat without direct contact with a flame
frying	7) to cook meat or vegetables in an oven in direct heat
boiling	8) to cook meat, fish or other food outside on a metal grill over an open fire or on a special appliance
barbecuing	9) to cook something in water, milk or another liquid that is boiling gently
microwaving	10) to cook something quickly in a small amount of butter or oil

4. Put the sentences in the dialogue in the correct order:

1	Waiter	Here`s your table. Can I take your coats?
2	Guest	Yes. I`d like a whisky sour and my wife would like a vodka and tonic.
3	Waiter	Brezina. Table for two at 8 0`clock. Come this way and I`ll show you to your table.
4	Guest	Thank you.
5	Waiter	Here`s the menu and wine list. Would you like an aperitif?
6	Guest	Thank you.
7	Waiter	Whisky sour, vodka and tonic. Fine. And the soup of the day is French onion.

8	Guest	Good evening. We booked a table for two. The name is Brezina.
9	Waiter	Good evening.

5. Choose the correct verb.

a) Strain	1) _____ the liquids with a bar spoon.
b) Mix	2) _____ some fresh lemon juice.
c) Squeeze	3) _____ the liquid into a glass.
d) Fill	4) _____ the cocktail shaker with crushed ice.
e) Serve	5) _____ 1 and ½ measures of tequila.
f) Garnish	6) _____ the cocktail into a glass.
g) Stir	7) _____ with a straw.
h) Pour	8) _____ with a bar spoon.
i) Shake	9) _____ well to chill the liquids.
j) Add	10) _____ with a cherry.