

## COOKING.

### Task 1. COOKING. Choose the right answer.

1. My mother always . . . . . her own bread.  
a) bakes      b) fries      c) grills      d) roasts
2. She put a . . . . . of chocolate on the cake.  
a) colour      b) cover      c) layer      d) level
3. You can't make an omelette without . . . . . eggs. (proverb)  
a) breaking      b) crushing      c) mixing      d) smashing
4. A fat lady sat on my shopping bag in the bus and . . . . . my tomatoes.  
a) broke      b) crushed      c) squashed      d) squeezed
5. A power failure completely . . . . . the cake she was baking.  
a) damaged      b) injured      c) ruined      d) weakened
6. To make a good omelette. you must . . . . . the eggs very well.  
a) bang      b) beat      c) knock      d) thrash
7. I loved the cake. Would you mind letting me have the . . . . . for it?  
a) menu      b) prescription      c) receipt      d) recipe
8. To . . . . . the best results, mix the powder with warm water.  
a) expect      b) find      c) obtain      d) require
9. Would you put the water on, please, ready to . . . . . the potatoes.  
a) bake      b) boil      c) braise      d) brown
10. The recipe is a secret; it has been . . . . . from father to son for generations.  
a) handed down      b) made up      c) put off      d) spoken of
11. Add the essence . . . . . until the teaspoonful is beaten into the mixture.  
a) drop by drop      b) inch by inch      c) leaf by leaf      d) spot by spot

12. How do you like your eggs . . . . ?  
a) done      b) made      c) ready      d) set

13. Mrs Baker rolled out the pastry and cut it into pretty . . . . before baking it.  
a) measures      b) pictures      c) shapes      d) sizes

14. Don't . . . . the bottle or you will spoil the wine.  
a) agitate      b) shake      c) stir      d) tremble

15. She left the milk in a jug and a thick layer of . . . . formed on the surface.  
a) butter      b) cream      c) fat      d) skin

16. Frozen food should always be . . . . before it is cooked.  
a) defrosted      b) dissolved      c) melted      d) softened

17. Can you give me a teaspoon to . . . . my tea?  
a) beat      b) spin      c) stir      d) turn

18. It's important that while baking this cake the temperature should remain . . . .  
a) consistent      b) constant      c) continual      d) continuous

19. Chocolate . . . . if you keep it in your pocket.  
a) flows      b) melts      c) ripens      d) settles

20. When I peel onions, I can't stop my eyes from . . . .  
a) dripping      b) dropping      c) leaking      d) watering

21. The . . . . for making this pudding are clearly written on the packet.  
a) directions      b) explanations      c) preparations      d) ways

22. The main . . . . of this drink are wine, vodka and orange juice.  
a) components      b) compositions      c) ingredients      d) parts

23. Their last cook was better than their ..... one.

- a) current      b) former      c) instant      d) latter

24. ..... that cold meat into neat, thin pieces.

- a) sandwich      b) slash      c) slice      d) slit

25. Mr Butterlover spread the butter ..... on his bread.

- a) broadly      b) deeply      c) highly      d) thickly

26. Coming from the kitchen was a wonderful ..... of cooking.

- a) odour      b) perfume      c) scent      d) smell

27. Our cook is quite ..... of cooking a meal for twenty-four people.

- a) capable      b) clever      c) efficient      d) expert

28. I like my eggs soft ..... not hard.

- a) boiled      b) cooked      c) steamed      d) watered

29. The meat must be cooked in the ..... for one hour.

- a) grate      b) grill      c) oven      d) stove

30. I don't like my steak cooked too long. I like it .....

- a) burnt      b) raw      c) underdone      d) well done

31. Try some of this cake, which I ..... especially for you.

- a) browned      b) fried      c) made      d) roasted

32. Her sole ..... in the hotel kitchen was peeling potatoes.

- a) job      b) profession      c) role      d) work