

## 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