

TEST E30202 : Reading English for Communication

Name _____ M.4/____ No.____

Part I : Street Foods (1 - 5)

Direction : Match Thai names with correct English names.

- _____ 1. Khao Kha Moo
- _____ 2. Hoy Tod
- _____ 3. Khanom Krok
- _____ 4. Khao Gee
- _____ 5. Pad Thai
- a) Oyster Omelet
- b) Thai Stir-Fried Noodles
- c) Grilled Sticky Rice With Egg
- d) Pork Trotters Rice
- e) Thai Coconut Pancake

Part II : Measuring (6 - 10)

Direction : Choose the correct types of measure for each ingredients.

6.  What would you use to measure this ingredient?

a) liquid cup b) tablespoon
c) teaspoon d) dry cup

7.  What would you use to measure this ingredient?

a) liquid cup b) tablespoon
c) teaspoon d) dry cup

8.  What would you use to measure this ingredient?

a) liquid cup b) tablespoon
c) teaspoon d) dry cup

9.  What would you use to measure this ingredient?

a) liquid cup b) tablespoon
c) teaspoon d) dry cup

10.  What would you use to measure this ingredient?

a) liquid cup b) tablespoon
c) teaspoon d) dry cup

Part III : Cooking Verbs (11 - 20)

Direction : Choose the correct cooking verbs to complete the sentence.

11.



The cook will _____ the dough before cutting it in half.

- a) squeeze
- b) flatten
- c) peel
- d) drain

12.



I _____ the onion into rings for burgers.

- a) grate
- b) carve
- c) chop
- d) slice

13.



I _____ the eggs after breaking them into the bowl.

- a) whisk
- b) pour
- c) add
- d) break

14.



My mother will _____ the vegetables for preparing them.

- a) mix
- b) stir
- c) drain
- d) taste

15.



The chef will _____ the apples before serving them.

- a) break
- b) peel
- c) slice
- d) flatten

16.



My father will _____ coffee slowly before drinking it.

- a) drain
- b) carve
- c) taste
- d) stir

17.



The chef will _____ cheese to put on top of pizza.

- a) grate
- b) break
- c) add
- d) whisk

18.



I will _____ the cooked potatoes until they are creamy.

- a) peel
- b) drain
- c) mash
- d) chop

19.



My sister will _____ oranges for juice.

- a) squeeze
- b) mix
- c) slice
- d) peel

20.



You _____ the fruit smoothie into glass after blending.

- a) taste
- b) cut
- c) pour
- d) drain

Part IV : Thai food & Smoothie & Dessert (21 - 30)

Direction : Choose the best answer.

Which IS NOT the direction of each dish? (21 - 24)

21.



- a) Add fresh holy basil leaves and red and green peppers.
- b) Pour the melted chocolate in the center of the cheesecake.
- c) Stir-fry minced pork, garlic and pepper until it is well-cooked.
- d) Heat a pan with some oil in it.

22.



- a) Put the noodles on top of the eggs for 15-30 seconds.
- b) Fry shallots, tofu and dried shrimp until well-cooked.
- c) Bake for 45 minutes, until the edges of the pie are set completely.
- d) Decorate with the peanuts, bean sprouts and shrimp.

23.



- a) Boil chicken breast in hot water for 15-20 minutes.
- b) Wash the avocados and apples.
- c) Pour the smoothie into glass and decorate with lemon and mint.
- d) Blend fruit, milk, honey and salt for 30 seconds.

24.



- a) Add flour mixture with milk and orange juice.
- b) Mix sugar and eggs and beat on med-high.
- c) Bake the cake for 25-30 minutes.
- d) Decorate with chocolate chips on the top.

Which IS NOT the ingredient of each dish? (25 – 30)

4

25.



- a) Shrimp
- b) Lemongrass
- c) Coconut milk
- d) Vanilla

26.



- a) Potato
- b) Peanut
- c) Tomato
- d) Chili

27.



- a) Rice flour
- b) Pumpkin
- c) Butter
- d) Sugar

28.



- a) Mango
- b) Eggs
- c) Sticky rice
- d) Sugar

29.



- a) Gelatin
- b) Coconut milk
- c) Bean
- d) Cheese

30.



- a) Pasta
- b) Garlic
- c) Oyster sauce
- d) Chicken

Good Luck!