

TEST UNIT 10 FOOD

By teacher

Mariela Vilca

A. Vocabulary

butter

chicken

meat

bread

juice

peas

a pepper

beans

a tomato

an onion



B. Complete the questions using HOW MANY /HOW MUCH

1. burgers are there?

2. rice is there?

4. eggs are there?

5. water is in the glass?

6. bananas are there?

7. tomatoes are in your salad?

8. 1. milk is in the fridge?

C. Look at the picture and answer the questions.



1. How many peppers are there in the fridge?

2. How many potatoes are there on the counter?

3. How many oranges are there in the fridge?

4. How many tomatoes are there in the fridge?

5. How many onions are there on the counter?

D. Look at the picture and write 3 sentences



1.

2.

3.

E. Complete the sentences or questions with the SIMPLE PRESENT or PRESENT CONTINUOUS

1. My mother _____ (cook) dinner every day.
2. Where _____ now?
3. He _____ messages at the moment.
4. We _____ usually _____ (not- drink) coffee in the morning.
5. Listen! My sister _____ (sing) a beautiful song.
6. Juan _____ (not- work) at the moment.
7. What _____ (your sister- do) ? She is a doctor.
8. How often _____ (you- read) the newspaper?
9. I _____ the kitchen every day.
10. He _____ (not-watch) TV on Sunday.

F. LOOK AT THE RECIPE AND ANSWER THE QUESTIONS

My favourite dish Pasta with bacon and tomato sauce

Ingredients

- 1 red onion
- 2 red peppers
- 120 g bacon
- 1 can (450 g) tomatoes
- 1 cup water
- olive oil
- garlic
- oregano
- 50 g pasta per person

Method

- 1 Cut the onion, red peppers and bacon into small pieces.
- 2 Heat some olive oil in a pan and fry the onion, red peppers and bacon.
- 3 Add oregano, garlic, tomatoes and water and cook for 20 minutes.
- 4 Cook the pasta in a big pot of boiling water.
- 5 Serve the pasta with the sauce, and enjoy!



1. How many ingredients does the recipe have?
2. Is there any butter in the recipe?
3. How many peppers do you need in the recipe?
4. Do you need beans for the recipe?
5. How many minutes do you need to cook the tomato sauce?