

7th Year – Unit 7 Test

Name:

Reading / 20

Part 1: Read the article about a restaurant. For questions 1–5, choose the answer (A, B, C or D) which you think fits best according to the text.

Going Bananas

No, I'm not talking about going mad, though you would be crazy if you didn't like this laid-back Caribbean eatery in Notting Hill, an area of London famous for its street festival every August – the biggest street party in Europe. *Going Bananas* keeps the carnival of colour, music and fun going all year round.

You get the idea from their website and, my goodness, when you actually get there you are overwhelmed by fruitiness from the décor to the menu. They even have a waiter at the door who cuts open coconuts with a huge knife and offers you the fresh juice. You get a free education even before you go in. I thought coconuts were quite small, brown and hairy outside with white milk inside. Actually they're big, green and smooth and the liquid inside is like sweet water.

Mangos, coconuts, pineapples and bananas are not native to British shores, but there's hardly a dish at *Going Bananas* that doesn't include at least one of these tropical items. There are other fruits that I'd never heard of before – Jackfruit and breadfruit among them. Before going there, I couldn't tell you what a guava looked like, but there's a great painting covering a whole wall naming all the fruits you can imagine with a little bit of their origin and history. It's food for thought, indeed. Did you know, for example, that Iceland is Europe's greatest banana producer? I didn't.

Amila, whose parents came to London from the small Caribbean island of Antigua in the 1970s, started the place a couple of years ago and has been amazed at how popular it has become. 'We're doing very well. All the food we serve is West Indian. Some traditional dishes such as goat soup we don't do, but we hit on the idea of fruit as an emphasis as it's colourful, healthy and I think makes people feel happy. With the music too – calypso, reggae and soca, we try to brighten up grey old London. We have recently begun a take-away service so you can take the sunshine home now too.'

Amila serves me a plate of spicy jerk chicken, peas and rice, with plantains as a side dish. Now when I say spicy, I mean blow your head off spicy! Loved it! The peppers she uses are Scotch bonnet chillies – one of the hottest you can find. But there's more to jerk chicken than that; over ten ingredients go into the marinade the meat is barbecued with. And if you don't know what plantains are, let me explain that they are green fried sliced bananas – a strange idea to me, but they're delicious. I'm bananas about *Going Bananas*

1 Laura says that

- A** Notting Hill is a crazy place.
- B** the festival should be longer than it is.
- C** *Going Bananas* is a place where you can enjoy yourself.
- D** *Going Bananas* is a large restaurant.

2 What did Laura discover about *Going Bananas* before she went in?

- A** The website wasn't very detailed.
- B** It offers classes in cooking.
- C** Coconuts are sold on the door.
- D** Coconuts are not what she expected.

3 In Going Bananas

- A there is a map of Iceland.
- B most dishes have fruit in them.
- C a painting has imaginary fruits in it.
- D only tropical fruits are in the painting.

4 Amila

- A is positive about the future of her business.
- B wants to change the business into only a take-away.
- C doesn't think music is important in a restaurant.
- D wasn't born in Britain.

5 What did Laura think of the meal she had?

- A It was too hot.
- B There were too many ingredients.
- C Bananas shouldn't be fried.
- D Everything was good.

Part 2: Read the following text and do the exercises below.

Indian food has been popular in Britain since around 1800, when it used to be served in coffee houses as well as in the home. Today, it is the most common foreign food served in Britain, followed by Chinese and Italian. But some people are surprised to hear that one of the most popular dishes in Britain is chicken tikka masala – a spicy Indian dish. The other surprise is that this is not a traditional Indian dish going back hundreds of years, but a fairly modern creation which was probably invented for customers in Indian restaurants in Britain.

Chicken tikka masala is made up of pieces of chicken cooked in an oven and served in a spicy sauce, but there are many different recipes for the sauce and the only ingredient that everyone agrees on is chicken. Various chefs have claimed that they invented the dish – people from India, Pakistan and also Britain. In 2009, one British politician said that it had first been made in Scotland.

One story about its origin goes back 5,000 years with the invention of the tandoor oven, which is a traditional way of cooking meat in India. Then, around 500 years ago, an emperor in Punjab, India, was annoyed about finding bones in his chicken so he ordered all his chefs to carefully remove them before roasting it in the oven. That dish became chicken tikka. However, most people agree that the sauce (masala) was invented around 50 years ago when large numbers of people came to live in Britain from India.

It certainly is popular, however, and we were told by one food expert that over 20 million customers were served this dish last year in Britain. He said there were about 10,000 Indian restaurants in the UK and that chicken tikka masala accounted for about 15 per cent of all dishes served. You can try to cook it for yourself, too. The internet has many recipes for it. But be warned – since no one agrees on the history of this dish, no two recipes will be the same!

Exercise 1: Read the text and underline the correct word. There is an example (0).

- 0 In Britain, Indian food is more / less popular than Chinese and Italian.
- 1 Chicken tikka masala is spicy / sweet food.
- 2 There is only one recipe / are many recipes for the dish.
- 3 It is / is not known where it was first invented.
- 4 Chicken tikka and chicken tikka masala were invented at the same time / different times.
- 5 Last year, more than 20 million customers ate chicken tikka masala at home / in restaurants.

Exercise 2: Read the text again and number the events in the correct order. There is an example (1).

The first Indian food was served in Britain.

- a) Chicken tikka was invented.
- b) Chicken tikka became chicken tikka *masala*.
- c) 20,000,000 people ate the dish in one year.
- d) Someone claimed the dish was from Scotland.
- e) The tandoor oven was invented.

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