

Unit 7 - Quiz 2

Name & Surname : .....	Class : .....
Student ID Number : .....	Date : .....
School : .....	Result : .....

**A** Fill in the blanks with the words below. (20 pts.)

- |         |          |         |         |           |
|---------|----------|---------|---------|-----------|
| » cover | » remove | » lower | » add   | » preheat |
| » stir  | » serve  | » broil | » break | » spread  |



This chicken casserole is really delicious thanks to the ingredients like spices, tomato paste, a chipotle pepper in a Mexican sauce called adobo and pickled hot peppers. (1) ..... the oven to 200°C. Heat the olive oil in a large nonstick frying pan or skillet over medium-high heat. First, (2) ..... the onions. Then, cook and stir them until they are soft for about 5 minutes. (3) ..... the heat to medium; add the cumin, garlic, oregano, chipotles, adobo sauce, tomato paste and a few grinds of pepper and (4) ..... until you mix them well. Add the chicken and cook it. (5) ..... it up with a spoon until you cook it through for about 8 minutes. Stir in the black beans, tomatoes and chicken broth and cook until you reduce the broth for another 8 minutes. Stir in 1/4 cup of the Parmesan. (6) ..... it from the heat and keep it warm. At the same time, cook the polenta according to the package instructions. Remove it from the heat and stir in the Cheddar and the chopped Mexican pepper. Spray a 3-quart casserole dish with cooking spray. (7) ..... the chili in the bottom of the casserole and top it with the polenta. Spread it equally until you cover the chili wholly. Sprinkle the top with the remaining 1/4 cup Parmesan. (8) ..... it with foil and bake it until it bubbles, for 25 minutes. Remove the foil and (9) ..... it until you brown the top for 3 to 6 minutes. (10) ..... it hot, with toppings.

**B** Rewrite the sentences as in the example. (20 pts.)

Example:

Wash the tomatoes and the green peppers. > The tomatoes and the green peppers are washed.

- |   |  |
|---|--|
| 1 Peel the tomatoes.<br>.....                       | 6 Fry the peppers for 5 minutes.<br>.....              |
| 2 Chop the tomatoes and the green peppers.<br>..... | 7 Add the tomatoes and some salt.<br>.....             |
| 3 Heat the frying pan.<br>.....                     | 8 Cook the mixture for half an hour.<br>.....          |
| 4 Place some olive oil in the pan.<br>.....         | 9 Break an egg into the mixture.<br>.....              |
| 5 Pour the green peppers into it.<br>.....          | 10 Grate some kashar cheese onto the mixture.<br>..... |
|   | It is ready to serve. Good appetite.                   |

**C Put the recipe in the correct order. (20 pts.)**

- 1 ☐ Meanwhile, put some olive oil in a frying pan and heat it.
- 2 ☐ Cut the potatoes into thin slices.
- 3 ☐ Place them in the preheated pan.
- 4 ☐ Mix them with some salt after the slicing.
- 5 ☐ And then, peel the potatoes.
- 6 ☐ First, wash the potatoes.
- 7 ☐ Finally, add some source before you serve them.
- 8 ☐ Then, dry them on paper towels.
- 9 ☐ Put the fried potatoes on a colander to drain the extra oil.
- 10 ☐ Fry the potatoes until they turn golden brown.



**D Place the right title for each step of "Creating Your Digital Story." (20 pts.)**

- a Create a storyboard.
- b Share your story.
- c Gather your materials.
- d Add some music.
- e Digitize your media.
- f Prepare your equipment.
- g Edit your story.
- h Decide on the story you want to tell.
- i Start writing your script.
- j Record a voice-over.



**Step 1: .....**

You might have someone or something in mind already. Focus on something specific. Don't write all sides of someone's life. A 3- to 5-minute work is optimal.

**Step 2: .....**

Start collecting memories such as old photos, film reels, videos, brochures, mementos to create emotional resonance. Use what you have! Older materials usually prove to have a more emotional effect than new footage.

**Step 3: .....**

Next, take down thoughts. Discuss them with family and friends. Act it out in your head. Then, make a short draft of what you have jotted down on paper.

**Step 4: .....**

You must have a desktop or laptop, video software like Adobe Premiere, a scanner for old photos or documents, a camcorder, a portable digital recorder.

**Step 5: .....**

Plot out the sequences of events to make them go well with your voice-over and background music. An index card next to an image may help you to create the flow of the events in the right order.

**Step 6: .....**

Scan the old photos or documents and save them in a single folder on your computer. Digital photos must be in JPEG or JPG format. You may also need to convert analog films into digital videos.

Step 7 .....

The microphone built into your laptop or desktop computer may not be enough for recording your story. A free software like Audacity is just what you need.

Step 8 .....

Most of the time, you will have to include some instrumental soundtracks which have no vocals. They will reflect the mood of your story.

Step 9 .....

All the fundamental elements of your story should be put in your video-editing program. It is time to make a rough cut. You can have an overview of your project with the draft version. After that, you will add special effects or transitions.

Step 10 .....

You are almost done. Make the final production of your video. Then, compress the final file. If you want to publish your story to the Web, publish it to a video hosting site like YouTube or Daily Motion.

**E** Read the steps of "Creating Your Digital Story" again and write T (TRUE) or F (FALSE). (20 pts.)

- 1 ☐ You have to focus on the topic broadly.
- 2 ☐ New videos are better than collecting old photos.
- 3 ☐ People's ideas are very important for the scripts.
- 4 ☐ You will need some technological devices.
- 5 ☐ The correct sequence of events can be created by using an index card.
- 6 ☐ It's impossible to put the old photos and videos into a digital format.
- 7 ☐ Audacity is only used for playing music files.
- 8 ☐ The song "Yesterday" can be perfect for the background music.
- 9 ☐ Draft version is good for having a general idea about your video before the final production.
- 10 ☐ You can publish your story after editing it.

GOOD LUCK !