

II. Read the following passage. Choose the best answers for the questions

Sticky Rice Cake

"Chung" cake (Sticky Rice Cake) is a traditional dish of Vietnamese. The taste of "Chung" cake has become the taste of Tet holiday in Vietnam. Legend has it that King Hung VI chose the next king by asking each of his princes to offer him a dish and he would give the throne to the son who could satisfy him. The main ingredients to make "chung" cake are: sticky rice, green bean, fatty pork, black pepper and salt. First, sticky rice and green bean are dipped in water till expanded. Fatty pork is mixed with black pepper. Vietnamese use "dong" leaves (Phrynium planetarium) to wrap them all inside. "Chung" cake then will be bolt in a large pot for about 10 hours or more. The process of making "chung" cake is time-consuming and quite difficult. However, Vietnamese people don't mind about them because in their concept, this is a good chance for all families to gather and make it together.

Questions:

1. What is the traditional dish of Vietnamese?

- A. "Chung" cake B. Sticky Rice Cake C. Rice Cake D. A & B

2. What are the main ingredients to make "chung" cake?

- A. sticky rice, green bean, fatty pork, black pepper and sugar.
B. sticky rice, green bean, fatty pork, black pepper and salt.
C. sticky rice, red bean, fatty pork, black pepper and sugar.
D. sticky rice, red bean, fatty pork, black pepper and salt.

3. What do Vietnamese people use to wrap "chung" cake?

- A. banana leaves B. lotus leaves C. paper D. Phrynium planetarium

4. How is the process of making "chung" cake?

- A. time-consuming B. easy C. funny D. unimportant