



## โรงเรียนสวนกุหลาบวิทยาลัย รังสิต

ข้อสอบวัดผลกลางภาค

ภาคเรียนที่ 2

ปีการศึกษา 2566

ชั้นมัธยมศึกษาปีที่ 307-314

วิชา ภาษาอังกฤษ 6

รหัสวิชา อ23102

เวลา 60 นาที

คะแนนเต็ม 20 คะแนน

ชื่อ-นามสกุล.....ห้อง.....เลขที่.....ห้องสอบเลขที่.....

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### คำชี้แจง

1. ข้อสอบฉบับนี้มี 2 ตอน จำนวน 8 หน้า  
ตอนที่ 1 เป็นแบบปรนัย 4 ตัวเลือก จำนวน 45 ข้อ 15 คะแนน  
ตอนที่ 2 เป็นแบบอัตนัย จำนวน 10 ข้อ 5 คะแนน
2. ก่อนทำข้อสอบ ให้เขียนชื่อ-นามสกุล ห้อง เลขที่สอบ และเลขที่ห้องสอบในข้อสอบ
3. ไม่อนุญาตให้นักเรียนที่มาช้ากว่าเวลาเริ่มสอบ 15 นาทีเข้าห้องสอบ
4. ไม่อนุญาตให้นักเรียนออกจากห้องสอบก่อนหมดเวลาสอบ
5. นักเรียนสามารถดู ขีด เอียง คำตอบ ลงในข้อสอบได้
6. ให้นักเรียนส่งข้อสอบและกระดาษคำตอบคืนกรรมการกำกับการสอบและห้ามนำเอกสารการสอบออกนอกห้องสอบโดยเด็ดขาด

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### มาตรฐานการเรียนรู้/ตัวชี้วัด/ผลการเรียนรู้

1. ต 1.2 ม.3/1 สนทนาและเขียนโต้ตอบข้อมูล เกี่ยวกับตนเอง เรื่องต่างๆ ใกล้ตัวสถานการณ์ ข่าว เรื่องที่อยู่ในความสนใจของสังคมและสื่อสารอย่างต่อเนื่องและเหมาะสม (ใช้กับข้อที่ 1-10)
2. ต 1.1 ม.3/4 จับใจความสำคัญ วิเคราะห์ความ สรุปความ ตีความ และแสดงความคิดเห็นจากการฟังและอ่าน เรื่องที่เป็นสารคดีและบันเทิงคดี พร้อมทั้งให้เหตุผลและยกตัวอย่างประกอบ (ใช้กับข้อที่ 15-22)
3. ต 1.2 ม. 3/2 เลือกและใช้คำขอร้อง ให้คำแนะนำ คำชี้แจง คำอธิบายอย่างคู่องค์ค่า (ใช้กับข้อที่ 23-42)
4. ต 1.3 ม.3/2 พูดและเขียนสรุปใจความสำคัญ/แก่นสาระ ที่ได้จากการวิเคราะห์เรื่อง กิจกรรม ข่าวเหตุการณ์ และสถานการณ์ตามความสนใจ (ใช้กับข้อที่ 43-55)

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เอกสารนี้เป็นเอกสารส่วนสิทธิ์ของโรงเรียนสวนกุหลาบวิทยาลัย รังสิต

ห้ามเผยแพร่ อ้างอิง ก่อนได้รับอนุญาต ทางโรงเรียนฯ

จะย่ออย่างเป็นทางการข้อสอบและกระดาษคำตอบทั้งหมด หลังจากประกาศผลสอบแล้ว 3 เดือน

**Part 1: Dialogs completion. (1-10)**

Direction : Choose the best answer.

1. Waitperson : Hi. How are you doing this afternoon?

Customer : Fine, thank you. \_\_\_\_\_

Waitperson : Certainly, here you are.

1. Can I see a menu, please?

2. What's today's special?

3. What can I do for you?

4. Would you like something to have?

2. Waiter : Would you care for a cup of coffee?

Baek-hyun : \_\_\_\_\_

Waiter : Okay. Would you like it made?

Baek-hyun : With cream and sugar, please.

1. I'd rather have tea, if possible.

2. Yes, I'll take care of it.

3. Yes, I do.

4. Black coffee, please.

3. Vendor : \_\_\_\_\_

Beyoncé : Yes, please.

Vendor : What flavor do you want? Chocolate or vanilla?

1. Would you like some chocolate?

2. Would you like some ice-cream?

3. Would you help me, please?

4. Would you give me one?

4. Mr. Dohyun has just sat down at a table and is looking at the menu.

Waiter : \_\_\_\_\_.

Mr. Dohyun : Yes, I will have tomato soup and roast chicken.

1. May I see the menu, please.

2. Can I order for you now?

3. Would you like to order, sir?

4. Do you want something to eat?

5. Charlie : Hey, Frank. Are you hungry?

Frank : Yeah! I'm so hungry! \_\_\_\_\_

Charlie : Really? I had a big breakfast, but I'm still hungry.

1. I've already done it.

2. I skipped breakfast.

3. I want to pay for my breakfast.

4. I've never had breakfast before.

6. As you are leaving a shop, the salesgirl says pleasantly: \_\_\_\_\_

1. Please come again.

2. Where are you going?

3. Watch your purse.

4. Did you forget to pay?

7. You knocked your friend's sunglasses off his desk and broke them. You say to your friends: \_\_\_\_\_

1. Can't you get new pair?
2. How much should I pay you?
3. Pardon me. I hope you don't mind.
4. So sorry. How clumsy I am!

Situation: At the store

Assistant : May I help you?

Ivan : Yes, \_\_\_\_\_ 8 \_\_\_\_\_

Assistant : What's wrong with it?

Ivan : When I plug it, nothing happens. \_\_\_\_\_ 9 \_\_\_\_\_

Assistant : Do you have a receipt?

Ivan : \_\_\_\_\_ 10 \_\_\_\_\_

8.	1. I need you to repair it.	2. I'd like to return this tea pot.
	3. I'd like to see it.	4. I need you to wash this tea pot.
9.	1. It's good condition.	2. It doesn't work.
	3. it works well	4. It's bad.
10.	1. Yes. Here we are.	2. Yes, Go for it.
	3. Yes. Here we go.	4. Yes. Here it is.

## Part 2 Vocabulary (11-20)

Direction: Choose the best answer.

11. In a/an \_\_\_\_\_, dial 1669 for an ambulance.

1. attention	2. problem
3. emergency	4. alarm

12. Please \_\_\_\_\_ the Rangsit-Nakhon Nayok Road because the Rajamangala University of Technology Thanyaburi is holding a graduation celebration.

1. avoid	2. alarm
3. injured	4. careful

13. Jane \_\_\_\_\_ that he'd been cheating on her.

1. looked for	2. found out
3. thought of	4. took off

14. Could you please tell me in \_\_\_\_\_ how to make gnocchi?

1. detail	2. cost
3. attention	4. ingredient

15. A \_\_\_\_\_ is a food served separately along with the main course.

- 1. fast food
- 2. junk food
- 3. dessert
- 4. side dish

16. Let's \_\_\_\_\_ the meeting until next Monday, I'm too busy today.

- 1. keep
- 2. delay
- 3. lend
- 4. shut

17. The cereal stays \_\_\_\_\_ even with milk poured over it.

- 1. grilled
- 2. spicy
- 3. crunchy
- 4. fried

18. There's a \_\_\_\_\_ with the computer. It won't turn off.

- 1. problem
- 2. injured
- 3. attention
- 4. ingredient

19. After eating the \_\_\_\_\_ burger, he reached for a napkin to wipe his hands.

- 1. greasy
- 2. spicy
- 3. crunchy
- 4. fried

20. "To make the omelette, crack the eggs into a bowl and \_\_\_\_\_ eggs until they are thoroughly mixed before cooking"

- 1. roasted
- 2. poached
- 3. omelette
- 4. beat

### Part 3 Grammar (21-35)

Direction: Choose the best answer.

21. I think this t-shirt is \_\_\_\_\_ big for me to wear. I would like to give it to you.

- 1. too
- 2. such
- 3. so
- 4. enough

22. The holiday was \_\_\_\_\_ wonderful that we didn't want it to end.

- 1. too
- 2. such
- 3. so
- 4. enough

23. I hadn't had \_\_\_\_\_ sleep and was feeling a bit grumpy.

- 1. too
- 2. such
- 3. so
- 4. enough

24. She doesn't have \_\_\_\_\_ free time to spend on hobbies.

- 1. much
- 2. many
- 3. some
- 4. any

25. My daughter got a better mark for her last French written composition because there were \_\_\_\_\_ mistakes in it.

- 1. little
- 2. few
- 3. a lot of
- 4. lots of

26. She has \_\_\_\_\_ books in her collection, each one with its own story to tell.

- 1. many
- 2. few
- 3. a lot of
- 4. a little

27. Is there \_\_\_\_\_ oranges in the fridge? Can I have some?

- 1. lots of
- 2. a lot of
- 3. many
- 4. much

28. We have got \_\_\_\_\_ banana, we can't make a banana cake.

- 1. a few
- 2. few
- 3. a little
- 4. little

29. Although there were \_\_\_\_\_ witnesses, the number of residents who have been questioned on this matter is quite small.

- 1. many
- 2. few
- 3. a lot of
- 4. a little

30. Our teacher didn't give us \_\_\_\_\_ homework yesterday.

- 1. a lot of
- 2. any
- 3. many
- 4. some

31. I \_\_\_\_\_ you a key in case I'm not at home.

- 1. 'll give
- 2. give
- 3. 'd give
- 4. had given

32. I would travel around the world \_\_\_\_\_.

- 1. if I would win the lottery
- 2. if I won the lottery
- 3. if I win the lottery
- 4. I won the lottery

33. If I had cleaned the house, I \_\_\_\_\_ to the movies.

- 1. could have gone
- 2. would go
- 3. could go
- 4. went

34. We \_\_\_\_\_ in trouble now if we \_\_\_\_\_ more careful in the past.

1. won't be / were	2. wouldn't have been / were
3. had been / would have been	4. wouldn't be / had been

35. If I \_\_\_\_\_ in England, I could speak English very well at this moment.

1. has been born	2. had been born
3. was born	4. would be born

#### Part 4 : Reading Comprehension (36-45)

**Direction:** Read the passage and choose the best answer.

##### How to make gnocchi (36-40)

Classic potato gnocchi is super easy to make. Here are the steps:

1. Add an egg and some flour to cooled mashed potatoes, mix it together to form a dough (be careful not to overmix), and then cut little pillows out of the dough. You can do this by rolling the dough into a thin log and cutting the log into little sections, or you can roll the dough out to about 1/2 inch thickness and cut it into squares.

2. If you prefer your gnocchi to have little ridges, you can take the optional step of rolling each pillow over the back of a fork or on a gnocchi board to create a ridged texture. I like adding the ridges (when I have the energy) because the ridges add a bit more surface area which helps the sauce cling to the gnocchi. A third way to add a bit of interest to the shape of your gnocchi is to make a little indentation with your thumb. This creates a little place for sauce to get trapped, and it only takes a few seconds to dent the whole batch!

3. Once the gnocchi is shaped into little pillows (ridged or not), they just need to be cooked in boiling water until they float to the top, which takes about 2-3 minutes.

4. Serve the finished gnocchi with your favourite sauce. (I list a few good options further down.

One of the best things about making gnocchi with leftover mashed potatoes is that it is a great way to use up leftovers and reduce food waste. Plus, making your own gnocchi means you can customize the flavours and experiment with different sauces and toppings.

36 . What is the optional step to create little ridges on the gnocchi?

1. Rolling the dough out to about 1/2 inch thickness and cutting it into squares.
2. Making a little indentation with your thumb.
3. Rolling each pillow over the back of a fork or on a gnocchi board to create a ridged texture.
4. Adding more flour to the dough to make it thicker.

37. How long does it take to cook the gnocchi in boiling water?

- 1. 1-2 minutes
- 2. 2-3 minutes
- 3. 3-4 minutes
- 4. 4-5 minutes

38. What is one of the advantages of making gnocchi with leftover mashed potatoes?

- 1. It is difficult to make.
- 2. It requires a lot of ingredients.
- 3. It is a great way to use up leftovers and reduce food waste.
- 4. It can only be served with one type of sauce.

39. What is the purpose of making a little indentation with your thumb on the gnocchi?

- 1. To create a little place for sauce to get trapped
- 2. To make the gnocchi look fancier
- 3. To make the gnocchi more difficult to cook
- 4. None of the above

40. How thick should the dough be rolled out to before cutting into squares?

- 1. 1/4 inch thickness
- 2. 1/2 inch thickness
- 3. 3/4 inch thickness
- 4. 1 inch thickness

#### Hands-only CPR (41-45)



To carry out a chest compression:

1. Kneel next to the person and place (41) \_\_\_\_\_ on the breastbone at the centre of their chest. (42) \_\_\_\_\_ of your other hand on top of the hand that's on their chest and interlock your fingers.
2. Position yourself so your shoulders are directly above your hands. Using your body weight (not just your arms), press straight down by 5 to 6cm (2 to 2.5 inches) on their chest.
3. Keeping your hands (43) \_\_\_\_\_, release the compression and allow their chest to (44) \_\_\_\_\_.
4. Repeat these compressions at a rate of (45) \_\_\_\_\_ a minute until an ambulance arrives or for as long as you can.

41. 1. the fingers of your hand  
3. position one hand

2. the heel of your hand  
4. two fingers

42. 1. Place the palm  
3. Release the pressure

2. Raise your hands up  
4. Place your sole

43. 1. on the heel  
3. eating the dust

2. while breathing  
4. on their chest

44. 1. return to its original position  
3. bringing up the rear

2. long arm of the law  
4. in the background

45. 1. give one some skin  
3. an emergency situation

2. pick up the check  
4. 100 to 120 times

**Part 5: Put the words in the correct order.**

46. to / sweet / hot / going /, / cocoa / is / little / not / enough / I'm / The / add / a / sugar / .

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47. every / at / drinks / meal /. / Jackie / water / some

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48. door / a / blanket / the / Use / or sheet / bottom / wet / to / of / cover / the / .

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49. pay/ dress. / doesn't / about / She / attention / much / her

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50. you / can / tell / the / me / I / to / buy / need / ingredients / ? /

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51. will / let / copy / chemistry / notes / you / me / your / week / last / from / ?

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52. he / my /, / he / would / real / have / were / friend / me / yesterday /. / If / called

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53. you /some / before / go / Would / like / tea / bed? / to / you

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54. housework / with / brother / hates / helping / the / My /. /

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55. she / so lonely / would not / feel / with / her mother / stayed /had / If /,/. / she

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