



UNIDAD EDUCATIVA PARTICULAR DIOCESANA "EMAUS"



EVALUACIÓN DE MEJORA PRIMER PARCIAL - TERCER QUIMESTRE DE LENGUA EXTRANJERA- INGLÉS PERIODO LECTIVO 2022-2023

CALIFICACIÓN

/ 10

Nombre:	Curso: 2° BGU	A	B	C	D
Asignatura: Inglés	V. 1	Área: Lengua Extranjera			
Docente: Lic. Ginger Suárez M.		Fecha: JANUARY /2024.			
Instrucciones: <ul style="list-style-type: none"> La evaluación es personal y debe ser desarrollada en forma responsable y honesta. Lea, piense, revise detenidamente y conteste lo que se solicite en cada una de ellas. Evite hacer manchones y utilizar borrador líquido, debe ser nítida. Revise antes de entregar que todas las preguntas estén bien contestadas. Evite doble respuesta. 					

VOCABULARY:

1. MATCH TO COMPLETE THE SENTENCES CORRECTLY. 0.5 each correct answer, total 2.5 point).

- | | |
|--|--|
| 0. Steamed white rice is healthy, <u> a </u> | a. but it can be bland, you need to add more ingredients. |
| 1. Acarajé is fried and _____ | b. they are chewy and she thinks they're fun to eat. |
| 2. The little girl likes to eat granola bars because _____ | c. sticky. I have to go wash my hands. |
| 3. Hot wings in this restaurant are _____ | d. it is too sour. |
| 4. This Baklava is so good, but it is _____ | e. crispy. It's popular in Brazil. |
| 5. This orange juice doesn't taste good, _____ | f. very spicy. They're delicious! |

GRAMMAR

2. CHOOSE THE CORRECT OPTION FOR EACH SENTENCES USE THE PASSIVE VOICE. (0.5 each correct answer, total 2.5 point).

1. Bananas _____ in India. <input type="radio"/> are growing <input type="radio"/> are grown <input type="radio"/> have grown <input type="radio"/> was grown	2. I am sorry, I can't come with you. I _____ that party. <input type="radio"/> don't invite <input type="radio"/> am invited <input type="radio"/> invited <input type="radio"/> wasn't invited	3. Our house _____ by solar power. <input type="radio"/> heats <input type="radio"/> is heating <input type="radio"/> is heated <input type="radio"/> was heated
4. Thousands of cars _____ every year. <input type="radio"/> are produced <input type="radio"/> producing <input type="radio"/> produced <input type="radio"/> were producing	5. Some of my books _____ by my friends. <input type="radio"/> are borrowing <input type="radio"/> were borrowed <input type="radio"/> were borrow <input type="radio"/> borrowed	6. A huge amount of money _____ for that house. <input type="radio"/> was paid <input type="radio"/> pays <input type="radio"/> paid <input type="radio"/> were paid

LISTENING

3. LISTEN AND NUMBER THE INSTRUCTIONS IN THE CORRECT ORDER. (0.5 each correct answer, total 2.5 points).

Recipe By: _____

- o. Put the nuts, dates and cherries in a large bowl. 1
- a. In a small bowl, beat eggs and add the vanilla. Pour this into the nut mixture and mix well. _____
- b. Add this mix to the nuts in the bowl. _____
- c. Pour everything into a paper-lined loaf pan and bake at 300° for 2 hours. _____
- d. Stir until nuts and fruits are well covered. _____
- e. Combine the flour, sugar, baking powder and salt. _____



READING

4. READ AND ANSWER THE QUESTIONS CORRECTLY. 0.5 each correct answer, total 2.5 point).

Food From Around the World

Costa Rica

One of the typical dishes of Costa Rica is *Casado*. The name refers to the *marriage* of its ingredients, which are served all together on one plate. It usually includes portions of rice, beans, salad, fried plantain (a large banana), cheese and some kind of meat like chicken, pork, beef or a fried filet of fish. *Casado* is served with tortillas. The best place to eat *Casado* in Costa Rica is at a *Soda*. Sodas are small local restaurants where traditional local dishes are served.

Spain

Paella is a typical Spanish dish cooked in a *paellera*, a large round pan. People used to cook rice and add different ingredients, such as snails or rabbit. An old story says that many years ago servants created dishes by mixing the leftovers from royal feasts in large pots to take home. Today, the most common ingredients are peas, green peppers, shrimp, mussels and chopped chicken and pork. A pinch of saffron gives paella its traditional yellow color. Paella is a flexible Spanish dish, but according to experts, one ingredient can never be changed: olive oil.

Brazil

Brigadeiro, Portuguese for *Brigadier*, is a popular candy in Brazil that is present at many Brazilian celebrations. It is made of condensed milk, cocoa powder, butter and chocolate sprinkles to decorate. Brigadeiro was first made in the 1940s. It is said that during World War II, milk and some fruits were not easy to get, so a group of creative women combined a few simple ingredients and created this local delicacy. The candy was named after Brigadeiro Eduardo Gomez, a very good-looking man, who once ran for president of Brazil.

Which dish ... ?

- o. comes from Spain? Paella
1. is served in local restaurants? _____
2. Which dish is named after a person? _____
3. Which dish includes fruit in its ingredients? _____
4. Which dish is commonly served at celebrations? _____
5. Which dish has an ingredient that gives it a particular color? _____

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