



Student's name: _____

Month: _____ - 2024 - Teacher: _____

Listening (8 pts)

Listen to the dialogue. Choose T (true) or F (false).

- | | | |
|--|---|---|
| 1. The restaurant has been around for a long time. | T | F |
| 2. The restaurant is in a great location. | T | F |
| 3. The décor is very French. | T | F |
| 4. The menu is long and complicated. | T | F |
| 5. The food is bad. | T | F |
| 6. The reviewer ate three courses. | T | F |
| 7. The main course was served with rice. | T | F |
| 8. There are no downsides to this restaurant. | T | F |

Grammar (27 pts)**2 Match A and B. There are two extra parts in B.**

- | | |
|--------------------------------------|-------|
| 1 Is there any milk? | _____ |
| 2 Are there any eggs? | _____ |
| 3 How much rice is there | _____ |
| 4 How many tomatoes have you got? | _____ |
| 5 Are there four eggs in the fridge? | _____ |
| 6 Have you got any cheese? | _____ |
| 7 How many biscuits have you got? | _____ |
| 8 How much milk is there? | _____ |

- a Yes, a carton.
 b No, there aren't.
 c A bottle.
 d Two. We need more for the salad.
 e No, there are only two.
 f No, I haven't
 g Not many. I must go to the bakery.
 h A loaf.
 i Yes, they are.
 j A packet.

2 Circle or underline the correct options.Bob: I'm hungry, mum. ¹**Can / Do** I have some biscuits?Mum: Sure! But only two. We ²**have / are having** dinner in half an hour. I ³**make / am making** Fajitas.Bob: Great! ⁴**Do / Can** you need help?Mum: Sure! Please ⁵**peel / mix** the carrots and ⁶**cut / mash** them into small cubes. Then put them in water and ⁷**fry / boil** them.

Bob: OK. I'm ready.

Mum: Is there ⁸**some / any** cream?

Bob: No.

Mum: Oh, I ⁹**should / must** go to the supermarket.Bob: ¹⁰**Don't / Shouldn't** worry, mum. I can go.**3 Choose the correct options.**

- a There aren't **much / many** apples left.
 b Can you buy **some / any** bananas, please?
 c Don't eat too **much / many** chocolate.
 d How **much / many** is it? It's \$15.
 e Do we have **some / any** tea?
 f Can I have **some / any** sugar in my tea, please?
 g There is **some / any** pilaf in the fridge for you.
 h He doesn't have **much / many** patience.
 i There aren't **some / any** biscuits in the cupboard.

Vocabulary (32 pts)**1 Write the words in the correct category and add one more word in each category.**
 asparagus – butter – fish – lettuce – milk – oil –
 pineapple – pork – rice – yoghurt

GRAINS	LIQUIDS	SEASONING
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VEGETABLES	FRUIT	PROTEIN
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2 Complete the sentences below with a, an or words from the box.

bottle – carton – packet – box – loaf

- 1 We need egg for this recipe.
 2 Please remember to get three of milk at the shop.
 3 I am going to put carrot in the salad.
 4 I have an extra of olive oil. You can have it.
 5 Do you know the saying " apple a day keeps the doctor away"?
 6 We will need a of bread for the sandwiches.
 7 It's hot, so take a of water with you.
 8 Let's add potato to the soup.

3 Circle or underline the correct verb.

- 1 You **break / slice** bread.
 2 You **chop / grate** onions.
 3 You **boil / mash** chicken.
 4 You **drain / pour** milk.
 5 You **peel / sprinkle** apples.
 6 You **bake / chop** a cake.
 7 You **grate / boil** cheese.
 8 You **stir / add** garlic.

Reading (12 pts)

Shepherd's Pie

Ingredients

- | | |
|------------------|--------------------------|
| 1 kg potatoes | 2 tbs butter |
| 1 kg minced beef | a pinch salt |
| 1 small onion | 1 tbs vegetable oil |
| 2 cloves garlic | salt and pepper to taste |
| 1 carrot | |
| 1 can green peas | |

Grandma's recipe

Instructions

- 1 Wash, peel and cut up the potatoes. Put a large pot with 4 l of water to boil. Add the potatoes and a pinch of salt to the water and boil until soft.
- 2 Chop the onions and garlic. Put aside in a bowl.
- 3 Peel and chop the carrot into small cubes.
- 4 Heat the oven to 280°C.
- 5 Heat a large frying pan. Add the oil. Sauté the chopped onion and garlic for 2 minutes. Add minced beef, carrots and peas and stir well. Cook until the beef is brown. Add salt and pepper to taste.
- 6 Drain the potatoes. Add butter and a pinch of salt. Mash the potatoes until smooth.
- 7 In a casserole dish, spread a thin layer of mashed potatoes. Layer the meat on top and finalise with a layer of mashed potatoes on top of the meat.
- 8 Bake for 40 minutes or until golden brown.

Read the recipe again and choose what happens to each ingredient.

- | | | | | | | | | |
|---------------|---------|----------|--------|---------|----------|---------|---------|---------|
| 1 potatoes | a) cook | b) sauté | c) cut | d) peel | e) drain | f) wash | g) chop | h) boil |
| 2 carrots | a) cook | b) sauté | c) cut | d) peel | e) drain | f) wash | g) chop | h) boil |
| 3 onion | a) cook | b) sauté | c) cut | d) peel | e) drain | f) wash | g) chop | h) boil |
| 4 garlic | a) cook | b) sauté | c) cut | d) peel | e) drain | f) wash | g) chop | h) boil |
| 5 minced meat | a) cook | b) sauté | c) cut | d) peel | e) drain | f) wash | g) chop | h) boil |
| 6 water | a) cook | b) sauté | c) cut | d) peel | e) drain | f) wash | g) chop | h) boil |

Writing (11 pts)

Write your favourite recipe. Use these prompts

- Dish name (1 pts)
- Ingredients (5 pts)
- Directions (5 pts)

Speaking: You'll be asked some questions. Good luck! (___/10)