



FINAL EXAM

Student's name: _____

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	

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.

Grandma's recipe

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)