

## REVIEW UNIT 5: FOOD AND DRINK - TEST 1

**Môn: Tiếng Anh – Lớp 7** **Bộ sách: Global Success**  
**Thời gian làm bài: 60 phút**

**A. LISTENING: (2.0 points)**

**PART 1.** Listen to the recording about **Why You Buy More: The GreenMart Layout** and Circle A. True or B. False according to what you have just heard. You will listen to the recording TWICE. (1.0 point)

**(NB) Question 1:** When you enter GreenMart supermarket, the fruits and vegetables section is the first thing you see.

- A. True
- B. False

**(NB) Question 2:** The bakery is on the right side of the supermarket.

- A. True
- B. False

**(NB) Question 3:** Chocolates, chewing gum, and magazines are placed near the checkout area.

- A. True
- B. False

**(NB) Question 4:** Sugar can be found in the fruits and vegetables section.

- A. True
- B. False

**(TH) Question 5:** The store layout is designed to make shopping enjoyable and encourage customers to buy more.

- A. True
- B. False

**PART 2.** You will hear the recording about **meals** and circle the right answer (A, B, C, or D) for each of the questions according to what you have just heard. You will listen to the recording TWICE. (1.0 point)

**(NB) Question 6:** What do people in the area usually have for breakfast?

- A. Pho or eel soup with bread
- B. Rice with vegetables

- C. Seafood and rice
- D. Fruit and green tea

**(NB) Question 7:** When does lunch usually start?

- A. 11:00 a.m.
- B. 11:30 a.m.
- C. 12:00 p.m.
- D. 12:30 p.m.

**(NB) Question 8:** Where do most people have lunch?

- A. At school
- B. At work
- C. At home
- D. In a restaurant

**(NB) Question 9:** What time does dinner often start?

- A. 6:00 p.m.
- B. 6:30 p.m.
- C. 7:00 p.m.
- D. 7:30 p.m.

**(TH) Question 10:** Why is dinner considered the main meal of the day?

- A. It has the most food
- B. Family members gather together
- C. It's cooked by the mother
- D. It includes dessert

### **B. KNOWLEDGE OF LANGUAGE: (1.6 points)**

**PART 1:** Read the following advertisement/ announcement and mark the letter A, B, C and D on your answer sheet to indicate the option that best fit each of the numbered blanks (0.8 point)

#### **COOKING CLUB – LEARN, CREATE, AND ENJOY!**

Do you love making delicious (11) \_\_\_\_? The Cooking Club is the perfect place for you! Every weekend, members can learn how to cook famous dishes such as spring rolls, omelette, and pancakes. You will also discover how to use fresh ingredients like butter, onions, and pepper to make your meals tastier.

In each session, our chefs will guide you in a modern (12) \_\_\_\_ with all the necessary cooking tools. You will learn to prepare both simple and special dishes while improving your cooking skills.

Joining the club is not as (13) \_\_\_\_\_ as you think. We provide all the ingredients you need for each lesson. The experience here gives you (14) \_\_\_\_\_ useful tips to make your cooking more enjoyable and healthy.

**(NB) Question 11:**

A. fruits      B. ingredients      C. dishes      D. desserts

**(NB) Question 12:**

A. kitchen      B. gallery      C. library      D. hall

**(NB) Question 13:**

A. cheap      B. expensive      C. delicious      D. long

**(TH) Question 14:**

A. several      B. much      C. a little      D. little

**PART 2: Read the following leaflet and mark the letter A, B, C or D on your answer sheet to indicate the option that best fits each of the numbered blanks (0.8 point)**

**COOKING CLASS – LEARN TO MAKE YOUR FAVORITE DISHES!**

Do you love cooking and trying new recipes? Our Cooking Class is perfect for anyone who wants to make delicious food at home. The class focuses on different types of (15) \_\_\_\_\_ and drinks, teaching you how to combine flavors for the best results. You will learn how to prepare tasty dishes such as spring rolls, omelettes, and pancakes.

Our friendly chefs will show you how to use fresh (16) \_\_\_\_\_ like butter, onions, and pepper to make your meals special. You will also discover the right way to measure ingredients. We provide all the tools and ingredients you need, so you don't have to bring anything.

Each session has (17) \_\_\_\_\_ time for cooking practice and tasting, so you can enjoy the food you make. The lessons don't require (18) \_\_\_\_\_ money because all materials are included in the fee.

**(NB) Question 15:**

A. fruits      B. food      C. snacks      D. meals

**(NB) Question 16:**

A. dishes      B. ingredients      C. kitchens      D. recipes

**(NB) Question 17:**

A. a lot of      B. lot of      C. some      D. any

**(TH) Question 18:**

A. some      B. many      C. much      D. a few

**C. READING: (3.0 points)**

**PART 1.** Read the following passage and mark the letter A, B, C, or D on your answer sheet to indicate the correct answer to each of the following questions from 19 to 24. (1.2 points) 120 từ.

**SOME INTERESTING FACTS ABOUT VIETNAMESE FOOD**

Viet Nam is the second largest rice exporter in the world, only behind India. Rice plays an important role in Vietnamese cuisine, and it is used in many daily dishes. People in Viet Nam consume the largest quantity of instant noodles in Asia, even more than in Japan, where instant noodles were invented. The country has many types of noodles, such as *pho*, *bun* (vermicelli), *mien* (glass noodles), and *banh da* (rice noodles), each with its own flavor and texture. *Nem ran* (spring roll) is another famous dish, often served at family gatherings or special celebrations. Viet Nam is also famous for its wide variety of *che* (sweet soup), with over 100 types. In addition, there are nearly 200 kinds of cakes with different shapes and tastes. Some, like *banh chung* or *banh gai*, are made without butter or flour, offering unique traditional flavors.

(Adapted from Global workbook 7)

**(NB) Question 19.** Viet Nam is the world's \_\_\_\_\_ largest rice exporter.

A. first  
B. second  
C. third  
D. fourth

**(NB) Question 20.** People in Viet Nam consume more \_\_\_\_\_ than people in Japan.

A. rice  
B. bread  
C. instant noodles  
D. sweet soup

**(NB) Question 21.** There are nearly \_\_\_\_\_ kinds of cakes in Viet Nam.

A. 100  
B. 150  
C. 200  
D. 250

**(TH) Question 22.** The word “texture” in the passage is closest in meaning to \_\_\_\_\_.

- A. flavor
- B. shape
- C. feel
- D. color

**(TH) Question 23.** Which of the following is TRUE according to the passage?

- A. *Nem ran* is usually served at family events.
- B. All Vietnamese cakes are made with butter.
- C. *Che* is made from rice noodles.
- D. Instant noodles were invented in Viet Nam.

**(TH) Question 24.** Which fact is NOT mentioned in the passage?

- A. Viet Nam exports rice.
- B. There are many types of noodles in Viet Nam.
- C. Vietnamese people like sweet soup.
- D. Spring rolls are only eaten at restaurants.

**PART 2. Read the following passage and mark the letter A, B, C, D on your answer sheet to indicate the best answer to each of the following questions from 25 to 29. (1.0 point)**

*Bun bo Hue* is one of the most popular and beloved dishes in Viet Nam, originally from Hue – the old capital city in the central region. This special noodle soup is made with rice vermicelli (a thin form of noodle called *bun*) and slices of tender beef. Nowadays, *bun bo Hue* is found in restaurants and street stalls all over the country, enjoyed at any time of the day, from breakfast to late-night snacks. What makes it unique is its distinctive balance of spicy, salty, and sweet flavours. To prepare its fragrant broth, cooks slowly simmer beef bones and shank with lemongrass, shrimp paste, sugar, and spicy chili oil for hours. Some versions include ox tail, pork knuckle, crab cakes, and fresh herbs for extra richness. *Bun bo Hue* is not only delicious but also a proud symbol of Vietnamese cuisine, representing the flavours and traditions of Central Viet Nam.

(Adapted from Global workbook 7)

**(TH) Question 25.** What is the main idea of the passage?

- A. The history of Vietnamese noodle soup
- B. Why Hue is the capital of Vietnamese cuisine
- C. The unique features of Bun bo Hue
- D. The popularity of Vietnamese sweet soups

**(NB) Question 26.** Where did Bun bo Hue originate?

- A. Southern Viet Nam
- B. Central Viet Nam
- C. Northern Viet Nam
- D. Ho Chi Minh City

**(NB) Question 27.** Which type of noodle is used in Bun bo Hue?

- A. Pho
- B. Glass noodles
- C. Rice vermicelli
- D. Instant noodles

**(NB) Question 28.** Which of the following is NOT mentioned as an ingredient in Bun bo Hue?

- A. Lemongrass
- B. Shrimp paste
- C. Garlic
- D. Beef bones

**(TH) Question 29.** According to the passage, what makes Bun bo Hue special compared to other noodle soups?

- A. Its spicy, salty, and sweet balance of flavours
- B. It is only served for breakfast
- C. It contains no meat or seafood
- D. It is the oldest Vietnamese dish

**PART 3. Read the following passage and mark the letter A, B, C, or D on your answer sheet to indicate the correct option that best fits each of the numbered blanks from 30 to 33. (0.8 point)**

Com Tam, or broken rice, was once a humble meal for farmers in Viet Nam, (30) \_\_\_\_\_ it is now enjoyed by people from all walks of life. The dish, originally from Saigon, is made from fractured rice grains and served with colourful side dishes. In the past, it was seen as cheap food for the working class, (31) \_\_\_\_\_ a culinary symbol of the city. A typical plate of Com Tam may feature grilled pork chop, steamed egg, shredded pork skin, and pickled vegetables, (32) \_\_\_\_\_ a bowl of sweet and savoury fish sauce that completes the flavour. Visitors to Saigon often seek out Com Tam, (33) \_\_\_\_\_ as an unmissable part of their trip.

(Adapted from Futurelang 7)

**(TH) Question 30**

- A. because it was considered cheap food
- B. although it was considered cheap food
- C. so it was considered cheap food
- D. but it was considered cheap food

**(TH) Question 31**

- A. when it became popular
- B. so it became popular
- C. but today it has become
- D. yet today it has become

**(TH) Question 32**

- A. together with
- B. in addition to
- C. along with
- D. as well as

**(TH) Question 33**

- A. considering it
- B. thinking of it
- C. regarding it
- D. seeing it

**D. WRITING: (1.4 point)**

**PART 1. Mark the letter A, B, C or D on your answer sheet to indicate the best arrangement of utterances or sentences to make a meaningful exchange or text in each of the following questions from 34 to 35. (0.4 point)**

**(TH) Question 34:**

- a. Mark: And how much are two kilos of apples?
- b. Mi: They're 50,000 dong.
- c. Mark: How much is a bottle of mineral water?
- d. Mi: It's 5,000 dong.

- A. a – b – c – d
- B. c – d – a – b
- C. c – a – b – d
- D. a – c – d – b

**(TH) Question 35:**

- a. Mai: How much is a loaf of bread?

b. Hoa: It's 15,000 dong.  
 c. Mai: And how much is a carton of milk?  
 d. Hoa: It's 25,000 dong.

A. a – b – c – d  
 B. c – d – a – b  
 C. a – c – b – d  
 D. c – a – d – b

**(VD) PART 2. Write a paragraph of about 70 words about the eating habits in your area. You might use the following suggestions. (1.0 point)**

### USEFUL LANGUAGE

- I usually / often / sometimes + V
- For breakfast / Lunch / Dinner, we usually have...
- We like traditional dishes such as... or we prefer more modern choices like...
- I think... because...
- Between meals, people often drink...

### OUTLINE

1. **Opening** – Where you live + general habits
2. **Main meals** – What people eat at breakfast, lunch, dinner
3. **Drinks or snacks** – Common drinks or snacks between meals
4. **Closing** – Your opinion or pride in your local food

### WRITING EXAMPLE (≈ 70 từ)

Living in Central Vietnam, people here often enjoy spicy and flavorful food. For breakfast, we usually have **mì Quảng** or **bánh căn**, both rich in local herbs and proteins. Lunch and dinner often include rice with meat, vegetables, or **bún mắm nêm** on special days. Between meals, many like refreshing fresh fruit juice or **chè** as a treat. I feel proud of our food because it reflects our regional culture and hospitality.

