

## REVIEW UNIT 5: FOOD AND DRINK - TEST 2

**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 Eggs 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:** Eggs are one of the most popular foods worldwide.

- A. True
- B. False

**(NB) Question 2:** Only male birds can lay eggs.

- A. True
- B. False

**(NB) Question 3:** Chicken eggs are the most common type eaten in Canada.

- A. True
- B. False

**(NB) Question 4:** Ostrich eggs are the smallest eggs in the world.

- A. True
- B. False

**(TH) Question 5:** Eggs can be cooked in different ways such as boiling, frying, scrambling, or baking.

- A. True
- B. False

**PART 2. You will hear the recording about Pho 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:** Pho is one of the most famous dishes in Vietnam, especially for...

- A. Vietnamese students
- B. Local farmers
- C. Foreign visitors
- D. Street vendors

**(NB) Question 7:** Why don't Vietnamese people eat Pho every day?

- A. It is too expensive
- B. It takes time to prepare
- C. They don't like it much
- D. It is hard to find

**(NB) Question 8:** Many people believe Pho was first made in...

- A. Hue
- B. Da Nang
- C. Hanoi
- D. Ho Chi Minh City

**(NB) Question 9:** How is Pho from the South different from Pho from the North?

- A. It is served cold
- B. It is sweeter and has more herbs
- C. It has no vegetables
- D. It uses more beef bones

**(TH) Question 10:** What is a common experience for visitors in Vietnam?

- A. Cooking Pho at home
- B. Eating Pho in the morning only
- C. Enjoying a hot bowl of Pho anywhere in the country
- D. Buying Pho as a souvenir

### **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)**

#### **FARM-TO-TABLE COOKING COURSE – FRESH FLAVORS EVERY DAY!**

Would you like to create tasty (11) \_\_\_\_\_ using fresh products from local farms? Our Farm-to-Table Cooking Course teaches you how to prepare delicious meals such as roasted chicken, pumpkin soup, and fruit smoothies. You'll also learn to choose healthy ingredients like honey, spinach, and sweet potatoes.

All lessons take place in a modern (12) \_\_\_\_\_ studio with high-quality cooking tools. Our friendly chefs will guide you through each step so you can cook with confidence at home.

The price is quite (13) \_\_\_\_\_, and everything you need is provided. At the end of each session, you'll leave with (14) \_\_\_\_\_ creative recipes to try for your family.

**(NB) Question 11:**

A. recipes      B. snacks      C. drinks      D. desserts

**(NB) Question 12:**

A. cooking      B. gallery      C. hall      D. shop

**(NB) Question 13:**

A. high      B. reasonable      C. low      D. expensive

**(TH) Question 14:**

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

**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)**

### **HEALTHY COOKING WORKSHOP**

Would you like to learn how to make healthy and tasty meals? Our workshop is open to everyone who enjoys preparing (15) \_\_\_\_\_ and drinks that are both delicious and good for your health. We focus on dishes with fresh vegetables, seafood, and natural seasonings.

You will practice cooking with a variety of (16) \_\_\_\_\_ such as tomatoes, garlic, and olive oil. These ingredients are carefully chosen to give your food the best taste and nutrition. All cooking tools are provided for you, so just bring your energy and passion.

During each lesson, there is (17) \_\_\_\_\_ time for hands-on practice and sharing tips with others. You don't need to spend (18) \_\_\_\_\_ effort preparing at home because everything will be ready when you arrive.

**(NB) Question 15:**

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

**(NB) Question 16:**

A. recipes      B. ingredients      C. flavours      D. groceries

**(NB) Question 17:**

A. plenty of      B. many      C. a few      D. few

**(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.**

Vietnamese food culture varies greatly from north to south. In Northern Vietnam, dishes are light and balanced, reflecting a long culinary tradition. This region is considered the cradle of Vietnamese cuisine, famous for Pho, Bun Rieu, Bun Thang, Bun Cha, and Banh Cuon. Over time, northern cooking spread to other regions, adapting to local tastes. Central Vietnam is renowned for its bold, spicy flavors, with Hue cuisine representing the region's essence. Typical dishes here include Bun Bo Hue, Banh Khoai, and Banh Beo, often seasoned with chili peppers and shrimp sauce. In Southern Vietnam, warm weather and fertile land allow for abundant fruits, vegetables, and livestock. Southern food is rich and flavorful, frequently using garlic, shallots, and herbs. Southerners particularly enjoy sweetness, adding sugar to many dishes. Notable southern specialties include Banh Khot and Bun Mam, each offering a unique taste of the region's vibrant culture.

(Adapted from Futurelang 7)

**(NB) Question 19.** The cradle of Vietnamese cuisine is in \_\_\_\_\_.

- A. Central Vietnam
- B. Northern Vietnam
- C. Southern Vietnam
- D. Hue

**(NB) Question 20.** Which region is famous for bold, spicy flavors?

- A. Northern Vietnam
- B. Central Vietnam
- C. Southern Vietnam
- D. Hanoi

**(NB) Question 21.** People in Southern Vietnam like adding \_\_\_\_\_ to their dishes.

- A. salt
- B. sugar
- C. fish sauce
- D. chili peppers

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

- A. famous
- B. delicious
- C. spicy
- D. balanced

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

- A. Central Vietnam's dishes often contain chili peppers.
- B. Northern Vietnam's food is always spicy.
- C. Southerners rarely use herbs in cooking.
- D. *Banh Khot* comes from Central Vietnam.

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

- A. Southern Vietnam produces a lot of fruits and vegetables.
- B. Hue cuisine represents Central Vietnam.
- C. *Pho* is a typical dish of Central Vietnam.
- D. Garlic and shallots are often used in the south.

**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 Cha is one of Hanoi's most beloved dishes, made famous worldwide after US President Barack Obama enjoyed it with chef Anthony Bourdain in 2016. This traditional Vietnamese dish features grilled pork served in a bowl of flavorful broth, accompanied by a plate of soft vermicelli noodles (bun) and a basket of fresh herbs like lettuce, coriander, and perilla leaves. The pork is usually marinated in a mixture of fish sauce, sugar, garlic, and shallots before being grilled over charcoal, giving it a smoky aroma and rich flavor. Diners dip the noodles and herbs into the broth with the grilled pork, creating a harmonious blend of sweet, salty, sour, and savory tastes. In Hanoi, Bun Cha is a lunchtime favorite, enjoyed both in street food stalls and small restaurants. It has become even more iconic since the "Obama meal", attracting tourists eager to experience an authentic taste of Vietnam.

(Adapted from Futurelang 7)

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

- A. How to cook Bun Cha at home
- B. Why Bun Cha is famous worldwide
- C. The difference between Bun Cha and Pho
- D. The history of Hanoi street food

**(NB) Question 26.** What is Bun Cha usually served with?

- A. Bread and butter
- B. Vermicelli noodles and fresh herbs
- C. Fried rice and pickled vegetables
- D. Spring rolls and sweet soup

**(NB) Question 27.** How is the pork for Bun Cha typically cooked?

- A. Boiled in broth
- B. Grilled over charcoal
- C. Steamed with lemongrass
- D. Fried in oil

**(NB) Question 28.** Which ingredient is NOT mentioned as part of Bun Cha?

- A. Garlic
- B. Fish sauce
- C. Chili oil
- D. Sugar

**(TH) Question 29.** According to the passage, why did Bun Cha become more famous in 2016?

- A. It was served at a royal banquet
- B. It was featured in a cooking competition
- C. It was enjoyed by Barack Obama and Anthony Bourdain
- D. It became the most expensive dish in Hanoi

**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)**

Pho is one of the most famous dishes in Viet Nam and is loved by people all over the world. It is a Vietnamese noodle soup made with rice noodles, usually served with beef or chicken. (30) \_\_\_, it remains a proud symbol of Vietnamese cuisine. A hot bowl of Pho is often topped with fresh herbs, bean sprouts, lime, and chili, (31) \_\_\_. The rich broth is cooked for hours with beef bones, ginger, and spices, giving it a special aroma. In restaurants or at home, Pho is served with various side dishes, (32) \_\_\_ fresh herbs and sliced chili. Many foreigners try Pho when they visit Viet Nam, (33) \_\_\_ its unique position in Vietnamese culinary culture.

(Adapted from Futurelang 7)

**(TH) Question 30.**

- A. Because it is enjoyed in many countries,
- B. Although it is loved by many people,
- C. If it will be eaten everywhere,
- D. But it is still a traditional dish,

**(TH) Question 31.**

- A. so that they can adjust the flavour to their liking

- B. because they can adjust the flavour to their liking
- C. if they can adjust the flavour to their liking
- D. but they can adjust the flavour to their liking

**(TH) Question 32.**

- A. such as
- B. instead of
- C. in spite of
- D. along with

**(TH) Question 33.**

- A. because of
- B. according to
- C. in case of
- D. apart from

**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. Tom: And how much are three bananas?
- b. Lan: They're 12,000 dong.
- c. Tom: How much is a bar of chocolate?
- d. Lan: It's 20,000 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. Hoa: How much is a pack of biscuits?
- b. Nam: It's 18,000 dong.
- c. Hoa: And how much is a bottle of orange juice?
- d. Nam: It's 35,000 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

- People often enjoy... / My local people usually eat...
- For breakfast/lunch/dinner, we have...
- Traditional dishes include ... famous here.
- Street food like ... is very popular.
- I feel proud of ... because ...

## OUTLINE

1. **Introduction:** Where you live and general eating style
2. **Meals or Street Food:** Mention 1–2 Southern specialties
3. **Snack or Drink:** Popular snack or beverage locally
4. **Conclusion:** Your opinion or pride in regional food

### WRITING EXAMPLE (≈70 words)

I live in Southern Vietnam, where street food culture is vibrant and inviting. For breakfast, people often enjoy **Bánh tráng trộn** or **Hủ tiếu Sa Đéc**—light yet flavorful. At lunch or dinner, **Lẩu mắm** with its rich broth and fermented fish taste is very common. For snacks, locals love **Chuối quết dừa**, a unique peanut and coconut banana treat. I feel proud of our food because it reflects Southern creativity and bold flavors.