Олімпіада з Англійської Мови: Світ Кулінарії

Name _____ Course _____ Group _____

Блок 1: 🍽 Світ Інгредієнтів та Обладнання

Завдання 1.1: Словниковий Запас (Vocabulary Match)

З'єднайте англійські терміни з їхнім українським відповідником.

Англійська (English)		**Українська (Ukrainian)**
A. Ingredients:		
1. Parsley		a. Борошно
2. Flour		b. Петрушка
3. Beef		c. Качка
4. Duck		d. Яловичина
5. Garlic		e. Часник
B. Equipment:		
6. Whisk		f. Сковорідка
7. Frying pan		g. Вінчик
8. Rolling pin		h. Дошка
9. Cutting board		i. Каструля
10. Saucepan		j. Скалка

Завдання 1.2: Методи Приготування (Cooking Methods)

Оберіть правильний метод приготування (Choose the correct cooking method) для кожного опису.

Bake **Fry** **Boil** **Grill** **Chop**

1. To cook food in a hot liquid, usually water: _____

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2. To cook food in hot fat or oil: _____

3. To cut food into small pieces: _____

4. To cook food with dry heat in an oven: _____

5. To cook food over direct heat (often an open fire or hot coals): _____

Завдання 1.2: Страви (Dishes) Поставте назву страви перед відповідною картинкою.

Picture		Name
		Caramelised button onions
		Croquette potatoes
		Stuffed aubergine
		Braised red cabbage

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		Baked jacket potatoes
		Roast butternut squash

Блок 2: 🌍 Кулінарна Географія (Culinary Geography)

Завдання 2.1: Страви та Країни (Dishes and Countries). З'єднайте назву страви з країною її походження.

Страва (Dish)	Буква	Країна (Country)
1. Sushi		a. Italy
2. Borscht		b. Mexico
3. Paella		c. Japan
4. Lasagna		d. Spain
5. Tacos		e. Ukraine
6. Moussaka		f. Germany
7. Wiener Schnitzel		g. France
8. Croissant		h. Hungary
9. Goulash		i. Austria
10. Bratwurst		j. Greece

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Завдання 2.2: Опис Страви (Dish Description)

Прочитайте опис і назвіть (Name) страву на вибір: **Goulash / Vinaigrette / Omelette / Crème brûlée / Tiramisu / Fish and Chips**

1. This dish is made of eggs, often served for breakfast. It is cooked in a pan and can include cheese, ham, or vegetables. _____
2. This is a French dessert. It is a rich custard base topped with a layer of hardened caramelized sugar. _____
3. This is a traditional Ukrainian salad made with cooked beetroot, potatoes, carrots, pickled cucumbers, and onion, usually dressed with sunflower oil. _____
4. This is a famous Italian coffee-flavoured dessert. It is made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese. _____
5. This is a classic street food from the UK. It consists of deep-fried battered fish (often cod or haddock) served with thick-cut fried potatoes. _____
6. This is a soup or stew of meat and vegetables, seasoned with paprika and other spices. It is a national dish of Hungary. _____

Блок 3: Граматика (Grammar Focus)

Завдання 3.1: Оберіть правильне слово (Choose the correct word):

1. Do you need (**much / many**) sugar for this dessert?

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2. We have (**little** / **few**) time left, so we must hurry.

3. Are there (**some** / **any**) vegetarian options on the menu?

4. I have only (**few** / **little**) clean plates left. I need to wash more.

5. Please add (**some** / **many**) salt to the soup.

Завдання 3.2: Поставте дієслово у правильній формі (Put the verb in the correct tense).

1. The chef usually (**start**) his shift at 7 a.m.

   start starts will start is starting

2. Look! The waiter (**carry**) a very hot plate now.

   carry carries carried is carrying

3. Yesterday, we (**prepare**) a big banquet for 50 people.

   Prepare prepares will prepare prepared

4. Next month, the restaurant (**open**) a new branch downtown.

   Open are opening will open opened

5. Water (**boil**) at 100 degrees Celsius.

   Boil boils boiled is boiling

6. A: "Is it okay if I smoke in here?"

   B: "No, sorry. You (**must not** / **might not**) smoke inside the restaurant, it's against the rules."

7. If you want to be a great cook, you (**should** / **could**) practice making sauces every day. It's good advice.

8. A: "I'm busy now. Will you take this order?"

   B: "Yes, of course. I (**will** / **mast**) take it for you."

9. A: "Is the kitchen clean?" B: "Yes, _____ only **a little** mess near the sink."

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there is there are are there is there

10. _____ **any** fresh vegetables left for the salad?

There is There are Are there Is there

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