

1 – 4: For these questions, choose the best option to fill in the blanks.

1. **Nick** : I like my salad a bit sour, dear. So, ----?

Daisy : Sure, honey.

- A) can you pass me the salt
- B) may I add some olive oil
- C) could you squeeze some lemon
- D) how much sugar do we need

2. **Julia** : Samosa is a traditional Indian dish and it's really tasty. You should definitely try it.

Jennifer : Well, ----?

Julia : Oh, yeah. You need some flour, mashed potatoes, peas and some spices to prepare Samosa.

- A) do we need any kitchen tools
- B) how do you serve it
- C) can you tell me the process
- D) do you know the ingredients

3. **Ashley** : Let's make a pancake together.

Betty : Really? Sounds awesome, but I don't know how to make it. ----?

Ashley : Only two. We should also have some flour, sugar and a packet of baking powder.

Betty : OK. I am preparing all the ingredients right now.

- A) How much olive oil do you use
- B) How many eggs do we need
- C) How long does it take to bake it
- D) When should we add other ingredients

4. **Fiona** : Hey, your tomato soup is very tasty! I would like to cook some for my guests. ----?

Helen : First, peel five tomatoes and grate them. Heat two tablespoons of oil and a tablespoon of flour in a large pot for 2 minutes. Then, pour the grated tomatoes into the pot and boil 5 minutes. Finally, add a liter of water and cook it for about 15 minutes. That's all.

Fiona : Oh! It's really easy to make.

- A) What is the process
- B) What do I need to make it
- C) When should I add water
- D) What are the ingredients

5.



Today, I am cooking a Mexican omelette for you. Let's start. First, put some oil into a pan and heat it. Second, mix two eggs in a bowl, and then add some salt. After that, add some cheese and milk. Finally, pour the mixture into the hot pan.

What is the head chef talking about?

- A) How to serve an omelette
- B) The ingredients of an omelette
- C) The recipe of an omelette
- D) Time to make an omelette

6. Suppose that one of your friends invites you to a café to have some dessert, but you dislike ice-cream, cake etc. Refuse his/her invitation by giving an explanation and a reason.

- A) I'd love to, but I can't.
- B) Why not? I really love ice-cream.
- C) I am stuffed, but I can't refuse you.
- D) Sorry! I don't have a sweet tooth.

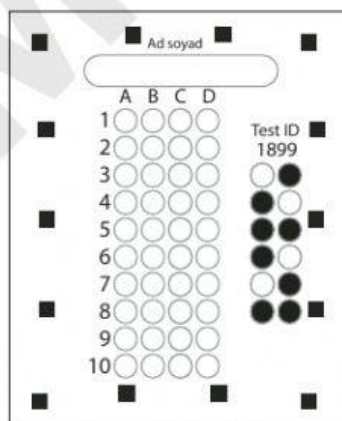
7. Gwen is in the kitchen now and she is making cookies for her best friend, Betty. What should she use to bake the cookies in the oven?



8. HOW TO MAKE BROWNIE	
Step 1	Melt some butter and bitter chocolate. Add a glass of sugar and mix them.
Step 2	Crack 4 eggs into it and keep on mixing. Add a teaspoon of vanilla.
Step 3	Put a glass of flour and half spoon of salt into the mixture.
Step 4	Pour the mixture into the cake mould and bake it 30 minutes.
Step 5	Take it out of the oven.
Step 6	Pour warm chocolate on the cake and let it cool down.

What should we do before we bake the brownie for half an hour?

- A) Pour warm chocolate on it.
 B) Take it out of the oven.
 C) Add some flour and salt.
 D) Pour the mixture into the cake mould.



Answer the questions (9-10) according to the text below.

Hi! I am John Hudak and I am a head chef in a well-known restaurant. Today, I'm going to tell you how to make a vegetable pizza. It's my favorite. Yeah, here is my recipe:

First, slice the carrot, tomato and pepper. Peel and chop the onion. Second, put all the vegetables in a frying pan. Then, put three tablespoons of oil. Add a little salt. Fry the vegetables for 10-15 minutes. Next, put the fried vegetables on the pizza bread. Sprinkle some cheese on the top of the fried vegetables. After that, set the microwave for 5 minutes. Keep the pizza in it and take it out after 5 minutes. Finally, serve it hot! Enjoy it.

9. According to the recipe above, we sprinkle some cheese on the top of the fried vegetables before we - - - .

- A) put the fried vegetables on the pizza bread
 B) fry the vegetables for 10-15 minutes
 C) put all the vegetables in a frying pan
 D) set the microwave for 5 minutes

10. Which picture shows the following step after putting three tablespoons of oil?

