



PRONUNCIATION

I. Write /ɒ/ (1) or /ɔ:/ (2)

0. opera	_____ 1 _____	7. hot	_____	14. doctor	_____
1. sport	_____	8. sore	_____	15. law	_____
2. stop	_____	9. watch	_____	16. door	_____
3. bought	_____	10. job	_____	17. short	_____
4. bottle	_____	11. straw	_____	18. water	_____
5. thought	_____	12. problem	_____	19. course	_____
6. top	_____	13. four	_____	20. wrong	_____

II. Choose the word whose underlined part is different from the others

1. A. <u>t</u> alk	B. w <u>a</u> lk	C. f <u>a</u> ll	D. s <u>a</u> le
2. A. <u>s</u> ometimes	B. <u>s</u> ea <u>s</u> on	C. <u>s</u> ong	D. <u>s</u> ugar
3. A. walk <u>e</u> d	B. work <u>e</u> d	C. paint <u>e</u> d	D. wash <u>e</u> d
4. A. wh <u>o</u> le	B. f <u>o</u> rest	C. r <u>o</u> le	D. f <u>o</u> ld
5. A. b <u>o</u> ught	B. br <u>o</u> ught	C. th <u>o</u> ught	D. th <u>o</u> ugh
6. A. b <u>o</u> rn	B. b <u>o</u> red	C. str <u>o</u> ng	D. s <u>o</u> re throat
7. A. t <u>o</u> p	B. b <u>o</u> ss	C. j <u>o</u> b	D. m <u>o</u> re
8. A. b <u>o</u> ttom	B. sh <u>o</u> rt	C. c <u>o</u> urse	D. f <u>o</u> ur
9. A. sh <u>o</u> rt	B. t <u>a</u> lk	C. b <u>o</u> ther	D. b <u>a</u> ld
10. A. n <u>o</u> t	B. techn <u>o</u> logy	C. h <u>o</u> t	D. sp <u>o</u> rt

GRAMMAR

I. Fill each blank with **How many** and **How much**.

1..... beef do you want for dinner?

2..... books do you want to buy?



3.languages do you speak?
4.soda does she want?
5.is a kilo of rice?
- 6..... pencils in this box?

II. Rearrange the words to make meanings full sentences.

1. What/favourite/ food/ your/is/?
.....
2. What/Vietnamese/do/food/like/you/ best/?
.....
3. How much/ does/ Lan/ cooking oil/ want/?
.....
4. You/ eat more/ good/ your/health/ should/It is/vegetables/ for/.
.....
5. Vietnamese people/ three meal/often/a day/have/.
.....

III. Read the passage and decide whether the statements are True (T) or False (F).

Bun cha became an international attention overnight after US President Barack Obama and celebrity chef Anthony Bourdain were pictured eating the dish together in Hanoi. Their choice of this dish is now surprise as bun cha originated from the Old Quarter in Hanoi and has been one of the city's signature dishes for hundreds of years. What makes this dish special is the intense preparation involved in making it; minced pork must be marinated overnight to fully absorb the flavor of herbs and shaped into balls, keeping attention to make sure the meat is tender and juicy. The sauce is what makes the dish spectacular; a good sauce will give a balance between the sweetness of the meat and the saltiness of the fish sauce. The Hanoi traditional dish is served only at lunchtime and comes with rice vermicelli, fresh vegies and herbs such as basils, coriander.



1. Bun cha has become more well-known since President Barack Obama's visit.
2. Bun cha has been a specialty of Hanoi for years.
3. Minced pork shouldn't be marinated in advance to keep it fresh.
4. The sauce is an important thing to make Bun cha more special.
5. Tourists can always find a place which serves this traditional dish at any time in a day.

IV. Read the text carefully then decide whether the following statements are true (T) or false (F).

Once being a basic food of farmers and poor families in Vietnam, com tam or broken rice is now a favourite dish of most Vietnamese. It is said that the best broken rice can be found in Saigon. When you come to Saigon, you should try this dish at least one time and you will not regret it.

Com tam literally means broken rice. Broken rice originally consisted of grains which were broken during the harvesting and cleaning of rice. In the past, as most people preferred to eat the long, whole grain rice, broken rice grains were difficult to sell and usually eaten by the Vietnamese working class because of the cheap price. Nowadays, often favored over long grain rice for its unique flavour and texture, broken rice is one of the best-loved fares in Vietnam.

Local broken rice eateries can practically be found on every street in Saigon. A broken rice dish is served with many beautiful colours from grilled pork chop with multi-flavour to steamed egg, shredded pork skin, pickles, vegetables such as tomatoes, cucumbers ... and especially sweet fish sauce that is the spirit of the dish.

1. Today, com tam is only eaten by poor Vietnamese.
2. Com tam is made from broken rice grains.

TA7

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3. In the past, most people didn't eat broken rice grains because they were cheap.
4. It is difficult to find a place to eat com tam in Saigon.
5. The most important part of com tam is sweet fish sauce.
6. Com tam is now a favourite dish of Vietnamese people, especially Saigonese.