1. The recording is about....

   A. How to cook rice pudding

   B. How to cook rice

   C. How to cook pudding

   D. How to cook berries

   E. How to cook honey vanilla pudding

2. To cook the pudding, the main ingredients we will need is....

   A. pudding rice

   B. flour

   C. egg

   D. berries

   E. vanilla

3. According to the recording, pudding is usually served as....

   A. Main course

   B. Appetizer

   C. Dessert

   D. Side dish

   E. Snack

4. The berries should be spread when....

   A. The pudding is hot

   B. The pudding gets cool

   C. The mixture of pudding is thick and creamy

   D. The pan is heating

   E. The mixture gets boiled

5. The following statement is correct according to the recording....

   A. .

   A. Pudding cannot be made through steaming process

   B. Vanilla and honey are the most essential ingredients in cooking pudding

   C. Pudding is usually served as the main course

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D. We need high temperature of heat to cook pudding

E. In Great Britain, egg and flour are the most common ingredients to make pudding

The text is for questions number 6-10.

Bakso is one of the popular menu in Indonesia. It was brought to Indonesia from China. Some modifications from the original recipe had been made to make bakso is accepted in Indonesia. Here is the most common recipe to make bakso.

To make bakso, you will need:

- 600 grams minced7 beef
- 4 cloves of garlic
- ½ tsp fried onion
- 1 egg
- 200 grams tapioca flour
- Salt and pepper
- 100 ml cold water

Steps:

1. First, put minced beef, garlic, fried onion, pepper, salt, and egg into a food processor.
2. Then, add in flour and water, mix them well.
3. Boil water in a pot. When it is boiling, mold the mixing into balls then add them in into the boiled water.
4. Wait until they are floating. Bakso is ready to serve. You can combine it for many menu, such as noodle.

6. The word ***minced*** in the text has a close meaning to....

A. ground

B. mixed

C. combined

D. whisked

E. stirred

7. The following is the main ingredient in making *bakso*....

A. Garlic

B. Onion

C. Pepper

D. Minced beef

E. Salt

8. ***Bakso*** is ready to serve when....

A. It is floating

B. The water is boiling

C. It gets molded

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D. It is well-mixed

E. The water and flour are added

9. To give flavor, one of the ingredients that we need to add is....

A. Garlic

B. Minced meat

C. Cold water

D. Water

E. Egg

10. The correct statement according to the text is....

A. We need a food processor to make bakso

B. We need corn flour to make bakso

C. Bakso cannot be combined with other menu

D. We should mix all of the ingredients at once

E. Meat ball is the original recipe from Indonesia

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