Colegio Patriarca San José
Teacher: Roberto Bolaños Q.

Total points: **48 points** / _____
Total percentage: 5%/ _____%

I HOMEWORK. ENGLISH.

Student´s Name: _____ Group: _____ Date: _____ ____, 2025

month day

INDICATORS. THE STUDENT:

- extracts specific information from audios in order to choose the correct answer.
- provides oral affirmative and negative structures using the correct grammatical structure.
- Identifies the meaning of vocabulary words by matching its definition or concept.

I PART. Vocabulary. 19 points.

Match the vocabulary word from column A, with the corresponding definition from column B.

A	B.
Beat _____	A. To press and stretch dough until it is smooth and elastic.
Blend _____	B. To soak food in a mixture to add flavor or make it tender.
Core _____	C. To try a small amount of food to check the flavor.
Dice _____	D. To cut something into thin, flat pieces.
Freeze _____	E. To remove the outer skin of a fruit or vegetable.
Grate _____	F. To rub food against a grater to make small pieces.
Knead _____	G. To crush food until it is soft (e.g., potatoes).
Marinate _____	H. To give the food to someone to eat.
Mash _____	I. To mix quickly and strongly, often to add air.
Mince _____	J. To cut into very small pieces, often used with garlic or meat.
Peel _____	K. To cut into small square pieces.
Pour _____	L. To mix until smooth (by hand or with a blender).
Serve _____	M. To make food very cold until it becomes solid.
Slice _____	N. To remove the central part of a fruit (like an apple).
Spread _____	O. To make liquid flow from a container.
Taste _____	P. To cover food with another soft food (e.g., butter on bread)

II PART. Short Answer. 12 points.

Complete each sentence with a word from the box that best fits the definition or description. **Each word is used only once.**

LIVEWORKSHEETS

Bake – Barbecue – Boil – Broil – Deep-fry – Fry – Grill – Roast – Sauté – Simmer – Steam – Toast

1. We're going to _____ burgers outside this weekend.
2. She likes to _____ chicken with some olive oil and spices in a pan.
3. I'm going to _____ a chocolate cake for the party.
4. My mom taught me how to _____ eggs for breakfast.
5. It's healthier to _____ broccoli than to boil it.
6. They prefer to _____ the bread slightly before making the sandwich.
7. The best way to _____ a whole chicken is in the oven with herbs.
8. Don't forget to _____ the soup gently for at least 30 minutes.
9. In the U.S., people often _____ steaks in the oven with direct heat.
10. To make French fries, you need to _____ them in very hot oil.
11. You should _____ pasta until it's soft but not mushy.
12. To make a quick stir-fry, just _____ the veggies for a couple of minutes.

III PART. Listening. 17 points.

A Listen to the audio, read the questions and choose the correct option. 5 points.

ADAM.

1. **What is the main reason Adam prepares this recipe?**
   a) He loves Moroccan cuisine.
   b) He wants to impress his friends.
   c) He cooks it for his vegetarian sister.

2. **Which ingredient does Adam say should be cooked until golden?**
   a) Garlic and onion
   b) Beans and chillies
   c) Tomatoes and spices

LIVEWORKSHEETS

3. How does Adam prefer to prepare the aubergines?

a) Roast them in the oven

b) Grill them before adding

c) Cook them in boiling water

4. What should you do while the dish is cooking slowly?

a) Stir it now and then

b) Let it sit untouched

c) Keep it on high heat

5. What does Adam use to make the final dish look nicer?

a) A sauce

b) Cheese

c) Fresh herbs

MELISSA.

6. Where is Melissa originally from?

a) Texas

b) Louisiana

c) California

7. What makes Melissa's gumbo recipe unusual?

a) It uses chocolate and cherries.

b) It contains bananas and cabbage.

c) It has peanuts and carrots.

8. What is one key ingredient commonly found in traditional gumbo?

a) Chicken and beef

b) Fish and prawns

c) Shrimp and other seafood

9. How is gumbo traditionally cooked according to Melissa?

a) It is baked quickly.

b) It is boiled rapidly.

c) It is simmered for hours.

LIVEWORKSHEETS

RAVI

10. What is the main ingredient in Ravi's dish?

a) Pork

b) Beef

c) Chicken

11. How does Ravi prepare the chicken the night before?

a) He fries it in oil.

b) He boils it with pepper.

c) He soaks it in lime juice and salt.

12. What does Ravi use to give the chicken its reddish color?

a) Turmeric or cumin

b) Paprika or cayenne

c) Soy sauce or vinegar

13. What are two ways Ravi suggests cooking the chicken?

a) Steam or boil

b) Fry or blanch

c) Roast or barbecue

14. What does Ravi usually serve the chicken with?

a) Rice and beans

b) Pasta and bread

c) Guacamole and salad

15. What is guacamole mostly made of?

a) Tomato

b) Avocado

c) Cucumber

16. What word best describes the flavor of the chicken according to Ravi?

a) Spicy

b) Bland

c) Sour

17. What can Ravi do with the dish if there are leftovers?

a) Leave it out overnight

b) Throw it away

c) Freeze it

LIVEWORKSHEETS