

INDICATORS. THE STUDENT:

month day

- 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.

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

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.

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