6° 1° 7704 School English
Teacher's name: Miss Ángeles

Graded integrative assignment

Topics: Past Simple, Present Perfect & Food Vocabulary

Date: 12/09/2025

Past Simple Practice

Regular verbs

1. **Instructions:** Fill in each blank with the correct past simple form of the verb in parentheses.
   – For negative sentences, use **did not + base form**.
   – For questions, begin with **Did + subject + base form**.

1. She _____ (cook) a traditional stew last night.
2. He _____ (not bake) bread this morning.
3. Did they _____ (chop) the vegetables for the soup?
4. We _____ (grill) the chicken at the festival.
5. Maria _____ (not fry) the fish yesterday.
6. _____ you _____ (boil) the potatoes for the salad?
7. They _____ (roast) the meat over an open fire.
8. I _____ (not mix) the spices for the curry.
9. _____ he _____ (slice) the bread before serving?
10. We _____ (taste) the new recipe during the cooking class.

LIVEWORKSHEETS

Past Simple Practice
Irregular Verbs

2) Instructions: Fill in each blank with the correct past simple form of the irregular verb in parentheses.

1. She _____ (make) a traditional stew last night.

2. He _____ (not bring) bread this morning.

3. _____they _____ (choose) the spices for the soup?

4. We _____ (take) the chicken out of the oven at the festival.

5. Maria _____ (eat) the fish yesterday.

Present Perfect Practice – Food & Cooking

3) Instructions: Fill in each blank with **have/has + past participle**.
– For negative sentences, use **haven't/hasn't + past participle**.
– For questions, start with **Have/Has + subject + past participle?**

1. She _____ (taste) the paella before.

2. We _____ (make) empanadas for the festival.

3. They _____ (drink) the traditional tea already.

4. I _____ (eat) sashimi many times.

5. He _____ (not chop) the garlic yet.

6. We _____ (not boil) the carrots.

7. Maria _____ (not stir) the sauce today.

8. _____ you _____ (try) the new soup?

9. _____ she _____ (slice) the tomatoes?

10. _____ they _____ (serve) the main course?

LIVEWORKSHEETS

Reading Comprehension – "Two Flavors of Argentina"

📝4) Multiple Choice – Choose the best answer

Argentina is famous for its landscapes, music, and football—but also for its food. Two dishes stand out as symbols of tradition and family gatherings: **empanadas** and **locro**.

Empanadas are small pastries filled with meat, cheese, vegetables, or even sweet ingredients. In Salta and Tucumán, people often prepare them with minced beef, onion, paprika, and boiled egg. The dough is folded by hand and sealed with a twist called "repulgue." Empanadas are baked or fried, depending on the region. They are served at birthdays, national holidays, and even football matches.

Locro, on the other hand, is a thick stew made with corn, pumpkin, beans, and meat—usually pork or beef. It's slow-cooked for hours and served hot, especially on **May 25th**, Argentina's national day. Locro is more than food; it's a symbol of unity. Families gather around large pots, sharing stories while the stew simmers. Some add spicy sauce called "chimichurri" for extra flavor.

Both dishes reflect Argentina's mix of indigenous and colonial influences. Whether you're biting into a crispy empanada or tasting a spoonful of locro, you're experiencing history in every bite.

1. **What is the main difference between empanadas and locro?**

    1. Empanadas are sweet, locro is salty.
    2. Empanadas are baked or fried, locro is a stew.
    3. Empanadas are eaten cold, locro is served with bread.

2. **What ingredient is not mentioned as part of locro?**

    1. Pumpkin
    2. Pork
    3. Cheese

3. **What does "repulgue" refer to?**

    1. A type of sauce
    2. A way to seal the dough
    3. A cooking method for stew

4. **When is locro traditionally served?**

    1. On football match days
    2. On May 25th

LIVEWORKSHEETS

3. During summer holidays

5. What do empanadas and locro have in common?

1. They are both desserts
2. They are both eaten with spicy sauce
3. They are both part of family traditions

6. What is "chimichurrii"?

1. A spicy sauce added to locro
2. A filling used in empanadas
3. A type of corn used in stews

7. Why is locro considered a symbol of unity?

1. It is served in restaurants across Argentina
2. It is shared during national celebrations
3. It is made with ingredients from different countries

8. What does the text suggest about Argentine food?

1. It is mostly influenced by European cuisine
2. It reflects cultural history and regional diversity
3. It is only served on special occasions

5) Sentence Building – Word Order Practice

Instructions: Put the words in the correct order to make a complete sentence. Use proper grammar and punctuation.

1. have / never / I / locro / tried

→ _____

2. yesterday / chopped / the onions / she / carefully

→ _____

LIVEWORKSHEETS

3. boil / Did / the potatoes / you / for the stew

→ _____

4. empanadas / made / we / last weekend / delicious

→ _____

5. has / already / Ana / the oranges / squeezed

→ _____

6. not / eaten / has / He / the cake / yet

→ _____

7. the meat / roasted / they / over fire / an open

→ _____

8. ever / Have / you / tamales / tasted

→ _____

LIVEWORKSHEETS