

SHORT QUIZ 1
ENGLISH FOR GASTRONOMY
INTECAP
TEACHER: JOSÉ PALACIOS

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INSTRUCCIONES / INSTRUCTIONS (español / English)

- Tiempo total / Total time: 30 minutos / 30 minutes.
- Contesta en inglés. / Answer in English.
- Escribe con letra clara. No uses traductores automáticos. / Write clearly. Do not use automatic translators.
- Lee cada sección y responde según se indica. / Read each section and answer as instructed.

ENGLISH QUIZ — Gastronomy Vocabulary (30 minutes)

SECTION A — Matching (8 points, 6 minutes)

Instrucción (español): Empareja cada verbo con la definición correcta. Escribe la letra.

Instruction (English): Match each verb with the correct definition. Write the letter.

Verbs:

1. fry
2. bake
3. stir
4. boil
5. pour
6. mix
7. chop
8. drain

- Definitions:
- A. to cook in oil
 - B. to cook in an oven
 - C. to move ingredients with a spoon
 - D. to cook in hot water
 - E. to serve or move liquids from one container to another
 - F. to combine ingredients
 - G. to cut into similar pieces
 - H. to remove excess liquid

SECTION B — Fill in the blanks (10 points, 8 minutes)

Instrucción (español): Usa la forma correcta del verbo de la lista (fry, bake, stir, boil, pour, mix, chop, drain) para completar las frases.

Instruction (English): Use the correct verb form from the list to complete the sentences.

1. First, _____ the onions until they are golden.
2. Preheat the oven and _____ the vegetables for 30 minutes.
3. _____ the pasta for 8–10 minutes, then _____ it before serving.
4. Carefully _____ the batter into the cake tin.
5. _____ the herbs into the sauce to enhance flavor.
6. For the salsa, _____ the tomatoes and cilantro finely.

SECTION C — Pronunciation check (4 points, 3 minutes)

Instrucción (español): Escribe la clave fonética provista entre paréntesis después del verbo (cópiala tal cual).

Instruction (English): Write the phonetic cue shown in parentheses after the verb (copy it exactly).

1. bake (/beik/) — _____
2. stir (/stier/) — _____
3. pour (/por/) — _____
4. fry — _____

SECTION D — Noun definitions — Multiple choice (10 points, 6 minutes)

Instrucción (español): Elige la mejor definición (A–D) para cada sustantivo. Marca la letra.

Instruction (English): Choose the best definition (A–D) for each noun. Mark the letter.

1. Meat
 - A. any raw fleshy product from animal origin
 - B. a green herb with leaves
 - C. a strong vegetable with characteristic smell
 - D. oil provided by olives

2. Steak
 - A. poultry product
 - B. normally cooked and seasoned cow meat
 - C. big green vegetable
 - D. herb used in Mexican food

3. Poultry
 - A. beef only
 - B. bird preparation (chicken, goose, duck)
 - C. a type of vegetable
 - D. a dairy product

4. Beef
 - A. specifically cow meat
 - B. any fish product
 - C. cooked vegetable
 - D. a spice mix

5. Celery
 - A. strong-smelling vegetable
 - B. an oil
 - C. green herb with leaves
 - D. a kind of meat

6. Peppermint
 - A. fish sauce
 - B. a good herb for stomach
 - C. a fatty meat cut
 - D. a cooking technique

