**1. Sophie: How do you usually cook fish?**

**Suzan: We usually fry or bake it. We sometimes \_\_\_\_\_\_\_\_\_\_\_\_\_it, too.**

**A)** grill **B)** boil **C)** mix **D)** spread

**2. *How to make a French toast?***

**\_\_\_\_\_\_\_\_\_the slices of bread in an oven or a toaster and turn it on.**

**\_\_\_\_\_\_\_\_\_ butter or jam on the toast. You can also put some vegetable.**

**\_\_\_\_\_\_\_\_\_the toast in half and enjoy it.**

**A)** peel-dice-spread **B)** put-spread-slice **C)** fry-grill-bake **D)** steam-put-roast

**3. Order the sentences according to the pictures.**

****

**I) Put the orzo in it and cook for two minutes.**

**II) Pour the hot water into the pan and add a little salt.**

**III) Rinse the rice under cold water.**

**IV) Melt the butter in a saucepan.**

**A)** IV-III-I-II **B)**II-IV-III-I

**C)** III-I-IV-II **D)** I-III-II-IV

**4. First, crack two eggs into a bowl. Then beat the eggs until they are completely mixed and add a little salt and pepper into the mixture. Next, heat some butter in a pan and pour the mixture in it. After that, put some diced tomato and chopped onion on it. Finally, add some cheese and fold it. It’s ready.** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**A)** feel yourself at home

**B)** take care of yourself

**C)** get ready

**D)** bon appetite

**5. Set the microwave for 5 minutes. Keep the pizza in it and take it out after 5 minutes. 6. Your \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ pizza is ready! Enjoy it.**

**A)** terrible **B)** delicious **C)** sour **D)** spicy

**6. Put the yeast in a bowl and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ a glass of warm water. Wait for 10 minutes.**

**A)** add **B)** turn off

**C)** spread **D)** dice

**7. ▶ \_\_\_\_\_\_\_\_\_\_ oven to 200 °C.**

**▶ Place it into the oven to bake for 40 minutes.**

**A)** turn off **B)** let it cool **C)** preheat **D)** remove

**8. Colcannon is a traditional Irish dish. It \_\_\_\_\_\_\_\_\_ of mashed potatoes and cabbage with milk, butter, salt and pepper.**

**A)** consists **b)** take care **C)** spread **D)** fond

**9. Look at the table about the Nancy’s preferences and circle the correct option.**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |
| bake |  | + | + |  | + |
| roast |  | + |  |  | + |
| steam | + |  | + | + |  |

**A)** Nancy prefers steaming mushrooms to baking and roasting.

**B)** Nancy prefers steaming cabbages to baking.

**C)** Nancy doesn’t prefer baking eggplants to steaming.

**D)** Nancy prefers roasting cauliflower and zucchinis.

**10. \_\_\_\_\_\_\_\_\_\_ with salt and pepper.**

**\_\_\_\_\_\_\_\_\_\_\_ garlic, brown onion and pepper.**

**\_\_\_\_\_\_\_\_\_\_\_\_ hot immediately**

**A)** add-season-serve

**B)** serve-season-add

**C)** season-add-serve

**D)** add-serve-season

**11. You should do sports regularly. It is \_\_\_\_\_\_\_\_\_ for you.**

**A)** bad **B)** harmful **C)** trendy **D)** healthy

**12.Justin: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ do you eat pizza?**

**Jane: Never, I hate it.**

**A)** How long **B)** How many

**C)** How much **D)** How often

**13. Beshbarmak is a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ dish of Turkmenistan. People cook and eat it for thousands of years.**

**A)** regional **B)** variation

**C)** contain **D)** traditional

**14. \_\_\_\_\_\_\_\_, put water into a pot and boil it.**

**\_\_\_\_\_\_\_\_\_\_\_, put a packet of pasta in the water.**

**\_\_\_\_\_\_\_\_\_\_\_, Boil it about ten minutes.**

**\_\_\_\_\_\_\_\_\_\_\_, take it out onto a plate.**

**\_\_\_\_\_\_\_\_\_\_\_, mix it tomato sauce and enjoy.**

**A)** First-Then-Next- After that-Finally

**B)** Then - After that -Next- First -Finally

**C)** After that -Then-Next- First -Finally

**D)** First-Then- Finally - After that- Next

**15. Mehmet: Kabuli Palaw \_\_\_\_\_\_\_\_\_\_\_\_\_ rice and lentils, carrots and lamb.**

**Ayşe: What do you mean?**

**Mehmet: I mean, its ingredients are rice and lentils, carrots and lamb.**

**A)** adds **B)** contains **C)** serves **D)** mashes

**16. Lena: I want to make berry muffins. I know what it consists of but I don’t know how to make it. Can you give me the \_\_\_\_\_\_\_\_\_\_\_\_\_?**

**Zümra: Sure. I wrote it in my booklet.**

**A)** ingredients **B)** mixture

**C)** recipe **D)** user-guide

**17. Ahmet: Can you tell me the process of making berry muffins in detail?**

**Sophie: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Ahmet: Can you describe how to make berry muffins step by step?**

**Sophie: I see, of course.**

**A)** How do you cook it?

**B)** What do you mean?

**C)** When are you going to do it?

**D)** How long does it take?

**18. \_\_\_\_\_\_\_ their low prices, fish and chips shops are very popular in Australia and New Zealand.**

**A)** thanks to **B)** but **C)** however **D)** so

**19. \_\_\_\_\_\_\_ their sweet tooth – many Australians and New Zealanders like desserts and cakes.**

**A)** but **B)** because of **C)** so **D)** however

**20. They love grilling fish and chicken \_\_\_\_\_\_\_\_\_\_\_\_ they prefer frying meat.**

**A)** thanks to **B)** because of

**C)** so **D)** however

**21. Jane: \_\_\_\_\_\_\_\_\_\_\_\_ do you cook fish?**

**Sophie: I cook fish every Sunday.**

**A)** how many **B)** how much

**C)** how often **D)** how long

**22. Don’t foget to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ stove or you will burn the cake.**

**A)** turn off **B)** put off

**C)** hang on **D)** hold on

**23. Janet: I hate fruit and vegetables. They are not delicious.**

**Kate: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. They are yummy and healthy.**

**A) I agree with you.**

**B) Definitely, you are right.**

**C) I don’t think so.**

**D) Of course, we think in the same way.**

**24. First, crack two eggs into a bowl. Then beat the eggs until they are completely mixed and add a little salt and pepper into the mixture. Next, heat some butter in a pan and pour the mixture in it. After that, put some diced tomato and chopped onion on it. Finally, add some cheese and fold it. It’s ready. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ otherwise it will get cold.**

**A) Serve immediately.**

**B) Step by step**

**C) Give a description**

**D) Serve cold**

**25. Bake it at 200 0C approximately for 30 minutes. Take it out and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.**

**A) Grill it.**

**B) Turn on the oven.**

**C) Put the yeast in a bowl.**

**D)Let it cool.**