

## Revision and Consolidation.

### Cooking

1. My father is a \_\_\_\_\_. He is responsible for supplying loaves of bread to the local restaurant every day.

A baker

B fry cook

C broiler cook

2. \_\_\_\_\_ a couple of burgers on the grill and I'll fry some onion rings.

A Drain

B Toss

C Drop

3. Martha is the \_\_\_\_\_ here. She tells other chefs what to do.

A baker

B chef de cuisine

C busser

4. My \_\_\_\_\_ includes a lot of protein and carbohydrates.

A diet

B colander

C host

5. \_\_\_\_\_ some cheese and put it on top of the pizza. It will be delicious when it melts!

A Burn

B Mince

C Grate

6. Thanks to \_\_\_\_\_ the human tongue recognizes five tastes, including salty, sour or bitter.

A tongs

B taste buds

C tablespoons

7. Molly grimaced when she bit on the lemon. It was really \_\_\_\_\_!

**A** sharp

**B** sweet

**C** sour

8. The sponge cake will be fluffier if you \_\_\_\_\_ flour and baking powder into the mix.

**A** sift

**B** scale

**C** dice

9. Frank stirred the soup with a \_\_\_\_\_ and poured it into the bowls.

**A** ladle

**B** colander

**C** spatula

10. The mushroom soup must have been spoiled because it left a bad \_\_\_\_\_.

**A** countertop

**B** portion

**C** aftertaste

11. My grandma buys two \_\_\_\_\_ of milk every other day and I drink two glasses daily to stay

healthy.

**A** gallons

**B** bowls

**C** pounds

12. Keith, the chef, told you multiple times not to cut vegetables on the countertop. Use a

\_\_\_\_\_ for once!

**A** cutting board

**B** grater

**C** blender

13. What type of chocolate do you prefer: milk or \_\_\_\_\_?

**A** dull

**B** bitter

**C** imperial

14. Spoons, knives and \_\_\_\_\_ are all pieces of cutlery.

**A** saucepans

**B** mixers

**C** forks

15. Bob, you were supposed to stick to the \_\_\_\_\_; now it tastes too salty.

**A receipt**

**B recipe**

**C mix**

16. The restaurant is undergoing a sanitary \_\_\_\_\_ next week, so make sure that everything

is clean and properly stored.

**A kitchen**

**B board**

**C inspection**

17. Penny was promoted to \_\_\_\_\_; now all the chefs envy her because she gets to prepare

the menu with the chef de cuisine.

**A broiler cook**

**B sous-chef**

**C fry cook**

18. When Henry moved to the USA to become a chef, he had to get used to the \_\_\_\_\_ scale

to measure oven temperatures.

**A Fahrenheit**

**B Kelvin**

**C Newton**

19. Tony started off as a \_\_\_\_\_ at the restaurant; he had to clean tons of crockery and cutlery every day.

**A cook**

**B busser**

**C dishwasher**

20. Don't forget to grease the \_\_\_\_\_. You don't want the cookies to stick to it.

**A saucepan**

**B frying pan**

**C sheet pan**

21. Yoghurt is rich in lactic acid \_\_\_\_\_ which act on the immune system that helps the body

fight disease.

**A bacteria**

**B viruses**

**C food pyramids**

22. \_\_\_\_\_ food may trigger acne or dilate blood vessels that can irritate skin.

**A Sour**

**B Spicy**

**C Bitter**

23. How many times do I have to tell you not to leave potato peels in the \_\_\_\_\_? The drain

is clogged again.

**A sink**

**B smidgen**

**C heat lamp**

24. The \_\_\_\_\_ knife is used for chopping, slicing, and mincing.

**A British**

**B French**

**C Swiss**

25. Rose got food \_\_\_\_\_ caused by the meat she ate for dinner which had probably gone off.

**A contamination**

**B poisoning**

**C bacteria**

26. The \_\_\_\_\_ of this ratatouille is bland. Why don't you add some seasoning to it?

**A temperature**

**B nutrition**

**C flavor**

27. Cereal products are at the basis of the food \_\_\_\_\_ and they are the most important part

of your diet.

**A diet**

**B pyramid**

**C pan**

28. Instead of putting the apples into the fridge, try keeping them at \_\_\_\_\_ to preserve their

taste.

**A food runner**

**B room temperature**

**C ice maker**

29. It's better for your health to eat often but in small \_\_\_\_\_.

**A** teaspoons

**B** portions

**C** hosts

30. Watch out! There's an oil \_\_\_\_\_ on the kitchen floor.

**A** spill

**B** grease

**C** fat

31. Put the pasta into boiling water for 8 minutes and then drain it in a \_\_\_\_\_.

**A** colander

**B** spatula

**C** cleaver

32. A \_\_\_\_\_ is a big knife used to chop through bone.

**A** ladle

**B** cleaver

**C** grater

33. A \_\_\_\_\_ equals two cups. It's one of the most common cooking measurements in Great Britain.

**A** pint

**B** pinch

**C** milliliter

34. If the gravy is too thick, \_\_\_\_\_ a little water into it while it's still boiling to improve its consistency.

**A** taste

**B** chop

**C** pour

35. Use \_\_\_\_\_ to pick up sausages from the grill so that you won't get burnt.

**A** tongs

**B** strainer

**C** scoop

36. You will never chop the meat with this blunt knife. Use a \_\_\_\_\_ one.

**A** stronger

**B** more slippery

**C** sharper

37. Ross prepared the soup about an hour ago, so just \_\_\_\_\_ it and it'll be ready to serve.

**A** sift

**B** pest

**C** heat

38. All \_\_\_\_\_ had been taken by other chefs and Trevor had to make his portion of pancakes on a regular pan.

**A** boilers

**B** skillets

**C** ovens

39. A ladle or a spatula are necessary cooking \_\_\_\_\_ for a kitchen.

**A** smidgens

**B** utensils

**C** drops

40. You will need a whisk to \_\_\_\_\_ eggs.

**A** beat

**B** stir

**C** grate

41. Heating food using \_\_\_\_\_ has proven unhealthy. Use a conventional oven, instead.

**A** sheet pans

**B** saucepans

**C** microwaves

42. Pasta and ice cream are rich in \_\_\_\_\_. They are especially good if you do physical work and need a lot of energy.

**A** carbohydrates

**B** vitamins

**C** proteins

43. Before consuming anything pre-packaged, check the \_\_\_\_\_ date.

**A** recipe

**B** ingredient

**C** expiration

44. Put all the ingredients into a bowl and use a \_\_\_\_\_ until the pastry is smooth.

**A** mixer

**B** broiler

**C** freezer

45. I really like \_\_\_\_\_ products because they leave a pleasant, fresh aftertaste.

**A** bitter

**B** minty

**C** nutritional

46. Mary made some lemonade which she put in the fridge for a while to \_\_\_\_\_ before serving it.

**A** blend

**B** cool

**C** combine

47. Every chef de cuisine in this restaurant used to be a(n) \_\_\_\_\_ first. You really learn discipline when you start from the bottom.

**A** ice maker

**B** blender

**C** busser

48. Before you buy a product, read all the ingredients to make sure there are no preservatives listed on

the \_\_\_\_\_.

**A** label

**B** gallon

**C** portion

49. Judy prefers \_\_\_\_\_ food such as spicy curries and salty snacks.

**A** savory

**B** bland

**C** irregular

50. We have a special order, Frank. You will have to \_\_\_\_\_ all the nuts because we need them for the tart.

**A** boil

**B** pour

**C** mince

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**POZDRAWIAM**