

A  [Track 04] Listen to two conversations about street foods. Circle the correct answer to complete each sentence.

Conversation 1

- Annie tried a street food that was made with **meat / cheese / vegetables**.
- The food was **sweet / spicy / salty**.

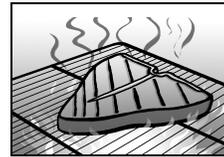
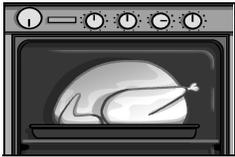
Conversation 2

- The food that Bert tried was **fried / grilled / roasted**.
- Australians usually serve this food **on a stick / on bread / with salad**.

A _____ / 8 points (2 points each)

B Label each picture with the correct word from the box.

boil	fry	grill	roast
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- _____
- _____
- _____
- _____

B _____ / 4 points (1 point each)

C Circle the correct answers.

Which food is usually . . . ?

- not sweet** ice cream cookies fish
- not crunchy** cheese cereal popcorn
- creamy** yogurt cake bread
- sour** eggs limes bananas

C _____ / 4 points (1 point each)

D Number the lines of the conversation in the correct order.

- _____ **B:** That's a good idea. Let's do that!
- _____ **A:** Why don't we order two dishes: one that's not spicy and another that's a little spicy?
- _____ **A:** Let's start with the crab salad. I had that last time, and it was delicious.
- _____ **B:** Sounds good to me. I love seafood. But what about the main dish?
Some of these seem very spicy. I don't know if I'll like them.
- _____ **A:** There's a lot on this menu. Look at all these appetizers!
- _____ **B:** I know! What should we order?

D _____ / 6 points (1 point each)

E Rewrite the sentences. Use the present passive voice.

1. Americans serve pancakes with syrup or jam.

Pancakes _____.

2. Sometimes people make popcorn in a microwave.

Sometimes popcorn _____.

3. They prepare a sweet filling with apples and sugar.

A sweet filling _____.

4. They sell hot dogs at baseball games.

Hot dogs _____.

5. First, they fry the chicken.

First, the chicken _____.

6. They cover the cakes with a sticky sauce.

The cakes _____.

E _____ / 12 points (2 points each)

F Read the recipe. Circle the correct answer to complete each sentence.

Cake Recipes

Directions:

- ⓪ Turn on the oven.
- ⓪ Prepare the batter.
- ⓪ Cut the apples into pieces.
- ⓪ Pour the batter into the pan.
- ⓪ Place the pan in the oven.
- ⓪ When the cake is light brown on top, take it out.
- ⓪ Let the cake cool.
- ⓪ Cut it into pieces.



In the kitchen 12

1. **Before / Until** you prepare the batter, turn on the oven.
2. **After / Before** you add the apples to the batter, cut them into pieces.
3. **Before / After** you pour the batter into the pan, place it in the oven.
4. Take the cake out of the oven **until / once** it is light brown on top.
5. Don't cut the cake **after / as soon as** you take it out. Let it cool first.
6. **Once / Until** the cake is cool, cut it into pieces.

F _____ / 6 points (1 point each)

G Read the recipe. Write T (true) or F (false).



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Onion Soup

by Wendy Stiles

Onions are one of my favorite vegetables. They make dishes tastier, and they're good for your health, too. Here's my recipe for onion soup. It's delicious and easy to make!

You'll need five large yellow onions. Cut the onions into pieces about one-inch long and 1/4-inch wide. They can also be cut into smaller pieces, if you want. Then heat a large saucepan on medium-high and add about three tablespoons of olive oil. When the oil is hot, add the onions and one tablespoon of butter. Once the butter is completely melted, lower the heat and cook for 20 to 25 minutes. Be careful not to let the onions burn. Stir them often and turn down the heat if necessary. Cooking the onions slowly makes them sweet. When the onions are golden brown, stir in one tablespoon of flour. Cook for one minute. Then add about ten cups of water, salt and pepper to taste, and bring to a boil. Turn down the heat and continue cooking for 15 to 20 minutes.



Serve the soup with French bread. For a special treat, pour the soup into special oven-safe bowls and add cheese on top. Put the bowls in the oven for five to ten minutes or until the cheese is melted and slightly brown.

1. In the writer's opinion, the recipe is a little difficult. _____
2. You shouldn't add the onions until the butter is completely melted. _____
3. If the onions cook too quickly, they won't be sweet. _____
4. The writer doesn't recommend using cheese with this recipe. _____
5. It takes about 15 minutes to make this soup. _____

G _____ / 10 points (2 points each)