Öğrencinin Adı Soyadı: No: Sınıfı:

***A. Read the definitions and complete the words. Then, match with the correct pictures. 6x2=12p***

**a  b c  def**

**\_\_\_ 1.** You can cut cheese into small pieces with a \_\_\_ **r** \_\_\_ \_\_\_ \_\_\_ **r**

**\_\_\_** **2**. You can turn over something in a frying pan with a **s** \_\_\_ \_\_\_ **t** \_\_\_ \_\_\_ \_\_\_

**\_\_\_** **3.** You can mix a cake mixture with a \_\_\_ **h** \_\_\_ **s** \_\_\_

**\_\_\_ 4.** You can serve soup into plates with a \_\_\_ **a** \_\_\_ \_\_\_ **e**

**\_\_\_ 5.** You can heat the meal in a pot on a \_\_\_ **o** \_\_\_ \_\_\_ **e** \_\_\_

**\_\_\_** **6.** You can remove a lemon’s thin skin with a **z** \_\_\_ \_\_\_ \_\_\_ **e** \_\_\_

**B. Write the words about the kitchen accidents under the correct pictures. 5x2=10**

***cut fall burn fire electric schock***

**a  b  c  d  f **

**C. Match five of words with the definitions. 5x2=10**

**1.** physical harm or damage to someone’s body

**2.** a device or piece of equipment

**3.** to give a lot of attention

**4.** out of danger

**5.** something that is very important

**A.** \_\_\_\_ safe and sound

**B.** \_\_\_\_ appliance

**C.** \_\_\_\_ priority

**D.** \_\_\_\_ focus on

**E.** \_\_\_\_ injury

**D. Write the job of the staff under the pictures.** **3x5=15p**

1  2  3 

**d** \_\_ \_\_  **i** \_\_ \_\_ **e** \_\_ \_\_ **t** \_\_**w**  \_\_ \_\_ d \_\_ \_\_ **i** \_\_ \_\_ **e** \_\_ **s**

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| **E. Complete the sentences with the words given below. 5x3=15p**  **a.** *cleaver/butcher – chef’s* **b.** *serrated* **c.** *chef’s* **d.** *thin and flexible* **e.** *cleaver/butcher* |

**1.** Chefs and \_\_\_\_\_\_\_\_\_\_\_\_\_\_ knives have large blades.

**2.** Slicing bread is easy with a blade that has a \_\_\_\_\_\_\_\_\_\_\_\_\_\_ edge.

**3.** Cooks prefer the \_\_\_\_\_\_\_\_\_\_\_\_\_\_ knife to cut vegetables.

**4.** I don’t damage fish when I use a knife with a thin and \_\_\_\_\_\_\_\_\_\_\_\_\_\_ blade.

**5.** I use my \_\_\_\_\_\_\_\_\_\_\_\_\_\_ knife to cut meat before I cook it.

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**F. Complete the sentences with the words given below. 5x2=10**

***a. extinguish b. prevent c. first aid d. culinary e. loose***

**A:** You’re always wearing **1**\_\_\_\_\_\_\_\_\_\_\_\_ clothes in the kitchen. Be careful! They can catch fire.

**B:** OK. I’ll keep this in my mind.

**A:** Do you have any **2** \_\_\_\_\_\_\_\_\_\_\_\_ equipment? For example, what would you apply when there is a cut in a hand?

**B:** I would apply some disinfectant and a plaster.

**A:** What do you do to **3**\_\_\_\_\_\_\_\_\_\_\_\_ the falls in the kitchen?

**B:** I clean up the liquid on the floor right away.

**A:** To become a top chef, come to my **4**\_\_\_\_\_\_\_\_\_\_\_\_\_\_ class. Study with the professional chefs and experience to cook the most delicious meals ever.

**B:** What are the conditions to sign up for the course?

**A:** Do you know how to **5**\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the fire?

**B:** No, but I know how to prevent it.

***G. Complete dialogue between Jane and Kitchen Appliances with the words given below.* 9x2= 18p**

**a.** *stove* **b.** *cooker* **c.**  *potato* **d.** *blades*  **e.** *button* **f.** *food processor*  **g.** *frying*  **h.***fire* **ı.** *bowl*

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|  |

**A**

**J :** You can do it, Jade. You can cook delicious

meatballs with baked potatoes. Now, I should

start with onions. How can I chop them quickly?

**KA** : I can help you.

**J :** You? But how? You have only a **1**\_\_\_\_\_\_\_\_\_ on you.

**KA** : Don’t forget my chopping **2**\_\_\_\_\_\_\_\_\_

Place the lid on the bowl. Then, just push my **3**\_\_\_\_\_\_\_\_\_ and chop the onions.

**J** : You’re a great friend. Thank you, **4**\_\_\_\_\_\_\_\_\_.

**B**

**J :** Meatballs are ready. Now, …

**KA :** Now, you need me.

**J :** Yes. First, I’ll heat the **5**\_\_\_\_\_\_\_\_\_ pan on you.

**KA** : OK. Switch on the gas button and lit the **6**\_\_\_\_\_\_\_\_\_.

**J :** All right. I’ll put the meatballs into the pan.

**KA** : Give me 15 minutes to cook them.

**J :** Thank you, **7**\_\_\_\_\_\_\_\_\_. You’re very helpful.

**C**

**KA :** Jade, are the **8**\_\_\_\_\_\_\_\_\_ wedges ready?

**J :** Yes, they are on the tray. I’ll add some more oil and salt. Now, are you ready?

**KA** : No! First, preheat me to 200° for about 15 minutes. Then, place the tray inside me.

**J :** Well done, **9**\_\_\_\_\_\_\_\_\_! Now, potatoes look perfect.

**H. Complete the sentences with the ways of giving advice. 5x2=10p**

***pay attention don’t leave be careful shouldn’t wear should******go***

1. You \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to the emergency room.
2. You \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_loose clothes while cooking.
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to what you’re doing.
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the knives lying around.
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ while chopping.

G😊😊D LUCK!

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