8. Sınıf İngilizce In the Kitchen Ödevi 1: Kelime ve Okuma – Online

Konu: 8. Sınıf İngilizce In the Kitchen Ödevi 1: Kelime ve Okuma · 14 soru

Ad Soyad		Sınıf / No	
Tarih		Puan	

Choose the correct answer. *(Doğru seçeneği işaretleyin.)*

1. GRANDMA HATİCE'S MIHLAMA (RİZE) Mıhlama is a traditional dish from the Black Sea region. It is usually eaten for breakfast, and it is cooked in a small frying pan. You need two tablespoons of butter, two tablespoons of corn flour, a glass of water, a pinch of salt and a big handful of stretchy cheese. First, melt the butter in the pan over low heat. Then add the corn flour and stir it for about two minutes. Next, pour in the water slowly and keep stirring, so there are no lumps. After that, add the cheese and the salt. Don't stir too much now; wait until the cheese melts and the oil comes to the top. Finally, serve it hot with fresh bread. Grandma says the secret is patience: if you cook it too fast, it won't be stretchy!

When is mıhlama usually eaten?

a) for dinner
b) for breakfast
c) as a dessert
d) with lunch

2. What do you do right after you melt the butter?

a) add the cheese
b) pour the water
c) add the corn flour
d) serve it

3. What does "lumps" mean in the text?

a) small hard pieces in a soft mixture
b) small fried vegetables
c) hot oil
d) big spoons

4. What is Grandma’s secret?

a) using a lot of salt
b) cooking quickly
c) using fresh bread
d) being patient

Fill in the blanks. *(Boşlukları doldurun.)*

5. Put the cake in the _____ and bake it for forty minutes.
6. Add a _____ of sugar to your tea; just a little.
7. Mix the eggs and the milk in a large _____.
8. Please _____ the tomatoes thinly for the salad.
9. Cacık is made with yoghurt, water, _____ and garlic.

Write True (T) or False (F). *(Doğru mu yanlış mı?)*

10. Mıhlama is cooked in an oven. ( )
11. The butter is melted over low heat. ( )
12. You should stir a lot after you add the cheese. ( )
13. You need a glass of water. ( )

Match the items. *(Eşleştirin.)*

14. Match the words with their meanings.

1. grate ( )	a) a mixture of flour and water for making bread
2. peel ( )	b) to cut food into very small pieces by rubbing it on a metal tool
3. sprinkle ( )	c) to put small amounts of something, like salt or sugar, on food
4. dough ( )	d) to heat water until it bubbles
5. boil ( )	e) to take the skin off a fruit or a vegetable