8. Sınıf İngilizce In the Kitchen Çalışma Kâğıdı – Describing a Process

WORKSHEET

2026-2027 · Ünite 3: In the Kitchen · İşlev: Describing a Process

Name: _____ Class: _____ Date: _____

A Kitchen verbs

Match the words with their meanings. *(Kelimeleri anlamlarıyla eşleştirin.)*

1. peel	a) cook in an oven
2. chop	b) cook in hot oil
3. grate	c) make a liquid flow from a container
4. pour	d) cut into small pieces
5. fry	e) rub cheese or carrots into very small pieces
6. bake	f) take the skin off a fruit or vegetable

B Which verb?

Complete the sentences with the words in the box. *(Cümleleri kutudaki kelimelerle tamamlayın.)*

Boil • Slice • Pour • Mix • Bake • Peel

1. _____ the potatoes in salty water for twenty minutes.
2. _____ the bread into thin pieces for the toast.
3. _____ the milk into a small pan and heat it slowly.
4. _____ the eggs, sugar and flour together in a big bowl.
5. _____ the cake in the oven at 180 °C for half an hour.

C How to make cheese gözleme

Read the text. Are the sentences true or false? *(Metni okuyun. Cümleler doğru mu, yanlış mı?)*

GRANDMA SEVİM’S CHEESE GÖZLEME (for 4 people)
Ingredients: 3 cups of flour, 1 cup of warm water, half a teaspoon of salt, 200 grams of white cheese, a handful of parsley, some butter
It’s easy to make gözleme at home. Let me tell you how. First, mix the flour, salt and warm water in a large bowl and make a soft dough. Cover it with a clean towel and wait for twenty minutes. While you are waiting, chop the parsley and mix it with the cheese. Then, divide the dough into four balls and roll each ball into a thin, round sheet. Next, put the cheese mixture on one half of the sheet and fold the other half over it. After that, heat a large frying pan and cook the gözleme for about two minutes on each side. Finally, brush it with melted butter and serve it hot with a glass of ayran. Afiyet olsun!

1. You need warm water to make the dough. ( )
2. You chop the parsley after you cook the gözleme. ( )
3. The recipe makes four gözlemes. ( )
4. You cook the gözleme in the oven. ( )
5. Butter is added at the end. ( )

D Order and instructions

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

1. Which word shows the LAST step of a recipe?

   a) First b) Then c) Next d) Finally

2. ____ the onions before you fry them. Don’t put them in the pan whole!

   a) Chop b) Drink c) Freeze d) Serve

3. In the recipe, what do you do while the dough is waiting?

   a) You heat the pan. b) You prepare the filling.

   c) You serve the ayran. d) You roll the dough.

4. In many Turkish homes, bread ____ with every meal.

   a) eats b) is eating c) is eaten d) eaten

5. Which instruction is NOT correct for a salad?

a) Wash the vegetables.

b) Chop the cucumbers.

c) Add some lemon juice.

d) Bake the lettuce for an hour.

E Put the steps into sentences

Put the words in the correct order. *(Kelimeleri doğru sıraya koyarak cümle kurun.)*

1. *the / cold / strawberries / water. / wash / in / First,*

.....

2. *pieces. / into / small / slice / Then, / the / bananas*

.....

3. *of / add / After / honey. / tablespoons / two / that,*

.....

4. *small / salad / the / Finally, / serve / bowls. / in / fruit*

.....

F Describe a process

Write a short process description (4–5 sentences). *(Kısa bir süreç anlatımı yazın (4–5 cümle).)*

1. Write the steps for making a cheese toast. Use First, Then, After that and Finally.

.....

.....

.....

.....