8. Sınıf İngilizce In the Kitchen Çalışma Kâğıdı – Preferences and Kitchen Questions

WORKSHEET

2026-2027 · Ünite 3: In the Kitchen · İşlev: Preferences and Kitchen Questions

Name: _____ Class: _____ Date: _____

A Tastes

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

1. salty	a) hot, with a lot of pepper
2. sour	b) with a sharp taste, like a lemon
3. bitter	c) with a nice flavour
4. spicy	d) with a strong, unpleasant taste, like black coffee
5. tasty	e) with a lot of salt, like crisps

B How much or How many?

Complete the questions with How much or How many. *(Soruları How much ya da How many ile tamamlayın.)*

How much • How many

1. _____ eggs do I need for the omelette? — Three.
2. _____ flour should I add? — About two cups.
3. _____ tomatoes are there in the fridge? — Only two.
4. _____ olive oil do we have? — Not much, half a bottle.
5. _____ spoons of sugar do you want in your tea? — Just one, please.

C Kitchen questions

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

1. Tolga: What should I use to stir the soup? / Chef: ____

   a) A wooden spoon. b) Two cups of water. c) For ten minutes. d) Yes, you should.

2. Do you prefer cooking pizza or pasta? — ____

   a) Pasta is from Italy. b) I usually prefer cooking pasta. It’s quicker.

   c) I cook every Sunday. d) Twice a week.

3. Which tool do you need to grate carrots?

   a) a frying pan b) a fork c) a grater d) a plate

4. A: Do I use two or three potatoes? B: ____

   a) Use a knife. b) Peel them first.

   c) It’s delicious. d) Three. They are quite small.

D Guess the meaning

Read Cansu’s blog post. Answer the questions. *(Cansu’nun blog yazısını okuyun. Soruları cevaplayın.)*

> CANSU’S KITCHEN BLOG — My Winter Favourite
> People often ask me: “Do you prefer chicken soup or lentil soup?” My answer is always lentil soup! It’s cheap, healthy and you can make it in thirty minutes. You need one cup of red lentils, one onion, one carrot, a tablespoon of butter, five cups of water and some salt. First, wash the lentils. Then chop the onion and grate the carrot. Fry them in the butter for three minutes. After that, add the lentils and water and let the soup simmer on very low heat for twenty minutes. Remember, the soup should not boil hard, or it will burn at the bottom. When it’s ready, blend it until it is smooth. Finally, garnish each bowl with a little dried mint and red pepper. The colours look beautiful and the taste is delicious, not too spicy and not too salty.

1. What does “simmer” mean in the text? Write the clue that helped you.

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2. What does “garnish” mean in the text?

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3. Why does Cansu prefer lentil soup to chicken soup?

4. How much water do you need for the soup?

E Preferences

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

1. *I / cakes / frying / potatoes. / prefer / baking / to*

2. *sweet / snacks? / or / prefer / Do / you / salty*

3. *is / than / bread. / My / mum / thinks / tastier / homemade / bread / shop*

F Your turn

Write your answers. *(Cevaplarınızı yazın.)*

1. A friend asks: “Do you prefer cooking at home or eating out?” Write your answer with a reason.

2. You are making pancakes. Write two questions to ask your grandmother.