

FOOD AND COOKING (3)

Choose the correct answer for the following questions

1. _____ sweeteners are chemical substances approved by the Food and Drug Administration (FDA) that are added to food and drinks for their sweetness.

- A. Artificial B. Fake C. Technical D. Man-made

2. While the tomatoes are cooking add a _____ of salt.

- A. piece B. drop C. little D. pinch

3. You can't make an omelet without _____ eggs.

- A. mixing B. crushing C. breaking D. smashing

4. Since the waiter waited _____ us for over two hours, we should give him a good tip.

- A. on B. for C. around D. by

5. When cooking the sauce, don't forget that all-important _____, fresh basil.

- A. component B. ingredient C. compositions D. parts

6. George spread the butter _____ on his bread.

- A. thickly B. deeply C. highly D. broadly

7. Any of the three will naturally dissipate any remaining cooking _____ by morning.

- A. odors B. perfumes C. scents D. smells

8. These potatoes are _____ - I'll put them back in the oven.

- A. burnt B. underdone C. raw D. well done

9. To make the sauce, _____ a small bar of chocolate and melt it over a pan of water.

- A. grate B. hack C. cut D. splash

10. The fridge keeps food at a _____ temperature.

- A. constant B. consistent C. continual D. continuous

11. Slowly add the flour, _____ until completely blended.

- A. stirring B. whisking C. rolling D. sprinkling
12. He started a business that supplied ____ food to caterers.
- A. freezing B. iced C. frozen D. icy
13. Empty egg ____ can be reused or recycled.
- A. packets B. sacks C. casks D. cartons
14. ____ the juice with water before you drink it.
- A. Dissolve B. Dilute C. Soften D. Water
15. Unsalted butter is best for this recipe but, ____ that, margarine will do.
- A. except B. given C. for all of D. failing
16. You can get a special device for ____ egg whites from yolks.
- A. separating B. freeing C. parting D. dividing
17. I dropped a pan of boiling water and ____ my leg.
- A. cut B. peeled C. skin D. scalded
18. Leave the jelly in the fridge to ____.
- A. curdle B. set C. harden D. stiffen
19. ____ the fruit in brandy for a few hours before you add it to the mixture.
- A. Bathe B. Dampen C. Soak D. Water
20. The recipe says to use butter, but as we've run out we'll have to ____ with margarine.
- A. do away B. do it up C. make up D. make do
21. Sugar is obtained by ____ and processing sugar cane.
- A. clubbing B. crushing C. smoothing D. splashing
22. Mix the powder and water into a ____ paste.
- A. stiff B. rigid C. solid D. hard
23. You should ____ off the leafy ends of the vegetable before cooking.
- A. carve B. slice C. shave D. trim
24. "What a delicious cake, I didn't know you could cook so well."
- "I can't. It's just a ____."

- A. fluke B. grease C. oil D. paste
25. He _____ some tomato sauce on his burger.
- A. sprayed B. sprinkled C. squirted D. paste
26. Would you like me to _____ the chicken?
- A. carve B. slash C. peel D. shave
27. Cut the lemon in half and _____ the juice into the bowl.
- A. crush B. ground C. squeeze D. squash
28. Add the grated _____ of two lemons to the cake mixture.
- A. bark B. crust C. skin D. rind
29. When you have cracked the eggs, put the _____ in the rubbish bin.
- A. coverings B. covers C. shells D. skins
30. Could you cut the _____ off the sandwiches, please?
- A. barks B. crusts C. edges D. shells
31. The cook brought in a fresh _____ of homemade cakes.
- A. bunch B. batch C. group D. set
32. Do you think this kind of meat _____ itself to stewing?
- A. lends B. gives C. allows D. offers
33. If peeling onions makes you cry, a useful _____ is to peel them under water.
- A. tip B. trap C. trip D. tap
34. The children have such _____ appetites that I have to cook them double portions.
- A. devouring B. voracious C. omnivorous D. delicious.
35. The food is ready – please could you _____ the table for me?
- A. complete B. order C. lay D. spread
36. The milk overflowed when I poured it into the _____.
- A. flask B. jug C. holder D. vase
37. Dinner will be served _____, but we have time for a drink before then.
- A. presently B. currently C. lately D. actually

38. The oven is ____ to come on automatically.
A. arranged B. put C. times D. set
39. Let me _____ the bill before we leave this restaurant.
A. arrange B. conclude C. settle D. pay up
40. This knife is terribly _____. It won't even cut a piece of cheese.
A. sharp B. flat C. blunt D. thick
41. Take the wine downstairs and put it in the _____.
A. attic B. loft C. cellar D. cave
42. You'll feel better once you've had a _____ to eat.
A. piece B. taste C. food D. bite
43. I can't get the _____ out of the bottle - can you try?
A. cap B. plug C. lid D. cork
44. Would you mind _____ these plates a wipe before putting them in the cupboard?
A. making B. giving C. getting D. doing
45. Be careful not to _____ the tray too much or the glasses will slide off.
A. tilt B. incline C. bend D. twist
46. Don't _____ the dishes - you'll wake the baby up.
A. tinkle B. patter C. clatter D. thud
47. The tray table _____ up so that it fits in a closet.
A. bends B. folds C. creases D. pleats
48. The refrigerator was _____ with food.
A. affluent B. bloated C. full D. crammed
49. The floor was covered with _____ after breakfast.
A. crumbs B. dirt C. dust D. rubbish
50. Chuck's Roadhouse offers affordable, _____ menu for Wasaga Beach restaurant goers.
A. variable B. variegated C. varied D. various

Vocabulary highlights

- ✓ artificial sweetener (collocation) / ˌɑː.tɪˈfɪʃ.əl ˈswiːt.nər/: chất làm ngọt nhân tạo
- ✓ a pinch of salt: một nhúm muối
- ✓ a piece of paper: một mẩu giấy
- ✓ a drop of water: một giọt nước
- ✓ a little of sth: một ít
- ✓ break/ beat eggs: đập trứng
- ✓ crush (v): nghiền nát
- ✓ smash (v): đập tan ra thành từng mảnh
- ✓ wait on sb: phục vụ ai (nhà hàng)
- ✓ wait for sb: chờ đợi ai
- ✓ wait around/ about: ngồi yên chờ mà không làm gì cả
- ✓ ingredient (n): thành phần (trong món ăn)
- ✓ component (n): bộ phận
- ✓ composition (n): sự hợp thành
- ✓ spread the butter/chocolate thickly/ thinly on: phết bơ, sô-cô-la dày/ mỏng lên
- ✓ deeply (adv): sâu sắc
- ✓ highly (adv): rất, hết sức (highly recommend)
- ✓ broadly (v): rộng rãi
- ✓ cooking smells (collocation): mùi hương nấu ăn
- ✓ odor (n) / ˈoʊ.dər/: mùi thơm, hương thơm
- ✓ scent (n): mùi, mùi hương
- ✓ underdone (adj): nấu chưa chín
- ✓ burnt (adj): bị cháy
- ✓ well done (adj): được nấu kỹ
- ✓ grate (v): nạo, mài
- ✓ hack (v): đốn, đẽo

- ✓ splash (v): té, vẩy (nước)
- ✓ constant temperature/ speed (collocation): nhiệt độ/ tốc độ giữ nguyên, không đổi
- ✓ consistent (adj): kiên định
- ✓ continual (adj): liên tục
- ✓ continuous (adj): liên tiếp, không dừng
- ✓ stir (v): khuấy
- ✓ whisk (v): đánh (trứng, kem...)
- ✓ roll (v): lăn, vằn
- ✓ sprinkle (v): rắc, rải
- ✓ frozen food: thực phẩm đông lạnh
- ✓ freezing (adj): lạnh cóng
- ✓ iced (adj): đóng băng
- ✓ icy (adj): băng giá, lạnh lẽo
- ✓ a milk/juice/egg carton: hộp đựng sữa, nước ép, trứng
- ✓ packet (n): gói nhỏ
- ✓ sack (n): bao tải
- ✓ cask (n): thùng
- ✓ dilute (v) /daɪˈlu:t/: làm loãng, pha loãng
- ✓ dissolve (v) /dɪˈzɒlv/: hòa tan
- ✓ falling: if that is not possible (nếu không thể, không có)
- ✓ except that: ngoại trừ việc
- ✓ for all = despite: mặc dù
- ✓ given that = in view of sth = in the light of sth = as a result of sth = because of: vì
- ✓ separate sth from sth: tách cái gì ra khỏi gì
- ✓ scald (v) /skɔːld/: làm bỏng
- ✓ peel (v): bóc vỏ, gọt vỏ
- ✓ skin (v): lột da

- ✓ set (v): trở thành khối
- ✓ curdle (v): đông lại, đông cục
- ✓ harden (v): làm cho cứng, rắn
- ✓ stiffen (v): làm cứng
- ✓ soak (v): ngâm
- ✓ bathe (v) /beɪð/: tắm, rửa
- ✓ dampen (v): làm ẩm ướt
- ✓ make do with sth: làm với thứ khác (kém về chất lượng hơn)
- ✓ do away with sth: vứt bỏ thứ gì
- ✓ make up with sb: làm lành với ai
- ✓ do sth up: buộc chặt, thắt chặt
- ✓ club (v): đánh bằng gậy
- ✓ smooth (v): làm cho nhẵn
- ✓ stiff paste (collocation): hỗn hợp bột cứng
- ✓ rigorous (adj) /'rɪɡ.ər.əs/: khắt khe
- ✓ rigid (adj) /'rɪdʒ.ɪd/: cứng, cứng nhắc
- ✓ trim (v): tỉa, gọt
- ✓ carve (v): cắt, thái (thịt ra thành từng miếng)
- ✓ slice (v): cắt ra từng miếng mỏng
- ✓ shave (v): cạo (râu, mặt ..)
- ✓ It's just a fluke: Chỉ may mắn thôi
- ✓ grease (n): mỡ (của động vật)
- ✓ paste (n): bột nhão
- ✓ squirt (v): rót, chảy, đổ
- ✓ spray (v): phun, xịt
- ✓ sprinkle (v) /skwɜːt/: rắc, rải
- ✓ paste (v): dán (bằng hồ)

- ✓ carve (v): cắt, thái (thịt ra thành từng miếng)
- ✓ slash (v): chém, rạch, cắt
- ✓ squeeze (v): vắt, ép
- ✓ ground (v): nghiền (grind)
- ✓ squash (v): ép, nén
- ✓ rind (n) /raɪnd/: vỏ trái cây
- ✓ bark (n): vỏ cây
- ✓ crust (n): vỏ bánh, vỏ cứng
- ✓ shell (v): vỏ (trứng...)
- ✓ covering (n): cái bao, cái bọc
- ✓ cover (n): vỏ, vỏ bọc
- ✓ edge (n): viền
- ✓ a batch of cakes: một mẻ bánh
- ✓ a bunch of flowers: một bó hoa
- ✓ a group of people: một nhóm người
- ✓ a set of tables: một bộ bàn
- ✓ lend itself to sth/ V-ing: phù hợp với gì
- ✓ tip (n): mẹo
- ✓ voracious appetite (collocation) /və'reɪ.ʃəs/ : ăn rất nhiều
- ✓ devouring (adj) /dɪ'vaʊə.rɪŋ/ : ngấu nghiến
- ✓ omnivorous (adj) /ɒm'nɪv.ər.əs/: ăn tạp
- ✓ lay/ set the table: bày bàn ăn
- ✓ milk/ water jug (n): bình đựng sữa/ nước
- ✓ flash (n): chai bẹt (đựng rượu, nước)
- ✓ holder (n): hộp đựng
- ✓ vase (n): bình (hoa)
- ✓ presently = soon: sớm thôi

- ✓ set = get ready: đặt, bố trí
- ✓ settle the bill (v): thanh toán hóa đơn
- ✓ pay up (phrV): trả tiền mà mình nợ
- ✓ blunt (adj): cùn >< sharp (adj): sắc
- ✓ cellar (n) /'sel.ər/: hầm rượu
- ✓ attic (n): tum, gác mái
- ✓ loft (n): gác xép
- ✓ have a bite to eat: ăn một chút thức ăn
- ✓ cork (n): nút bần (chai)
- ✓ cap (n): nắp (chai)
- ✓ plug (n): nút (thùng rượu)
- ✓ lid (n): nắp, vung
- ✓ give sth a wipe: lau sạch, chùi sạch
- ✓ tilt (v): nghiêng, tròng trành
- ✓ incline (v): cúi xuống
- ✓ bend (v): uốn cong
- ✓ twist (v): xoắn
- ✓ clatter (v): làm va vào nhau kêu lách cách
- ✓ tinkle (v): làm cho kêu leng keng
- ✓ patter (v): làm rơi lộp độp
- ✓ thud (v): đập vào
- ✓ fold (v): gấp lại
- ✓ bend (v): uốn cong
- ✓ crease (v): làm nhăn, gấp nếp
- ✓ pleat (v): xếp nếp
- ✓ be crammed with sth: chật cứng, đầy ắp gì
- ✓ affluent = wealthy (adj): giàu có

- ✓ bloated (adj): phồng lên, húp húp
- ✓ crumb (n): miếng, mẩu, mảnh vụn bánh mì
- ✓ varied (adj): đa dạng về nội dung bên trong
- ✓ various (adj): đa dạng số lượng
- ✓ variable (adj): có thể thay đổi
- ✓ variegated (adj): nhiều màu khác nhau

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