

LEVEL N

Quick Check Making Rice

Name	Date
Instructions: Read each question carefully and choose the best answer.	

- 1. How often do many Asians eat rice?
 - (A) every day
 - **B** every month
 - (C) once a week
 - (D) never
- 2. A ______ is a long-handled tool with a flat area used by cooks for mixing.
 - (A) spatula
 - ® measuring cup
 - © wok
 - (D) strainer
- **3.** What would you probably not serve with rice?
 - (A) spaghetti
 - ® fish
 - (C) chili
 - ① chicken

- **4.** How many cups of fluffy rice come from one cup of uncooked rice?
 - (A) four
 - (B) five
 - © six
 - ① three
- **5.** What do you do after you rinse the rice?
 - A put a pan on the stove
 - B put it in a saucepan
 - © serve it on a plate
 - (D) set it to simmer
- **6.** Why are some rice paddies flooded?
 - (A) There is a lot of rain.
 - B They are near rivers.
 - © Some rice needs lots of water to grow.
 - ① The workers like to keep cool.



Quick Check (continued)

Making Rice

Name ______ Date _____

- **7.** Which sentence below states an opinion?
 - (A) There are about 7,000 kinds of rice.
 - B Cooking is a lot of fun.
 - © Rice can be crushed into rice flour.
 - People in China eat rice.
- **8.** What is the first step to making plain rice?
 - (A) wash your hands
 - (B) rinse the rice
 - © turn on the stove
 - ① add 3 cups of water
- **9.** What happens to most of the water when you cook the rice?
 - (A) You pour it out at the end.
 - B It evaporates into the air.
 - ① It burns away.
 - ① The rice absorbs it.

- **10.** Which of these is a product of rice?
 - (A) paper
 - B flour
 - © vinegar
 - ① all of the above
- **11. Extended Response:** List at least four things you should do whenever you cook.



LEVEL N

Quick Check Answer Sheet

Making Rice

Main Comprehension Skill: Sequence Events

- **1.** (A) Main Idea and Details
- **2.** (A) Vocabulary
- 3. (A) Make Inferences / Draw Conclusions
- **4.** (D) Make Inferences / Draw Conclusions
- **5.** B Sequence Events
- **6.** C Cause and Effect
- 7. B Fact or Opinion
- **8.** A Sequence Events
- **9.** ① Cause and Effect
- **10.** (D) Main Idea and Details
- 11. Possible answers include: wash your hands; wear an apron; wear oven gloves to pick up hot things; be careful with sharp knives, hot pans, hot stove; have an adult around when cooking on a hot stove.