

Quick Check

Let's Make Vegetable Soup

Name _____ Date _____

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

1. Why is it important to taste your soup before deciding it's done?
 - Ⓐ You might not like it.
 - Ⓑ You might want to add more vegetables.
 - Ⓒ You need to know if your vegetables are tender.
 - Ⓓ All of the above
2. The purpose of spices is _____.
 - Ⓐ to cover up the vegetable taste
 - Ⓑ to disguise the strong onion flavor
 - Ⓒ to give your soup a special flavor
 - Ⓓ to make the house smell good
3. Why might you chill an onion before chopping it?
 - Ⓐ Chilling helps you cry.
 - Ⓑ Ice and onions go together.
 - Ⓒ Chilling the onion prevents it from irritating your eyes.
 - Ⓓ You get hungry when you cook and should chill the onion to keep from eating it.
4. This soup, like other soups, has a liquid base called _____.
 - Ⓐ goo
 - Ⓑ broth
 - Ⓒ tomato juice
 - Ⓓ vegetables
5. What is the purpose of this book?
 - Ⓐ to entertain the reader
 - Ⓑ to give information
 - Ⓒ to explain a process
 - Ⓓ to state an opinion

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Name _____ Date _____

6. Canned vegetables are added _____ the broth is in the pot.
 - Ⓐ after
 - Ⓑ because
 - Ⓒ before
 - Ⓓ none of the above
7. **Unique** means _____.
 - Ⓐ one of a kind
 - Ⓑ French
 - Ⓒ Mediterranean
 - Ⓓ to undo something
8. Stirring the simmering soup is important because _____.
 - Ⓐ it gives you something to do
 - Ⓑ it prevents vegetables from burning
 - Ⓒ the aroma must spread through the house
 - Ⓓ if you don't, the soup won't cook
9. The first step in cooking vegetable soup is _____.
 - Ⓐ gathering the ingredients
 - Ⓑ cooking the soup
 - Ⓒ letting the soup cool
 - Ⓓ chopping the vegetables
10. What is the most likely reason the recipe has you strain the liquid from the cans of vegetables?
 - Ⓐ The liquid is gross.
 - Ⓑ The liquid has too much salt.
 - Ⓒ The vegetable liquid is thick.
 - Ⓓ There would be too much liquid in the soup.
11. **Extended Response:** Why is it important to follow the steps of a recipe in order?
12. **Extended Response:** Why is safety important when cooking? Use details from the story to support your answer.

Quick Check Answer Sheet

Let's Make Vegetable Soup

Main Comprehension Skill: Cause and Effect

1. Ⓒ Cause and Effect
2. Ⓒ Main Idea and Details
3. Ⓒ Cause and Effect
4. Ⓑ Vocabulary
5. Ⓒ Author's Purpose
6. Ⓐ Sequence Events
7. Ⓐ Vocabulary
8. Ⓑ Cause and Effect
9. Ⓐ Sequence Events
10. Ⓓ Make Inferences / Draw Conclusions
11. Answers should include the following:
Making soup is a process and needs to happen in a specific order. For example, the soup can't simmer without assembling the ingredients first.
12. Answers could include the following:
blades of peelers and knives are sharp and can cut the preparer; can openers have sharp blades that can cut, they also make sharp edges on lids and rims of cans; hot liquids can burn you if not handled properly.