**ENGLISH 9- REVISION**

**KEY**

**I Vocabulary**

|  |  |
| --- | --- |
| Words  1. chop (v)  2. starter (v)  3. peel (v)  3. combine (v)  4. versatile ( adj)  5. drain (v)  6. whisk (v)  7. grate (v)  8. sprinkle (v)  9. slice (v)  10.dip (v)  11.spread (v)  12.marinate (v)  13.stir-fry (v)  14.deep-fry (v)  15.roast (v)  16.grill (v)  17.bake (v)  18.steam (v)  19.stew (v)  20.simmer (v) | Meaning  ……chặt, chẻ, bổ……….  ……món khai vị…….  ……gọt vỏ…….…….  ……phối hợp……….  ……đa dụng……….  ……làm ráo nước….  ……đánh trứng……….  ……mài, nạo………….  ……rắc……………….  ……xắt lát…………….  ……nhúng vào……….  ……phết(bơ)………………….  ……ướp………………….  ……xào………………….  ……chiên giòn………………….  ……quay………………….  ……nướng ………………….  ……nướng ( bánh)………….  ……hấp………………….  ……hầm………………….  ……om …………………. |

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| **1\_E\_\_** | **2\_A\_** | **3\_H\_\_** | **4\_C\_\_** | **5\_B\_\_** | **6\_D\_\_\_** | **7 F\_\_** | **8\_G\_** |

**II/ Matching**

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| **A**  1.slice  2.grate  3.chop  4.dip  5.roast  6.stew  7.grill  8. simmer | **B**  A. the carrot and mix with the sliced cucumber  B. the duck in the oven until it gets brown  C. the squid in the batter, then drop it into the hot oil  D. the beef for two hours before serving  E. the onion as thinly as possible  F. the sausages over strong heat for 10 minutes  G. the broth gently for 15 minutes  H. the spring onion into small pieces |

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| 1. a teaspoon of  2. a bottle of  3. 300 grams of  4. a stick of  5. a bunch of  6. a head of  7. a slice of  8. a clove of | a. milk  b. garlic  c. celery  d. cabbage  e. salami  f. beef  g. sugar  h. grapes |

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| **1\_\_g\_** | **2\_a\_\_** | **3\_f\_\_** | **4\_c\_\_** | **5\_h\_\_** | **6\_\_d\_\_** | **7 \_e\_\_** | **8\_\_b\_\_\_** |

**III/ Underline the correct answer:**

1. Don’t put too much bacon in the dish. A  **slice** is enough.

2. To make this soup, you need two  **sticks** of celery.

3. There isn’t  **any** butter in the fridge. We should go to the supermarket to buy **some** .

4. Can you go to the convenience store and buy me a **bag** of rice?

5. Slice a **clove** of garlic, then add some honey.

6. Look! This **bunch** of grapes is so fresh.

7**. Boil** some water, and pour it into the glass.

8. Have you **peeled** the potatoes for me?

9. My mother usually **steams** fish because she doesn’t like oil.

10. **Combine** the celery and shrimp, and mix them well.

11. You should **drain** the pasta before mixing it with tomato sauce.

12. They usually have a **starter** before having the main course.

13. The first solid food my mother gave my baby sister was **puréed** pumpkin.

14. You should **spread** butter on a slice of bread and put it in the oven for two minutes.

**IV. Read the instructions to make a chicken salad.Fill in the blank with a word/phrase given.**

**vinegar / chop / marinate / slice / add / mix**

Boil 200 grams of lean chicken. While the chicken is cooking, wash two cucumbers, (1) \_\_**chop\_**\_\_\_\_\_\_\_\_\_\_\_them in half and slice them. Then peel an onion and (2) \_\_**slice\_**\_\_\_\_\_\_\_\_\_\_\_ it. Mix the sliced cucumber and onion in a bowl. Add two tablespoons of (3) \_\_**vinegar**\_\_\_\_\_\_\_\_\_\_\_\_, a teaspoon of salt and a teaspoon of sugar into the bowl and (4) \_\_**mix\_**\_\_\_\_\_\_\_\_\_\_\_ well. Leave the mixture to (5) \_**marinate\_**\_\_\_\_\_\_\_\_\_\_\_\_ for 10 minutes. Now slice the cooked chicken and combine it with the mixture in the bowl. Before eating, (6) \_\_**add**\_\_\_\_\_\_\_\_\_\_\_\_ some pepper.

**V. Suply the correct form of the verbs in brackets.**

a. If he wants ( eat)\_\_**to eat**\_\_\_\_\_\_\_\_ them raw, he must (wash) \_**wash\_**\_\_\_\_\_\_ the vegetables carefully.

b. You should (use) \_\_\_**use\_**\_\_\_\_\_\_\_ less salt if you (cook) \_\_**cook**\_\_\_\_\_\_\_\_ for Hung.

c. We can (eat) \_\_\_**eat**\_\_\_\_\_\_\_ out more often if we (have)\_\_\_**have**\_\_\_\_\_\_\_\_\_\_\_\_ more money,

d. She may (lose )\_\_\_**lose\_\_\_\_\_\_**weight if she (eat) \_\_**eats**\_\_\_\_\_\_\_\_\_\_\_\_\_\_ less fast food,

e. If my dad (cook)\_\_**cooks**\_\_\_\_\_\_\_\_\_\_ dinner, my mum may ( be) \_\_\_\_\_**be\_**\_\_\_\_\_\_\_\_\_surprised.

**VI.What will you say in this situation?Use suitable modal verbs with conditional sentence type 1.**

***Example:*** Your friend, Mai, is not good at cooking, but she wants to study abroad. You think learning to cook is a good idea because she can cook for herself when she’s away from home. Give her some advice.  
**→ If you want to study abroad, you should learn to cook.**

1.Your father likes salty food, but you think **it is necessary** to reduce the amount of salt in his food. Otherwise, his health will suffer. You share your opinion with him.

**→ You must reduce the amount of salt in your food if you want to have good health.**

2.Your brother is a good eater. He’s **able to** eat three bowls of rice when he’s hungry. You tell this to your friend.

**→ My brother can eat three bowls of rice if he is hungry.**

3.You want to take a cooking class. Your mum **agrees** but asks you to choose a class at the weekend. Here is what she says to you.

**→ You can take a cooking class if it is at the weekend.**

4.Your friend offers you a slice of pork, but you see that it is undercooked. You refuse because it is **possible** that you will have a stomachache. You tell this to her.

**→ I may have a stomachache if I eat this undercooked pork.**

5.Your sister is making a cake. You **advise** her to whisk the eggs for 10 minutes so that the cake is lighter.

**→ You should whisk the eggs for 10 minutes if you want a lighter cake.**

**THE END**