

TEST 1 - VOCABULARY

1. I'm going to _____ the chicken in the oven. Can you help me, please?

- A) boil B) shake
C) melt D) roast

2. I always prefer _____ potatoes. I think it is healthier that way.

- A) fried B) boiled
C) chopped D) ready

3. I want to make bread. I need _____, warm water and yeast.

- A) zucchini B) traditional
C) flour D) tablespoon

4. Before you make Turkish pilaf, you should wash the rice under cold, _____.

- A) saucepan B) running water
C) tin opener D) frying pan

5. If you want "poğaça" to be perfect, leave the _____ in a warm place and cover it with a wet tea towel.

- A) recipe B) dough
C) skin D) liquid

6. When you want to fry fish, you need a _____.

- A) frying pan B) bowl
C) jug D) rolling pin

7. Ali : Mom, what are the _____ in this dish?
Mom : Chicken, zucchini, garlic and a little salt.

- A) recipes B) spices
C) baking sheet D) ingredients

8. While you are toasting bread, you should _____ the slice when it is red enough.

- A) knead B) roll
C) take out D) shake

9. If you want to make perfect Turkish Pilaf, wait _____ the rice absorbs all the water.

- A) but B) until
C) and D) because

10. Before you fry the orzo, you need to _____ some butter in the frying pan.

- A) steam B) shape
C) sprinkle D) melt

11. When pilaf is cooked, turn off _____, put it into a serving bowl and serve it hot.

- A) the saucepan B) the baking sheet
C) the cooker D) the tea cup

12. Sophia : Oh! What's this? It smells great.

Berfin : It is Ali Nazik kabob.

Sophia : Can you give me the _____ ?

Berfin : OK. I'll text it to you.

- A) baking tin B) saucepan
C) recipe D) dessert

13. If you want to bake potatoes, put them in an _____ at 200°C for at least 30 minutes.

- A) oven B) herb
C) recipe D) country

14. When ice melts, it _____ liquid.

- A) adds B) turns into
C) shares D) grates

15. First, _____ the potatoes and then slice them thinly and finally fry them in a pan.

- A) beat B) peel
C) crack D) knead

16. _____ my toast is ready, I immediately spread some butter and strawberry jam on it.

- A) Until B) However
C) So D) As soon as

17. Julia : Why do you like eating dessert so much?

Matt : I am crazy about _____ things, I guess.

- A) wings B) recipes
C) sweet D) garlic powder

18. To make menemen, you need to _____ the onions and tomatoes first and add eggs into them.

- A) chop B) drain
C) cover D) mash

19. Frying chicken is not very _____. You should bake or roast it instead.

- A) immediately B) finally
C) healthy D) usually

20. Jenny : Can you give me the _____ of how to make an omelette?

Anna : Sure. First, beat two eggs, and then melt some butter. Finally, pour the eggs into the pan.

- A) heat B) butter
C) description D) expert

TEST 2 - VOCABULARY

1. To make an omelette, _____ some butter in a pan and pour the egg mixture in it.

- A) seat B) smell
C) taste D) heat

2. Cem : Can you tell me what you _____ for this cake?
Jim : Sure. Flour, baking powder, 2 eggs and sugar.

- A) fry B) need
C) make D) prepare

3. Tom : How many different _____ of ingredients are there in the recipe?

Can : 3. Lamb, carrot and potato.

- A) pans B) types
C) knives D) ovens

4. Cutting onions or tomatoes into really small pieces means " _____ ".

- A) slicing B) adding
C) chopping D) washing

5. Tim : What's your favourite _____ ?
Ece : It's French toast. It's really delicious.

- A) snack B) stove
C) bowl D) jug

6. Anne : Which _____ does "Lahmacun" come from?
Cenk : It's one of the best traditional Turkish dishes.

- A) temperature B) mixture
C) country D) reason

7. Betty : Where do bananas _____ in Turkey?
Linda : In Mersin, especially in Anamur.

- A) chop B) grate
C) grow D) melt

8. If you want the potatoes to be much healthier, _____ them, not fry them.

- A) blend B) drain
C) bake D) squeeze

9. Kevin : _____ do you cook chicken?
Tu ba : We usually roast it and sometimes fry it.

- A) Where B) How often
C) How D) When

10. Cathy : Shall we order hamburgers and fries?
Janny : No, thanks. You know they are _____.
Why don't we grill some vegetables with meatballs instead?

- A) fattening B) healthy
C) mixture D) perfect

11. Sam : What is "Taco"?

Aliye : It's a traditional Mexican _____ .

- A) plate B) apron
C) dish D) rolling pin

12. While cooking fried vegetables, you need to _____ them continuously.

- A) put B) stir
C) take D) shake

13. Betty : What should I do now?

Kevin : Now, _____ the mixture into the pan and stir slowly.

- A) dice B) steam
C) pour D) cover

14. _____ the tomatoes before you _____ them.

- A) Dice / slice B) Pour / knead
C) Crack / chop D) Wash / peel

15. Let the cake cool for about half an hour before _____ .

- A) mixing B) peeling
C) serving D) shaking

16. After you add the rice, _____ it _____ about 15 minutes or until the rice absorbs all the water.

- A) turn - into B) cook - for
C) rely - on D) take - out

17. Mert : OK. Rice mixture is ready. What is next?

Rosy : We are cooking _____ pepper, so put the mixture into the peppers.

- A) useful B) salty
C) stuffed D) ready

18. While making a cake, _____ little salt to the mixture because it makes the cake much tastier.

- A) peel B) slice
C) add D) knead

19. Jane : I am really hungry. Let's eat out.

Ashı : OK. Why don't we eat "Etli Ekmek"? It's a _____ Konya dish.

- A) tasteless B) traditonal
C) loud D) terrible

20. My preference in _____ is usually rice pudding. I like it best when you bake it.

- A) beef B) dessert
C) mixing bowl D) chicken stock

TEST 3 - VOCABULARY

1. Andy : Can you _____ the bread? I can't reach it.
Linda : Sure. Here you are.

- A) have B) describe
C) pass D) help

2. If you add _____ salt into your meals, it will be bad for your health.

- A) too hot B) too much
C) too long D) too tasteless

3. Put the flour, eggs, butter, water and a little salt into a bowl and _____ them well to have a good dough.

- A) burn B) add
C) mix D) melt

4. This ice cream has caramel _____. It's my sister's favourite.

- A) farm B) flavour
C) reason D) wing

5. _____ garlic and a little sugar, tomato sauce for pasta is not delicious. It will definitely be tasteless.

- A) Whose B) When
C) Without D) While

6. Jack : What are you doing? It's too heavy for you.
Rose : I'm trying to _____ the armchair to the corner.

- A) something B) move
C) begin D) complete

7. Cathy : How should I cook the lamb? What's your _____?

Sonny : You should definitely make a stew.

- A) advice B) activity
C) excuse D) possible

8. Ali : How do they _____ "Lahmacun" in Turkey?
Can : Usually with lemon and parsley.

- A) wait B) worry
C) bake D) serve

9. When the cake is baked, do not serve it _____. Wait for it for a while to cool.

- A) appropriately B) immediately
C) liquid D) unusual

10. Cook the chicken slowly and on low heat or the _____ of the chicken won't cook properly.

- A) beans B) place
C) even D) inside

11. When I grow up, I would like to _____ my own restaurant. I'm going to cook world famous dishes.

- A) wait B) take
C) run D) become

12. Dad : How are you going to serve the pasta?
Son : With tomato _____, of course.

- A) grater B) sauce
C) bread D) herb

13. Tin opener is a really _____ tool. When you want to open a tin can, you definitely need it.

- A) secret B) useful
C) fresh D) burned

14. Mom : When you finish making the cake, please, do not forget to _____ the kitchen.

Anny : Don't worry, mom. I won't.

- A) allow B) miss
C) break D) clean

15. If you don't like boiling, frying or baking potatoes, you can always _____ them. They are delicious that way, too.

- A) burn B) crack
C) break D) mash

16. Sarah : What are you doing?

Jenny : I'm _____ the ingredients to make lamb stew.

- A) preparing B) allowing
C) trusting D) promising

17. Nelson : How much flour do you need for the cake?

Jason : _____ a cup is enough.

- A) Ago B) All
C) About D) Own

18. Döner is a traditional Turkish _____ that is famous in the world.

- A) saucepan B) temperature
C) plate D) dish

19. First, mix the ingredients well and then pour the _____ into a bowl.

- A) grill B) fridge
C) mixture D) way

20. If you _____ the recipe carefully, you can easily bake a perfect cake.

- A) wait B) buy
C) grow D) follow

TEST 4 - VOCABULARY

1. Son : I don't know how to make pilaf. Can we cook it _____?

Mom : Certainly. First, wash the rice.

- A) quantity B) without
C) advice D) together

2. David : How long is the cake going to stay in the oven?

Kevin : Be careful. If you wait too long, it will _____.

- A) burn B) grate
C) fill D) choose

3. Cathy's mom always makes _____ cakes and we are really fond of those cakes.

- A) delicious B) hard
C) dry D) tasteless

4. I'd love to finish this tomato soup but I can't because it's too _____ for me.

- A) spicy B) tasty
C) hard D) awesome

5. Kevin : How much salt shall I add to the soup?

Emma : Just 2 _____, please. That is enough.

- A) mugs B) teaspoons
C) bowl D) knives

6. The lamb in a stew should cook _____. If you don't do so, the meat will be hard and tasteless.

- A) slowly B) differently
C) probably D) chilly

7. Kevin : What other ingredients do we need?

Alex : _____ flour. We need nothing else.

- A) About B) Only
C) Around D) Even

8. Chef : Are the ingredients _____? If they are, I'm going to begin cooking.

Tina : Yes, chef. They are on the table.

- A) quick B) only
C) sure D) ready

9. If you keep the cake _____ in the oven, it will burn. You don't want this.

- A) when B) too many
C) too long D) until

10. I don't think this tomato is fresh. It smells _____. We can't use it.

- A) horrible B) terrific
C) awesome D) jealous

11. Cooking lamb and vegetables on low heat for a long time is called _____.

- A) chef B) way
C) stew D) grater

12. Tina : I want to roast meat but I don't know anything about cooking.

Sally : Me, neither but we can ask Terry's mother. She is a / an _____ head chef.

- A) around B) evaluation
C) admiration D) expert

13. Sam : Would you like some more cake?

Amy : Just a _____, please. Thank you.

- A) cup B) mug
C) piece D) date

14. Jane : You're an excellent chef. What's your _____?

Julia : I always try to learn about new dishes and recipes.

- A) secret B) information
C) chance D) writer

15. While making pizza, you can put various kinds of vegetables and cheese on _____ of the dough.

- A) behind B) out
C) top D) about

16. The oil is too hot. If you are not _____, you can burn yourself.

- A) relaxed B) hard
C) laid-back D) careful

17. Cathy : Tom and I are going to the restaurant to _____ the new Italian dish. Fancy coming?

Scott : Sorry, maybe next time. I'm going to help my mother cook dinner.

- A) give B) choose
C) try D) know

18. When you are making "poğaça" dough, it should be _____, not hard because it will be tasteless.

- A) early B) soft
C) late D) kind

19. If you want to make potato salad, it's always a good idea to peel the _____ of the potatoes before boiling.

- A) fruit B) beans
C) skins D) tortillas

20. I'm crazy about meat döner, _____ I go to a restaurant twice a week to eat it.

- A) but B) and
C) because D) so

TEST 5 - VOCABULARY

1. Son : What are you doing?

Mom : I am _____ the tomatoes to put into the hamburgers.

- A) slicing B) moving
C) refusing D) asking

2. This stew _____ wonderful and it look delicious. I want to eat it now.

- A) waits B) gives
C) runs D) smells

3. Tina : How is your soup?

Amy : _____ delicious. Can I have some more, please?

- A) Probably B) Slowly
C) Absolutely D) Carefully

4. First, _____ the peppers with the rice mixture and then put them into a pan. Next, cook them slowly.

- A) grow B) crack
C) grate D) fill

5. James always eats _____ chicken but it's not very healthy. He should grill or roast them instead.

- A) cut B) sliced
C) fried D) relaxed

6. Our milk comes from a _____ daily. That's why, it is always fresh and tasty.

- A) library B) farm
C) police station D) pharmacy

7. Cem : I'm having a party this Saturday. Fancy coming?

Tom : Sure. That would be great. I'm going to _____ the soft drinks. Don't buy any. OK?

- A) bring B) leave
C) meet D) mean

8. Benny : Can you help me? I'm having _____ in moving the table because it's too heavy.

Jenny : Of course I can.

- A) invitation B) difficulty
C) everything D) instruction

9. After you take the cake out of the oven, _____ it to cool for a while because it will be more tasty.

- A) give B) tell
C) leave D) decide

10. Sam : You are making "cacik". How can I help you?

Rose : You can _____ the cucumbers.

- A) break B) burn
C) grate D) leave

11. If you want to have soft dough, _____ it slowly and well on a floured flat surface.

- A) burn B) own
C) stay D) knead

12. Tina : Are there any eggs? I'm going to make an omelet.

Jane : No there aren't any left. I used _____ of them to make a cake this morning.

- A) other B) all
C) even D) halfway

13. In order to make an omelet, first, you need to _____ 2 eggs, then heat some butter in a pan.

- A) crack B) become
C) knead D) think

14. I think I have kept the meat in the oven too long. It's _____ . Now, I can't serve it this way.

- A) both B) perfect
C) burned D) fresh

15. Ali : We don't have much time. Can you peel them _____ ? Guests will be here in an hour.

Jay : OK. I'll try to be faster.

- A) quietly B) seldom
C) probably D) quickly

16. Rose : I'm really hungry. Can I eat some cake, please?

Mom : Sorry. _____ until the dinner is ready. OK?

- A) Need B) Wait
C) Break D) Feel

17. Jim : Can you tell me how to make great dough?

Cem : Sure. First, you have to _____ flour, milk, 2 eggs and a little salt really well.

- A) burn B) wait
C) crack D) blend

18. First, bake the bread in the oven and then _____ it in fruit juice, especially orange juice, for 10 minutes. Serve it with cream. Yummy!

- A) soak B) melt
C) admire D) catch

19. Jill : What makes you _____ ?

Jim : Friends that lie to me make me really sad.

- A) cry B) attend
C) grate D) use

20. People use a _____ in order to keep the food, such as fruit or vegetables, fresh.

- A) oven B) cooker
C) grater D) fridge

TEST 6 - VOCABULARY

1.-25. sorularda verilen kelimenin yakın ya da e anlamısını seçin.

1. quickly

- A) slowly B) swiftly
C) hardly D) rarely

2. delicious

- A) terrible B) horrible
C) tasty D) tasteless

3. fridge

- A) refrigerator B) pot
C) cooker D) oven

4. allow

- A) let B) take
C) heat D) brush

5. horrible

- A) difficult B) hard
C) awful D) kind

6. cut thinly

- A) slice B) pour
C) serve D) roast

7. mix

- A) pour B) boil
C) shake D) blend

8. bake

- A) turn on B) take out
C) roast D) mash

9. perfect

- A) excellent B) terrible
C) national D) type

10. enjoy your meal

- A) give me the recipe B) it's ready
C) increase the heat D) bon appetit!

11. barbecue

- A) toast B) fry
C) grill D) fold

12. cooker

- A) oven B) fridge
C) grater D) bowl

13. stir

- A) shape B) cover
C) mix D) peel

14. flavour

- A) serve B) oven
C) taste D) plate

15. crack an egg

- A) drain an egg B) spread an egg
C) break an egg D) beat an egg

16. fine

- A) good B) awful
C) fast D) bad

17. stuffed

- A) burned B) filled
C) cool D) softened

18. immediately

- A) almost B) rarely
C) directly D) friendly

19. absolutely

- A) trendy B) definitely
C) continuously D) probably

20. dish

- A) fresh B) almond
C) meal D) lamb

21. prepare

- A) pour B) turn
C) absorb D) make ready

22. put

- A) melt B) place
C) take D) add

23. advice

- A) piece B) tip
C) spice D) waiter

24. yummy

- A) spicy B) horrible
C) ready D) delicious

25. cut an onion

- A) burn an onion B) chop an onion
C) wait an onion D) bake an onion