

**Градско такмичење из енглеског језика
за ученике 7. разреда основне школе**

НЕЛТА – Удружење наставника енглеског језика

Израда теста траје 60 минута.

Тест има 4 стране.

Израда теста почиње када то дежурни наставник најави.

Када почне израда теста, не можете постављати никаква питања.

Ако раније завршите, тест затворите и оставите на клупи.

Прочитајте пажљиво упутство за свако вежбање.

Good luck! 😊

Филозофски факултет
Ниш, 2016.

I Read the text and do the exercises a), b), c) & d).

Food Hygiene at Home

Preparing food

- 1 Bacteria spreading from one food to another is a major cause of food poisoning. This
2 can happen when raw food touches or drips onto ready-to-eat food, or when
3 chopping boards, utensils and people's hands have touched raw food.

Preventing bacteria spreading

- 4 To prevent bacteria from spreading, remember to do the following:
5 • always wash your hands before preparing food and after touching raw food,
6 especially raw meat;
7 • prepare raw and ready-to-eat food separately;
8 • if you have used a knife or chopping board with raw meat, do not use them with
9 ready-to-eat food (such as fruit, salad and cooked food) unless you have cleaned
10 them thoroughly;
11 • keep cloths, tea towels and hand towels clean and change them frequently.

Chilling food

- 12 Some foods need to be kept chilled to keep them safe, for example food with a 'use
13 by' date, food that you have cooked and will not serve immediately, or other ready-
14 to-eat food such as prepared salads.

Always remember to:

- 15 • put food that needs to be chilled in the fridge straight away;
16 • cool cooked food as quickly as possible and then put it in the fridge;
17 • store raw meat and chicken in a sealed box at the bottom of the fridge to prevent it
18 from touching or dripping onto ready-to-eat food;
19 • take extra care if you are preparing food for elderly people, babies, toddlers,
20 pregnant women or someone who is ill, avoid giving them eggs with runny yolks, or
21 foods that contain eggs that won't be cooked, for example homemade mayonnaise
22 and some types of ice cream, icing or mousse. This is because eggs can contain
23 harmful bacteria.

a) Choose the words closest in meaning to these words in the text:

0. Prepare (line 5)			
a) keep	<input checked="" type="radio"/> b) make	c) take	d) serve
1. Drips (line 2)			
a) makes	b) turns	c) leaks	d) covers
2. Utensils (line 3)			
a) towels	b) spices	c) dishes	d) surfaces
3. Thoroughly (line 9)			
a) carefully	b) firstly	c) complete	d) lightly
4. Store (line 16)			
a) prepare	b) keep	c) put	d) take
5. Toddlers (line 18)			
a) babies	b) small children	c) teenagers	d) adults

b) Explain the meaning or give synonyms of the words from the text:

0. raw (line 2)	not cooked
1. major (line 1)	
2. frequently (line 10)	
3. "use by" date (line 11)	
4. ill (line 19)	

c) Answer these questions:

1. What do we have to keep in mind if we want to stop bacteria from spreading?

2. Who do we have to take extra care of when preparing food?

3. What can cause food poisoning?

4. What must you do with raw meat when you put it in the fridge?

5. Why can eggs be sometimes dangerous?

d) Rewrite the sentences using the beginnings:

1. If you have used a knife or chopping board with raw meat, do not use them with ready-to-eat food.

You mustn't _____
_____.

2. To prevent bacteria from spreading, always wash your hands after touching raw meat.

If you _____
_____.

3. Always wash your hands before preparing food.

Your hands must _____
_____.

II Complete the recipe. Circle the correct answer in the table.

Shortbread Recipe

INGREDIENTS: 125 g butter; caster sugar; 175g plain flour

Not everyone loves 0 _____. But, everyone loves shortbread, 1 _____, and you can always surprise your friends with this specialty. Here's 2 _____ recipe that you might like.

Mix the butter and sugar together 3 _____ light and fluffy. Add the flour and stir for about five minutes. Empty the mixture onto a lightly floured board and knead until smooth. Roll the mixture into a 20cm circle and place it 4 _____ a greased baking sheet. Pinch the edges 5 _____ your fingers, prick all over with a fork and mark into eight portions. Dust with caster sugar and bake 6 _____ a preheated oven at 160 degrees for 40 to 45 minutes until pale golden in colour. If you were wondering how 7 _____ sugar you need, it is simple. If you prefer sweeter food, just add more sugar.

And finally, help yourself 8 _____ this great cake.

0.	<input checked="" type="radio"/> a) cooking	b) cook	c) cooked	d) cooks
1.	a) don't you?	b) isn't he?	c) don't they	d) isn't it?
2.	a) an	b) a	c) /	d) any
3.	a) before	b) because	c) until	d) to
4.	a) in	b) beside	c) onto	d) into
5.	a) at	b) with	c) by	d) /
6.	a) in	b) at	c) over	d) with
7.	a) much	b) many	c) few	d) /
8.	a) at	b) to	c) with	d) /

III Choose the right word from the list to fill in the gaps.

fast food	cookbook	recipe	dish
menu	bill	waiter	service
dessert	restaurant	order	tip

I really hate takeaways and (0) fast food. I prefer to go to a good (1) _____ that serves everything, including the (2) _____.

Sometimes, I like to (3) _____ something that I have tried at home.

When I cook at home, first I look up the (4) _____ in the (5) _____ and then I cook the (6) _____.

After that, I go to a restaurant, and when the (7) _____ comes to my table I ask for the (8) _____ and order what I have already cooked at home!

At the end of the evening, it's time to ask for the (9) _____ and, usually, if the (10) _____ has been good, it's a good idea to leave a (11) _____.

IV Read the text and do the task.

**Man spends six months and \$1,500
on making a sandwich completely from scratch**



One man's video documenting his six months spent making a sandwich from scratch has given an interesting look at how our food is produced.

Making a sandwich from scratch sounds like an incredibly boring theme for a viral video, but Andy George, the man behind the project took the idea to its logical conclusion. As well as growing the vegetables and killing the chicken that made up the filling of his sandwich, he harvested the grain, manufactured the flour and extracted the sea salt

from ocean water to obtain his ingredients.

He even produced his own butter and cheese for the sandwich (using milk that he got from a cow himself), in a process that took six months and \$1,500 overall.

Despite the huge amount of time, effort and money he put into this sandwich, it's obvious from the video that it tasted disgusting.

In a separate video, entitled [How Did the Sandwich Taste?](#), Andy himself admits that it's "Not bad."

"That's about it," he adds. "Six months of my life for 'not bad'. Yeah."

The other taste-testers are similarly disappointed, all of them sadly eating the experimental sandwich with a look of steely determination on their face.

Turns out that manufacturing food is fairly difficult.

Task: Imagine you are a reporter making an interview with Andy George. What would you ask him about this project? Make three Wh questions.

1. _____

2. _____

3. _____

Thanks for taking part in this competition!