

2019-2020 EĞİTİM ÖĞRETİM YILI 8.SINIFLAR İNGİLİZCE DERSİ  
UNIT 3 & IN THE KITCHEN – VOCABULARY TEST

Name-Surname: \_\_\_\_\_ Class:8/ \_\_\_\_\_

Number: \_\_\_\_\_

A) crack	B) chop
<b>1) PİŞİRMEK, Y. YAPMAK</b>	
C) cook	D) chef

A) kesmek	B) eklemek
<b>2) ADD</b>	
C) kırmak	D)tercih etmek

A) baking tray	B) strainer
<b>3) FIRIN TEPSİSİ</b>	
C) fork	D) teaspoon

A) sprinkle	B) grill
<b>4) KAYNA(T)MAK</b>	
C) squeeze	D) boil

A) chop	B) whisk
<b>5)KÜP KÜP DOĞRAMAK</b>	
C) fry	D) grate

A) f. kızartmak	B) dökmek
<b>6) ROAST</b>	
C) sıkmak	D) karıştırmak

A) milky	B) spicy
<b>7) YAĞLI</b>	
C) salty	D) fatty

A) add	B) grill
<b>8) KABUĞUNU SOYMAK</b>	
C) peel	D) knead

A) tablespoon	B) strainer
<b>9) SÜZGEÇ</b>	
C) blender	D) saucepan

A) tasty	B) salty
<b>10) LEZZETLİ</b>	
C) creamy	D) fatty

A) taste	B) mash
<b>11) ÇIRPMAK</b>	
C) spread	D) whisk

A) garlic	B) meatball
<b>12) HAMUR</b>	
C) dough	D) herb

A) recipe	B) homemade
<b>13) YEMEK TARİFİ</b>	
C) step	D) cuisine

A) frying pan	B) grater
<b>14) TENCERE</b>	
C) saucepan	D) oven

A) delicious	B) sour
<b>15) EKŞİ</b>	
C) various	D) yummy

A) process	B) ingredients
<b>16) İÇİNDEKİLER, MALZEMELER</b>	
C) preheated	D) mixture

A) bake	B) stir
<b>17) SÜZMEK</b>	
C) drain	D) dice

A) roll	B) dip
<b>18) ERİ(T)MEK</b>	
C) put	D) melt

A) spicy	B) yummy
<b>19) BAHARATLI</b>	
C) salty	D) honey

A) tarif	B) içindikiler
<b>20) STEP</b>	
C) adım, aşama	D) mercimek

A) bake	B) pour
<b>21) FIRINDA PİŞİRMEK</b>	
C) peel	D) burn

A) SPREAD	B) SPRINKLE
<b>22) SERVİS ETMEK</b>	
C) STEAM	D) SERVE

A) various	B) well-known
<b>23) BİLİNDİK, MEŞHUR</b>	
C) workshop	D) dish

A) sweet dreams	B) worth trying
<b>24)TATLIYA DÜŞKÜNLÜK</b>	
C) sweet tooth	D) high quality

A) share	B) knead
<b>25) YOĞURMAK</b>	
C) season	D) knead

A) dökmek	B) kızartmak
<b>26) POUR</b>	
C) hazırlamak	D) doğramak

A) First	B) After
<b>27) ÖNCE</b>	
C) Before	D) Finally

A) whisk	B) stir
<b>28) KARIŞTIRMAK</b>	
C) rinse	D) take part in

A) squeeze	B) roasy
<b>29) SIKMAK, SUYUNU ÇIKARMAK</b>	
C) grate	D) make pasta

A) next step	B) first step
<b>30) İLK ADIM/AŞAMA</b>	
C) second	D) finally

A) melt	B) cover
<b>31) EZMEK, PÜRE HALİNE G.</b>	
C) mash	D) heat

A) ilk aşama	B) sonra
<b>32) LAST STEP</b>	
C) son aşama	D) önce

A) chop	B) peel
<b>33) DOĞRAMAK</b>	
C) cut	D) dice

A) fatty	B) salty
<b>34) TUZLU</b>	
C) healthy	D) spicy

A) knife	B) basil
<b>35) TAKTİK, TÜYO, PÜF NOKTASI</b>	
C) tip	D) workshop

A) tablespoon	B) fork
<b>36) ÇATAL</b>	
C) oven	D) grater

A) cook	B) bake
<b>37) IZGARADA PIŞİRMEK</b>	
C) drain	D) grill

A) dessert	B) cup
<b>38) KASE</b>	
C) bowl	D) frying pan

A) crack	B) slice
<b>39) DİLİMLEMEK</b>	
C) melt	D) knead

A) peeler	B) fridge
<b>40) TABAK</b>	
C) spoon	D) plate

A) steam	B) peel
<b>41) BUHARDA PIŞİRMEK</b>	
C) prepare	D) season

A) serve	B) stir
<b>42) SERP(İŞTİR)MEK</b>	
C) spread	D) sprinkle

A) vegetable	B) mixture
<b>43) KARIŞIM</b>	
C) parsley	D) mince

A) garlic	B) onion
<b>44) SARIMSAK</b>	
C) herb	D) cucumber

A) seafood	B) mint
<b>45) NANE</b>	
C) soup	D) lentil

A) How much	B) How many
<b>46) NE KADAR SÜRE?</b>	
C) How long	D) How often

A) How often	B) What time
<b>47) NE TÜR....?</b>	
C) What kind of	D) How many

A) cuisine	B) recipe
<b>48) MUTFAK, Y.P.KÜLTÜRÜ</b>	
C) piece	D) tip

A) mash	B) whisk
<b>49) (YUMURTA) KIRMAK</b>	
C) chop	D) crack

A) spread	B) drain
<b>50) YAYMAK</b>	
C) rosat	D) mix

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