

2018-2019 EĞİTİM ÖĞRETİM YILI 8.SINIFLAR İNGİLİZCE DERSİ
UNIT 3 & IN THE KITCHEN – VOCABULARY TEST

Name-Surname: _____ Class:8/____ Number:____

A) crack	B) chop
1) PİŞİRMEK, Y. YAPMAK	
C) cook	D) chef

A) kesmek	B) eklemek
2) ADD	
C) kırmak	D)tercih etmek

A) baking tray	B) strainer
3) FIRIN TEPSİSİ	
C) fork	D) teaspoon

A) sprinkle	B) grill
4) KAYNA(T)MAK	
C) squeeze	D) boil

A) chop	B) whisk
5)KÜP KÜP DOĞRAMAK	
C) fry	D) grate

A) f. kızartmak	B) dökmek
6) ROAST	
C) sıkmak	D) karıştırmak

A) milky	B) spicy
7) YAĞLI	
C) salty	D) fatty

A) add	B) grill
8) KABUĞUNU SOYMAK	
C) peel	D) knead

A) tablespoon	B) strainer
9) SÜZGEÇ	
C) blender	D) saucepan

A) tasty	B) salty
10) LEZZETLİ	
C) creamy	D) fatty

A) taste	B) mash
11) ÇIRPMAK	
C) spread	D) whisk

A) garlic	B) meatball
12) HAMUR	
C) dough	D) herb

A) recipe	B) homemade
13) YEMEK TARİFİ	
C) step	D) cuisine

A) frying pan	B) grater
14) TENCERE	
C) saucepan	D) oven

A) delicious	B) sour
15) EKŞİ	
C) various	D) yummy

A) process	B) ingredients
16) İÇİNDEKİLER, MALZEMELER	
C) preheated	D) mixture

A) bake	B) stir
17) SÜZMEK	
C) drain	D) dice

A) roll	B) dip
18) ERİ(T)MEK	
C) put	D) melt

A) spicy	B) yummy
19) BAHARATLI	
C) salty	D) honey

A) tarif	B) içindikiler
20) STEP	
C) adım, aşama	D) mercimek

A) bake	B) pour
21) FIRINDA PİŞİRMEK	
C) peel	D) burn

A) SPREAD	B) SPRINKLE
22) SERVİS ETMEK	
C) STEAM	D) SERVE

A) various	B) well-known
23) BİLİNDİK, MEŞHUR	
C) workshop	D) dish

A) sweet dreams	B) worth trying
24)TATLIYA DÜŞKÜNLÜK	
C) sweet tooth	D) high quality

A) share	B) knead
25) YOĞURMAK	
C) season	D) knead

A) dökmek	B) kızartmak
26) POUR	
C) hazırlamak	D) doğramak

A) First	B) After
27) ÖNCE	
C) Before	D) Finally

A) whisk	B) stir
28) KARIŞTIRMAK	
C) rinse	D) take part in

A) squeeze	B) roasy
29) SIKMAK, SUYUNU ÇIKARMAK	
C) grate	D) make pasta

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

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

A) ilk aşama	B) sonra
32) LAST STEP	
C) son aşama	D) önce

A) chop	B) peel
33) DOĞRAMAK	
C) cut	D) dice

A) fatty	B) salty
34) TUZLU	
C) healthy	D) spicy

A) knife	B) basil
35) TAKTİK, TÜYO, PÜF NOKTASI	
C) tip	D) workshop

A) tablespoon	B) fork
36) ÇATAL	
C) oven	D) grater

A) cook	B) bake
37) IZGARADA PIŞİRMEK	
C) drain	D) grill

A) dessert	B) cup
38) KASE	
C) bowl	D) frying pan

A) crack	B) slice
39) DİLİMLEMEK	
C) melt	D) knead

A) peeler	B) fridge
40) TABAK	
C) spoon	D) plate

A) steam	B) peel
41) BUHARDA PIŞİRMEK	
C) prepare	D) season

A) serve	B) stir
42) SERP(İŞTİR)MEK	
C) spread	D) sprinkle

A) vegetable	B) mixture
43) KARIŞIM	
C) parsley	D) mince

A) garlic	B) onion
44) SARIMSAK	
C) herb	D) cucumber

A) seafood	B) mint
45) NANE	
C) soup	D) lentil

A) How much	B) How many
46) NE KADAR SÜRE?	
C) How long	D) How often

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

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

A) mash	B) whisk
49) (YUMURTA) KIRMAK	
C) chop	D) crack

A) spread	B) drain
50) YAYMAK	
C) rosat	D) mix

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