

2020-2021 EĞİTİM ÖĞRETİM YILI 8.SINIFLAR İNGİLİZCE DERSİ
UNIT 3 & IN THE KITCHEN – VOCABULARY TEST

Name-Surname: _____ Class:8/ _____

Number: _____

A) crack	B) chop
1) PIŞİRMEK, 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 PIŞİRMEK	
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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