NAME & SURNAME:_____

CLASS:_____ NUMBER:_____

8-

MARK:

Ünite -3

1	**çay kaşığı**			
	a) bean	b) step	c) have a sweet to	d) teaspoon
2	**pirinç**			
	a) mash	b) main	c) watermelon	d) rice
3	**yufka**			
	a) delicious	b) phyllo	c) soup	d) freezer
4	**süzmek**			
	a) drain	b) knead	c) mat	d) warm
5	**kaynatmak**			
	a) fish	b) phyllo	c) teaspoon	d) boil
6	**toz kırmızı biber**			
	a) unhealthy	b) cold	c) sprinkle	d) paprika
7	**yumurta**			
	a) egg	b) starch	c) whole	d) paella
8	**sıcak tutmak**			
	a) milk	b) keep warm	c) sheet	d) steam
9	**tepsi**			
	a) cheese	b) tray	c) pot	d) use
10	**şekillendirmek**			
	a) stir	b) shape	c) onion	d) lemon
11	**tuz**			
	a) serve	b) onion	c) put	d) salt
12	**yağ**			
	a) unhealthy	b) thin	c) oil	d) soup
13	**karabiber**			
	a) try	b) mint leaf	c) mince	d) black pepper
14	**bal**			
	a) pan	b) honey	c) rinse	d) set aside
15	**bıçak**			
	a) famous	b) bowl	c) knife	d) handful
16	**un**			
	a) flour	b) spice	c) cup	d) well-known
17	**tereyağı**			
	a) butter	b) warm	c) dish	d) cornstarch
18	**tencere**			
	a) season	b) pour	c) pot	d) steak
19	**kolay**			
	a) make it rest and	b) difficult	c) chicken	d) easy
20	**pişirme yöntemi**			
	a) way of cooking	b) piece	c) surface	d) vinegar
21	**kızartmak**			
	a) tortillas	b) raw	c) fry	d) mussel
22	**dökmek**			
	a) paprika	b) dough	c) pour	d) homemade
23	**yaprak**			
	a) dice	b) yeast	c) sheet	d) saffron
24	**sağlıksız**			
	a) bell pepper	b) season	c) chicken	d) unhealthy
25	**mutfak (yemek kültürü)**			
	a) greasy	b) surface	c) grill	d) cuisine
26	**kıyma**			
	a) mince	b) frying pan	c) starch	d) remove
27	**fırında pişirmek/çevirerek pişirmek (et, tavuk)**			
	a) roast	b) meat	c) pasta	d) dried
28	**birleştirmek**			
	a) whole	b) combine	c) fry	d) pan
29	**oklava**			
	a) oven	b) fry	c) parchment pape	d) rolling pin
30	**biftek**			
	a) serve	b) spoon	c) mash	d) steak
31	**tost**			
	a) toast	b) grape	c) butter	d) baking powder
32	**yüzey**			
	a) delicious	b) surface	c) mix	d) potato
33	**baharat**			
	a) teaspoon	b) dice	c) Tex-Mex	d) spice
34	**yemek**			
	a) main	b) warm	c) dish	d) starch
35	**sıcak**			
	a) squeeze	b) flat surface	c) hot	d) cornstarch
36	**parça**			
	a) toss	b) coconut	c) plate	d) piece
37	**üzüm**			
	a) grape	b) dish	c) temperature	d) tasty
38	**soğuk**			
	a) cold	b) slice	c) paprika	d) put
39	**çıkarmak**			
	a) greasy	b) remove	c) blend	d) use
40	**dolmalık biber**			
	a) meal	b) combine	c) bell pepper	d) cuisine
41	**bütün**			
	a) freezer	b) healthy	c) whole	d) mince
42	**sonraki adım**			
	a) following step	b) half	c) grill	d) syrup
43	**biber**			
	a) smooth	b) mixture	c) pepper	d) thin
44	**tanınmış**			
	a) shahi tukra	b) set aside	c) combine	d) well-known
45	**yağlı**			
	a) apricot	b) potato	c) brush the top	d) greasy
46	**karides**			
	a) saffron	b) prawn	c) yeast	d) hot
47	**serpmek**			
	a) heat	b) sprinkle	c) brush the top	d) marmalade
48	**altlık**			
	a) salad	b) mat	c) frying pan	d) spicy
49	**fırında pişirmek (unlu yiyecek)**			
	a) remove	b) tasty	c) put	d) bake
50	**kırmızı biber**			
	a) culinary art	b) chili pepper	c) sausage	d) tender