

*Приложение
к ОПОП по специальности
43.02.15 Поварское и кондитерское дело*

**ГОСУДАРСТВЕННОЕ АВТОНОМНОЕ ПРОФЕССИОНАЛЬНОЕ
ОБРАЗОВАТЕЛЬНОЕ УЧРЕЖДЕНИЕ
«СУРАЖСКИЙ ПРОМЫШЛЕННО-АГРАРНЫЙ ТЕХНИКУМ»**

КОМПЛЕКТ
контрольно – измерительных материалов
по оценке освоения итоговых образовательных результатов
общеобразовательной дисциплины

**ОГСЭ.03 Иностранный язык в профессиональной
деятельности (английский)**

Комплект контрольно – измерительных материалов составлен в соответствии с требованиями федерального государственного общеобразовательного стандарта к минимуму содержания и уровню подготовки по учебной дисциплине «Иностранный язык в профессиональной деятельности» по специальности СПО **43.02.15. Поварское и кондитерское дело**

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1. Паспорт комплекта контрольно-измерительных материалов учебной дисциплины «Иностранный язык»

1.1. Область применения контрольно-измерительных материалов

Контрольно-измерительные средства (КИМ) предназначены для контроля и оценки образовательных достижений обучающихся, освоивших программу учебной дисциплины «Иностранный язык»

КИМ включают контрольные материалы для проведения текущего контроля и промежуточной аттестации в форме тестовых работ.

КИМ разработан на основании:

- основной профессиональной образовательной программы по специальности 43.02.15. Поварское и кондитерское дело;
- программы учебной дисциплины «Иностранный язык в профессиональной деятельности»

1.2. Форма аттестации

Формой аттестации по учебной дисциплине «Иностранный язык» является дифференцированный зачёт.

2. Результаты освоения учебной дисциплины, подлежащие проверке

В результате освоения учебной дисциплины обучающийся должен **уметь**:

II Говорение:

1. вести диалог (диалог-расспрос, диалог – обмен мнениями, суждениями, диалог побуждение к действию, этикетный диалог и их комбинации) в ситуации официального и неофициального общения в бытовой, социокультурной и учебно-трудовой сферах, используя аргументацию и эмоционально-оценочные действия;

2. рассказывать, рассуждать в связи с изученной тематикой, проблемой прочитанных, прослушанных текстов; описывать события, излагать факты, делать доклады;

3. создавать словесный социокультурный портрет своей страны, стран изучаемого языка на основе разнообразной страноведческой и культуроведческой информации.

III Аудирование:

1. понимать относительно полный (общий смысл) высказывания на изучаемом иностранном языке в различных ситуациях общения;

2. понимать основное содержание аутентичных аудио- или видеотекстов познавательного характера на темы. Предлагаемые в рамках курса, выборочно извлекать из них необходимую информацию;

3. оценивать важность, новизну информации, определять своё отношение к ней.

IV Чтение:

1. читать аутентичные тексты разных стилей (публицистические, художественные, научно-популярные и технические), используя основные виды чтения (ознакомительное, изучающее, просмотровое, поисковое) в зависимости от коммуникативной задачи.

V Письменная речь:

1. описывать явления, события, излагать факты в письме личного и делового характера;

2. заполнять различные виды анкет, сообщать сведения о себе в форме принятой в стране, странах изучаемого языка;

3. использовать знания и умения в практической и профессиональной деятельности, повседневной жизни.

В результате освоения учебной дисциплины учащиеся должны **знать, понимать**:

1. значения новых лексических единиц, связанных с тематикой данного этапа и соответствующими ситуациями общения;

2. языковой материал: идиоматические выражения, оценочную лексику, единицы речевого этикета, перечисленные в разделе «Языковой материал» и обслуживающие ситуации общения в рамках изучаемых тем;

3. новые значения изученных глагольных форм (видо-временных, неличных), средства и способы выражения модальности; условия, предположения, причины, следствия, побуждения к действию;

4. лингвострановедческую, страноведческую и социокультурную информацию, расширенную за счет новой тематики и проблематики речевого общения;

тексты, построенные на языковом материале повседневного и профессионального общения, в том числе инструкции и нормативные документы по специальности

43.02.15. Поварское и кондитерское дело

2.1.В результате аттестации по учебной дисциплине осуществляется комплексная проверка следующих умений и знаний, а также динамика формирования общих компетенций:

Таблица 1.1

№ п/п	Название дидактических единиц по учебной дисциплине (из ФГОС знать и уметь)	Номер тестового задания	Номер заданий тестового задания
	Уметь: читать аутентичные тексты различных жанров и стилей.	№1-3	№ 1
	Уметь: применять основные правила грамматики	№ 1-3	№ 3,
	Знать: языковой материал, идиоматические выражения, оценочную лексику в рамках изучаемых тем.	№ 1-3	№ 1,2,
	Знать: новые значения изученных глагольных форм, основные грамматические правила и понятия.	№ 1-3	№ 3.
	Знать: значения новых Л.Е. в соответствии с изучаемой тематикой, этапом общения и ситуацией.	№ 1-3	№ 1,2,3.
	Уметь: понимать общий смысл высказывания.	№ 1-3	№ 1,2,3.

3.

3. Контроль и оценка освоения учебной дисциплины «Иностранный язык» по темам (разделам)

Формы контроля:

Практические задания

Устный опрос

Текущий контроль умения высказываться по предложенной теме

Контроль перевода текстов общенаучного и профильного характера.

Контроль упражнений на словообразование, словосложение, конверсии

Контроль высказываний по предложенной теме

Практические задания по аудированию

Аудирование с элементами языковой догадки

Просмотр учебных фильмов, беседа об увиденном и услышанном

Тестовый контроль рецептивных видов речевой деятельности (тесты на выбор правильного ответа, на восстановления логического порядка, на установление соответствий)

Контрольно-тренировочные упражнения на овладение лексическими единицами

Контрольно-тренировочные упражнения

Проверочная работа

Тест по фонетике

Тест по страноведению

Контроль чтения и аудирования текстов страноведческого характера

Устный и письменный контроль перевода текстов

Тесты по чтению

Методы оценки результатов обучения:

- накопительная система баллов, на основе которой выставляется итоговая отметка.

- традиционная система отметок в баллах за каждую выполненную работу, на основе которых выставляется итоговая отметка;

– мониторинг роста творческой самостоятельности и навыков получения нового знания каждым обучающимся

– результаты текущего контроля формируют результат итоговой аттестации по дисциплине.

3. Контроль и оценка освоения учебной дисциплины «Иностранный язык» по темам (разделам)

<p align="center">дидактические единицы по учебной дисциплине (из ФГОС знать и уметь)</p>	<p>Уметь: говорение -вести диалог (все виды) в различных ситуациях, сферах общения; -рассуждать, описывать, рассказывать, доказывать на основе изученных тематик.</p> <p>Знать: - значения новых Л.Е. в соответствии с изучаемой тематикой, этапом общения и ситуацией.</p>	<p>Уметь: аудирование - понимать общий смысл высказывания, содержание аутентичных аудио и видео текстов в основе тематики, оценивать их важность.</p> <p>Знать: лингвострановедческую, страноведческую и социокультурную информацию, расширенную за счет новой тематики.</p>	<p>Уметь: чтение -читать аутентичные тексты разных стилей, используя основные виды чтения, в зависимости от поставленной задачи.</p> <p>Знать: -тексты, построенные на языковом материале повседневного и профессионального общения.</p>	<p>Уметь: грамматика - применять основные правила грамматики как в устной, так и в письменной речи (в зависимости от времени, формы, обстоятельств)</p> <p>Знать: -новые значения изученных глагольных форм, основные грамматические правила и понятия.</p>	<p>Уметь: письменная речь -писать письма личного и делового характера -заполнять различные виды анкеты на основе форм принятых в стране(странах), изучаемого языка.</p> <p>Знать: -языковой материал: идиоматические выражения, оценочную лексику в рамках изучаемых тем.</p>
<p>Введение</p>	<p>Вводный контроль.</p>				
<p>Раздел 1:<i>Shopping – Покупки.</i></p>	<p>Тема. Самостоятельная работа по Л.М.</p>	<p>Прослушивание текста, выполнения задания по аудированному тексту.</p>	<p>Работа с текстовым материалом (с книгой, текстами).</p>	<p>Самостоятельная работа по Г.М (тест).</p>	<p>Вести беседу-диалог. Писать рассказ о походе в магазин, письменно описывать все виды магазинов и</p>
					<p>их плюсы и минусы.</p>

	Тестовое задание по теме № 1.				
Раздел 2: <i>At the restaurant – Вресторане.</i>	Тема. Диалог. Мини тест по лексике.	Прослушивание текста, выполнения задания по аудированному тексту.	Работа с текстовым материалом (с книгой, текстами).	Самостоятельная работа по Г.М (тест).	Рассказывать об особенностях ресторанов русской кухни, подаваемых блюдах и традициях.
	Тестовое задание по теме № 2.				
Раздел 3: <i>Meals in the USA and Great Britain – Как и что едят в США и Великобритании.</i>	Тема. Диалог. Аргументация. Тест по лексике.	Прослушивание текста.	Чтение текстов (книга, дидактический материал).	Самостоятельная работа по Г.М (тест).	Диалог. Рассказывать о традициях Британской кухни.
	Тестовое задание по теме № 3.				
Раздел 4: <i>Russian Cuisine – Русская кухня.</i>	Тема. Аргументация. Умение вести беседу. Словарная работа.	Прослушивание текста, выполнения задания по аудированному тексту.	Чтение текстов (книга, дидактический материал).	Самостоятельная работа по Г.М (тест).	Рассказывать об особенностях русской кухни, традициях и обычаях, национальных блюдах. Диалог.
	Тестовое задание по теме № 4.				
Раздел 5: <i>Cooking – Приготовление пищи.</i>	Тема. Диалог. Аргументация. Словарная работа.	Прослушивание текста, выполнения задания по аудированному тексту.	Чтение текстов (книга, дидактический материал).	Самостоятельная работа по Г.М (тест).	Рассказывать об основных этапах приготовления блюд, правилах безопасности и технике приготовления. Диалог.
	Тестовое задание по теме № 5.				

Раздел 6: <i>Cookerybook</i> – <i>Сборник кулинарных рецептов.</i>	Тема. Диалог. Аргументация. Мини-тест по изучаемой теме.	Прослушивание текста, выполнения задания по аудированному тексту.	Чтение текстов (книга, дидактический материал).		Написание рецептов.
	Тестовое задание по теме № 6.				
Раздел 7: <i>Service - Обслуживание.</i>	Тема. Аргументация. Умение вести беседу. Словарная работа.	Прослушивание текста, выполнения задания по аудированному тексту.	Чтение текстов (книга, дидактический материал).	Самостоятельная работа по Г.М (тест).	Мини-сочинение по теме. Диалог.
	Тестовое задание по теме № 7.				
Раздел 8: <i>My profession is a cook</i> – <i>Моя профессия повар.</i>	Тема. Аргументация. Умение вести беседу, монолог. Мини-тест по лексике.	Прослушивание текста, выполнения задания по аудированному тексту.	Чтение текстов (книга, дидактический материал).	Самостоятельная работа по Г.М (тест).	Рассказывать о своей профессии. Диалог.
	Тестовое задание по теме № 8.				
Раздел 9: <i>Healthy food</i> – <i>Здоровое питание.</i>	Тема. Аргументация. Умение вести беседу, монолог. Тест по лексике.	Прослушивание текста, выполнения задания по аудированному тексту.	Чтение текстов (книга, дидактический материал).	Самостоятельная работа по Г.М (тест).	Мини-сочинение по теме. Диалог. Рассказывать о том, что такое здоровое питание, и все его плюсы и особенности.
	Тестовое задание по теме № 9.				

4. Задания для оценки освоения дисциплины

Тестовое задание № 1 по теме «Shopping» - Покупки.

1. Прочитайте текст В1. Установите соответствие между заголовками А – F и пронумерованными абзацами текста 1-5. Используйте каждую букву только один раз. В задании есть один лишний заголовок.

1) There are many kinds of shops catering for needs of the population. You can go shopping to small food stores: the grocery store, liquor store, store of dairy products, butcher's, confectionery, candy store.

But I prefer to shop in large stores – supermarkets. Supermarkets sell more than just food. Many sell items for the car, household goods, cosmetics and cigarettes. Some even sell books, medicines and flowers.

2) In the meat aisle the customers can buy beef, pork, mutton, veal, poultry and game. There is always a rich choice of fish there: carp, pike, bream and sheat fish. There are much fresh-frozen fish: perch, cod and some other like pike-perch and sturgeon. There is herring, kipper and much tinned fish too. In the grocery aisle you can see all kinds of cereals: oatmeal, semolina, rice, buckwheat, millet, pearl barley. You can buy cooking soda, spices, flour, pea, potato flour, salt, oil, macaroni, vermicelli, noodles and some other products. Everything is sold in ready packets.

3) There is a huge variety of foods such as figs, beans, bitter herbs, olives, dates, almonds and other nuts. Just look at the tomatoes ripened and so full of flavor, the crates full of peppers, abergines and avocado. You will find fresh herbs, such as parsley and leaf coriander, as well as some more exotic vegetables – okra, fresh black-eyed beans and purple leafy artichokes, oranges, grapefruit and lemons, strawberries and black cherries, plums, apricots, peaches and nectarines, watermelon and melons, sweet seedless grapes and pinkish grapes. Don't miss the delicious green and purple figs. A lot of slithering silver fish makes an attractive in the market – red mullet, sea bream, sea bass and the delicious swordfish. You will also find octopus, squid and cuttlefish.

4) Here you can buy fresh, tinned and dried vegetables, fruits and greens. Juicy pears, apples, plums, grapes, oranges, tangerines, bananas, lemons and pineapples are sold in every season. In spring and summer the shop has a great variety of berries: strawberries, cherries, raspberries, black and red currants, gooseberries. In autumn and winter – red bilberries and cranberries and all year round you can have fruit and berry jam.

5) You can go to the dairy counter to buy milk products. There is always a wide choice of them: milk in bottles and packets, cream, kefir, sour cream, cheese, curds, cottage cheese, cream cheese, many kinds of yoghurt, margarine and butter. Most often eggs are sold in the dairy department too.

A. Confectionary.

D. Dairy department.

B. Different departments.

E. At the oriental market.

C. Green grocery.

F. At the supermarket.

2. Заполните пропуски словами из рамки (используйте каждое слово один

1	2	3	4	5
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раз).

Bargains, buy, ones, prices, are, offer, money, line, there, supermarkets, spend, different.

Shopping in the USA.

Americans love to shop. If they shop for small items like coffee and tea or big _____(1) like furniture, they _____(2) a lot of time and _____(3) in different stores. Many of them are smart shoppers, they compare _____(4), check the sales and look for _____(5). As they say, “a penny saved is a penny earned”.

In the USA you can do shopping at many _____(6) places.

Food is more expensive at the convenience stores, they are open 24 hours a day and you can shop there quickly. Usually you make your purchase without having to wait in _____(7). Many people do their weekly shopping at the large _____(8) near their home.

Supermarkets ____ (9) a wide variety of goods and services. You can get food, flowers, cosmetics, auto supplies, household items and even stamps ____ (10).

The oriental markets contains foodstuffs and delicacies that are unavailable at the supermarkets.

Some people buy most of the groceries at the oriental markets. You can get Vietnamese, Korean and other specialties there.

Some Americans often _____(11) fruit at the farmers markets. Farmers bring their fresh fruit and vegetables to this open-air markets several times a week. The prices _____(12) fairly reasonable and the produce is fresh.

3. Грамматика. Выберите правильную грамматическую форму.

1) Petehas ... smallfamily.

a) a b) an c) the d) –

2) They go to ... bed at 11 o'clock.

a) a b) an c) the d) –

3) My father is ... engineer.

a) a b) an c) the d) –

4) Here is ... large window.

a) a b) an c) the d) –

5) Bill Robins was ... very rich man.

a) a b) an c) the d) –

6) My uncle an office workers.

a) is b) will be c) am d) was

7) My working day at 7 o'clock.

a) begin b) begins c) began d) will began.

8) Last night he ... his face with soap and water.

a) wash b) washes c) washed d) will wash

9) Last week she ... a funny story about her pet.

a) write b) writes c) wrote d) will write

10. I think Nick ... for Moscow tomorrow.

a) leave b) leaves c) left d) will leave

Тестовая работа по теме №2 «Attherestaurant – В ресторане».

1. Прочитайте текст В1. Установите соответствие между заголовками А-Ф и пронумерованными абзацами текста 1-5. Используйте каждую букву только один раз. В задании есть один лишний заголовок.

1) There are two types of restaurants in the US. On the one hand there are fast food restaurants. On the other hand there are full service or proper restaurants. In this type of restaurants customers are served by the waiters. Here you will be offered a menu with a good choice of food and beverages.

2) If you want to eat on the run, you should go to a fast-food restaurant: McDonalds, “Russian Bistro”, or Pizza Hut. They are very popular now. The first Russian-Canadian restaurant McDonalds was opened in 1990. Nowadays there are a lot of them in our city and everyone has experienced the dishes here. The service is quick: you enter the restaurant, come up to the counter, make your choice, pay the money, take the tray with your dishes and occupy any vacant table. The menu card offers you single or double hamburgers, cheeseburgers, fillet of fish, fried crisp potatoes. For a drink, you can order cooling beverages – “Coca-Cola”, “Fanta”, “Sprite”, tea or coffee.

3) The Russian people have always been gourmets. Moscow famous restaurant were reborn in our time. One can again visit “Yar” or “Metropol”. Many new restaurants keep the old traditions of the Russian cuisine and hospitality. Each restaurants has its own specialities of the house. In European, American and oriental restaurants of Moscow homes and restaurants as a rule specializes in one of the national cuisines.

4) I spend a lot of time at the college, that’s why its necessary to have a snack time there. During the break I go to have lunch to our college canteen. It’s always full of people at this time. I go to the service counter and line up. There is self-service at our canteen. Sometimes it takes quite a lot of time to stand in the line and I have to gulp my lunch in five minutes. The choice of dishes in our canteen is rather rich, the quality of food and the prices are reasonable.

5) These sausages were first sold in the US in the 1860. Americans called them “dachshund sausages”, because they had the form of dachshunds – long and thick. They were sold at baseball games. The sellers put the hot sausages on buns and shouted: “Get your hot dachshund sausages!”

- | | |
|---|----------------------------------|
| A. National dishes. | D. Fast-food restaurants. |
| B. The most popular restaurants in Moscow. | E. School canteen. |
| C. Hot dogs. | F. Types of restaurants. |

2. Заполните пропуски словами, приведёнными ниже. Каждое слово используйте только один раз.

Does, alcohol, traffic, quickly, the, for, attention, drinking, slower, poor.

Alcohol.

Alcohol is perhaps _____(1) most widely used drug in our society. Unlike food, alcohol _____(2) not have to be designed. It affects a person very _____(3). It slows the brain and affects memory, self-control and _____(4). Body movements become _____(5) and muscle coordination is _____(6).

The widespread use of _____(7) has caused special problems not only _____(8) people who use it, but for society as well. About half of all the people killed in _____(9) accidents each year die because someone was driving after _____(10) too much.

3. *Составьте меню кафе, используя следующие названия продуктов и блюд.*

Breakfast: rice cereal, fried eggs, orange juice, boiled eggs, semolina, coffee, tea, porridge, bread and butter, apple juice, cornflakes, ham sandwich, cheese sandwich.

Lunch: vegetable cream soup, apple pie, boiled fish, sausages and stewed cabbage, boiled new potatoes, fried mushrooms, mashed potatoes, cheese, cold boiled meat, roast chicken.

Dinner: beef tea, chicken noodle soup, beef steak, crab salad, mixed green salad, rissoles, fried potatoes, mineral water, juices, fruit salad, veal chop, cucumber salad, boiled salmon.

Supper: scallop, cabbage salad, boiled meat, assorted fish, melon, ice-cream, mutton chop, coffee, watermelon, grapes, pears, roast chicken, tea, roast goose, assorted meat, fish salad,

Тестовая работа по теме №3 «Meals in the USA and Great Britain - Как и что едят в США и Великобритании».

1. Прочитайте текст В1. Установите соответствие между заголовками А-Ф и пронумерованными абзацами текста 1-5. Используйте каждую букву только один раз. В задании есть один лишний заголовок.

1) Many years the American people liked traditional big breakfast and diet of meat and potatoes. Usually they eat three times a day. For breakfast they have first juice, particularly orange one, then different kinds of cereal: cornflakes, oatmeal, cream of wheat and others or eggs, tea or coffee. Lunch is a quick meal for the most Americans. For lunch they have fast food: pizza, potato chips, McDonalds's food, sandwiches, hot dogs, hot corn, any kind of sweet gas water, fruit and salad.

2) There is no cuisine in the world about which there are as many jokes as there are about British cooking. Particularly the French are great in making jokes about British cuisine. For example, according to one French comic, hell is a place where the cooks are British. Or do you know why the British serve mint sauce with lamb? According to French food critics, mint must be the only plant not eaten by sheep.

3) English dinners are not so different from those anywhere else but there are few things worth mentioning. The English often warm the plates. Be careful not to burn yourself when you touch them. The food is often served up onto the individual plates by the hostess. If you are given more food than you can manage, you must tell your hostess about it. She will take some of it away before you have touched it. This is what you can say: "Oh, it looks delicious, but I'm afraid it is too much for me! I don't think I can manage all of it. I'm sorry".

4) The well-mannered American first cuts up all his meat, then places his knife down on the right of his plate, takes his fork in his right hand and with his fork lifts the food to his mouth. He will coffee half-way through his dinner before the pudding. The Englishman drinks his coffee after dinner. And of course, Americans are coffee-drinkers rather than tea-drinkers.

5) Tea is the national drink of the British. British imports about 20% of all the world's tea. It was introduced to Britain in 1657 by Catherine of Braganza, King Charles II wife and became so popular that special ships were designed to bringing it quickly from China. The British drink more tea than any other nation – about 4 kilos a head, or 1,650 cups of tea a year.

- | | |
|---------------------------------------|-------------------------------|
| A. Tea or coffee. | D. English dinner. |
| B. The national drink of the British. | E. British Cuisine. |
| C. Meals in England. | F. The manners of Englishman. |

2. Заполните пропуски словами, приведёнными ниже. Каждое слово используется только один раз.

Cook, of, and, also, drink, is, made, place, the, eat, are, wins, soup.

Irish Food.

Ireland _____(1) on the edge of Europe, with the Atlantic Ocean to its west. In the southwest _____(2) the island, the climate is influenced by the Gulf Stream.

Dublin is the home of Guinness and a very cool _____(3) for a short break.

It has one of _____(4) youngest population in Europe and one that is well-traveled so the culinary influences _____(5) international. You can _____(6) excellent cheese, Japanese and Mediterranean cuisines.

There are plenty of oysters, lobsters _____(7) scallops from the West Coast, world-class beef and some of the sweetest lamb you have ever eaten,

Irish farmhouse cheese regularly _____(8) awards internationally.

Bread is tasty. Soda bread is _____(9) daily in many household. Wheaten bread – another name for brown soda bread – is _____(10) favorite.

The Irish people make _____(11) with garden vegetables or wild foods. They also like to _____(12). Irish stew or beef casserole, a hearty main course, served with potatoes. There are hundreds of places to eat and to _____(13) a bottle of excellent wine and a cup of good coffee in the city of Dublin.

3. *Выберите правильный вариант ответа, в соответствии с грамматическим правилом.*

- 1) He ... newspapers tomorrow.
a) read b) reads c) will read d) is reading
- 2) I busy next week.
a) be b) was c) will be d) have been
- 3) Heon the TV to watch cartoons yesterday morning.
a) turn b) turned c) will turn d) turns
- 4) Kate dinner every day.
a) cooks b) cook c) will cook d) cooked
- 5) We To bed at 11 o'clock.
a) go b) goes c) went d) will go
- 6) The days in summer are ... than in winter.
a) long b) longer c) the longest
- 7) Your car is ... in our town.
a) expensive b) the most expensive c) more expensive
- 8) She is a very girl.
a) beautiful b) more beautiful c) the most beautiful
- 9) It is Than EiffelTower.
a) high b) higher c) the highest d) more high
- 10) This is the man I have ever known.
a) clever b) cleverer c) cleverest d) more clever

Тестовая работа по теме №4 «Russian cuisine – Русская кухня».

1. *Прочитайте текст В1. Установите соответствие между заголовками А-Ф и пронумерованными абзацами текста 1-5. Используйте каждую букву только один раз. В задании есть один лишний заголовок.*

1) Russian cuisine is rich and varied. There is a big choice of appetizers, soups, hot and dessert dishes. Soup makes an important part of Russian meal. The traditional Russian soups are shchee (fresh cabbage meat shchee, sauerkraut shchee, shchee Petrovskie), borsch, rassolnik, meat and fish solyanka, ukha, mushroom soup and soup in season – okroshka and cold beetroot soup. No two recipes are the same for borsch and shchee.

2) As for drinks, Russian cuisine offers you its original beverages: kvas and zbiten, and a lot of different fruit and berry beverages. Kvas is a beverage made from rye bread and water fermented by yeast. There is a lot of sorts of kvas, kvas with mint, beetroot kvas, kvas with horseradish and a lot of others. Zbiten is an old Russian beverage made from kvas, cognac or vodka, honey, tea and spices.

3) Many Russian desserts are prepared with fruits and berries, for example, baked apples with vanilla and vodka sauce or apples baked with honey. Also popular are forest berries with whipped cream: homemade curds with berries, fruits, honey and whipped cream: cranberry kissel with ice-cream and raspberry liqueur.

4) According to Russian tradition, a meal begins with the appetizers, for example, a variety of salted, fermented and pickled cucumbers, cabbage and mushrooms, also soaked apples and cowberry to be followed by cold dishes. Also popular are soaked cranberry and marinated garlic. The routine feature of any Russian feast is the Oliver salad. It consists of potatoes, green peas and cold veal or chicken and dressed with mayonnaise. More than a century ago a Frenchman by the name of Oliver kept the Hermitage Restaurant in Moscow. He was the author of this salad.

5) Pelmeni is another specialty of Russian cookery, which has its history. Under the Mongol yoke pelmeni became established in Siberia and the Urals and gradually spread on all the territory of Russia. Nowadays there is a great number of recipes and variety of them. Traditional mixture of beef, pork, and elk is used to make minced meat. It is interesting that the whole ceremony of making pelmeni exists in the villages of Siberia. The traditional form is ear-shaped, but they come in all shapes from square to tringles.

- | | |
|---------------------------|---|
| A. Potato. | D. Russian desserts. |
| B. Russian drinks. | E. Traditional Russian dishes. |
| C. Pelmeni. | F. Specialties of Russian Cuisine. |

2. *Назовите следующие блюда.*

- 1) This soup is served cold and has dark red colour.
- 2) It is a sort of dry granulated cream cheese.
- 3) They are small ring-shaped crackers.

- 4) This soup is served cold, its base is kvas.
- 5) This sour-milk product is made from baked milk.
- 6) They are made from dough and different kinds of filling and are cooked in boiling water.
- 7) It is a many-layered cooked semolina with layered of jam and baked-milk skin.
- 8) This kind of salad is called "Russian salad" all over the world, but the Russians call it with butter.
- 9) You can't spoil it with butter.

3. *Выберите правильный вариант ответа, в соответствии с грамматическим правилом.*

- 1) My husband taught his son ... he knows.
a) something b) anything c) nothing d) everything.
- 2) Mother is cooking dinner
a) on b) in c) into
- 3) I saw many people the platform waiting for the train.
a) on b) in c) into
- 4) There are many people ... the park today.
a) on b) in c) into
- 5) Put the book ... the bag.
a) on b) in c) into
- 6) Both children and grown-ups ... fond of sports.
a) are b) am c) was d) will be
- 7) Yesterday he chess with his friend.
a) play b) played c) will play d) have played
- 8) You ... to the south next summer.
a) go b) went c) will go d) have gone
- 9) He ... last summer in the country.
a) spend b) spent c) will spend d) spends
- 10) My granny Bread and butter tomorrow.
a) buy b) buys c) bought d) will buy

Тестовая работа по теме №5 «Cooking–Приготовление пищи».

1. *Заполните пропуски словами, приведёнными ниже. Каждое слово употребляется только один раз.*

There, are, table, is, measurements, groceries, measured, a, gallon, sweets, weighs, pears.

Weights and Measures.

English weights and measures are very difficult to ___(1) for a foreigner.

For general use the smallest weight is 1 ounce and there ___(2) 16 ounces in a pound. The English buy ___(3) tobacco and sometimes cigarettes by the ounce while most ___(4) or fruit, such as apples ___(5), strawberries, by the pound, half-pound or quarter-pound.

Fourteen pounds ___(6) 1 stone. The English always give people's weight in stones and pounds. For example, a man ___(7) 11 stones 9lbs.

112 lbs make up 1 hundredweight and ___(8) are 20 hundredweights in a ton.

Liquids are ___(9) in pints, quarts and gallons. There are 2 pints in a quart and 4 quarts in a ___(10).

Finally, for length the principal ___(11) are inches, feet, yards and miles.

The easiest way to remember them, perhaps, is a little ___(12) like this: 12 inches – 1 foot, 3 feet – 1 yard.

2. *Пронумеруйте в правильном порядке этапы приготовления жареного цыплёнка.*

Heat the oil in a frying pan.

Brown on one side. Turn chicken with a spatula.

Cook the onions in oil until soft. Add chicken.

Cut the chicken into pieces. Chop the onion.

Brown on the other side.

3. *Выберите правильный вариант ответа, в соответствии с грамматическим правилом.*

1. He ... a shower in the bathroom now.

a) takes b) is taking c) took d) has taken

2) They the Hermitage last week.

a) go b) went c) are going d) were going

3) At 8 o'clock yesterday I my homework.

a) do b) did c) am doing d) was doing

4) Tomorrow at 5 o'clock my friends ... to the cinema.

a) was going b) is going c) were going d) will be going

5) Ann ... the piano now.

- a) was playing b) is playing c) were playing d) will be playing
- 6) Yesterday at this time we
a) was sleeping b) is sleeping c) were sleeping d) will be sleeping
- 7) We TV when you came home.
a) was watching b) are watching c) were watching d) will be watching
- 8) We to my parents next week.
a) will go b) go c) went d) are going
- 9) Tomorrow at 4 o'clock my friends grammar test.
a) are writing b) was writing c) is writing d) will be writing
- 10) Yesterday the whole night he interesting book.
a) is reading b) was reading c) were reading d) will be reading

Тестовое задание № 6 по теме «Cookerybook – Сборник кулинарных рецептов».

1. Прочитайте и переведите в соответствии со всеми лексическими и грамматическими тонкостями рецепт.

Turkey Burger

Ingredients:

1. 85 g. lean ground turkey.
2. 1 tbs instant minced onion.
3. 1 tbs diced celery.
4. ¼ tsp rosemary or dill weed.
5. Salt and pepper to taste.
6. 30 g. sliced low-fat mozzarella cheese.
7. ½ hamburger bun.
8. 2 tsp prepared mustard.
9. 1/3 cup sliced, tightly steamed mushrooms.
10. 2 slices each cucumber and tomato.
11. Lettuce leaf.

Directions:

1. In a small bowl mix turkey, onion, celery, rosemary, salt and pepper.
2. Shape into a patty and cook in a non-stick skillet, turning to brown both sides. Cook until done, about 10 min.
3. Top with cheese and place under broiler or in microwave until cheese melt.
4. Spread bun with mustard and cover with mushrooms.
5. Place burger on top of mushrooms.
6. Garnish with cucumber, tomato slices and lettuce.

Note: This is also great with ground chicken. To make your own, take boned, skinned chicken pieces and grinded to desired consistency in the food processor.

2. Заполните пропуски словами из рамки (используйте каждое слово один раз).

Weight, chocolate, grows, markets, plant, fruits, condition, especially, source, this.

Cacao

The cacao is a tropical _____(1) that originated in Central and South America. It _____(2) to a height of 5 to 8 m. The _____(3) are pods that are oblong and oval in shape and 15 to 20 cm long. The pods _____(4) 500 – 600 g. Each pod contains about 40 to 50 beans arranged in five rows.

The natives, _____(5) the Mayas and Aztecs, used the cacao beans a _____(6) of food and beverages and also as a means of exchange, buying with it necessities in the _____(7) throughout the region.

_____ (8) is a useful source of energy. A cup of _____(9) precious beverage would put a man in _____(10) to make a whole day's march without the need for other food.

3. *Придумайте и запишите свой собственный рецепт, или же опишите способ приготовления вашего любимого блюда.*

Тестовое задание № 7 по теме «Service – Обслуживание».

1. Прочитайте текст В1. Установите соответствие между заголовками А – F и пронумерованными абзацами текста 1-5. Используйте каждую букву только один раз. В задании есть один лишний заголовок.

1) The menu is a listing of the items the food service establishment has for sale. The menu is an important component of food service operations. Without a menu the customers will not know what their choice is for dishes to order. The menu creates an image of the establishment. It should be in harmony with the type of the food service establishment. For example, fast—food or quick-service restaurants offer a limited number of menu items but they sell these items in large quantities.

2) The menu is generally designed by the chef of the restaurant. The structure of the menu is usually based on following courses: starters, soups, entrees, main courses, desserts. When a chief design a menu, he/she usually starts with the main course and then plans the other courses.

3) Your choice of wines will depend on the type of dinner you organize and the tastes of your guests. Basic overall rules to choose your wine. Entrée: generally accompanied with dry white wine or rose. Main course: 1) red wine for red meat, light red wine for white meats. 2) dry white wine for fish or seafood. 3) on a general base, fresh and light red wine goes with everything. 4) rose is not considered as top wine but it is good and fresh for casual meals when it is hot. Cheese: red wine, preferably full-bodied with powerful cheese flavors. Dessert: sweet white wine.

4) Position the glasses so that the guest will be able to reach each without having to manoeuvre around any of the other glasses at his place. Which glasses go with what drinks? Each type of wine needs a particular type of glass to bring out the special bouquet/ It is a brandy glass, a red wine glass, a white wine glass, a tall champagne glass, a low champagne glass, a martini glass.

5) Setting a table must begin with good preparation and organization. Check carefully for the perfect cleanliness of dinnerware, silverware and stemware. Appetizers, soups and salads are set in place on top of a service plate that remains until it is replaced by the main entrée dinner plate. Napkins are never placed on the service plate, but are traditionally placed to the left. The service plate determines the position of the utensils. They are arranged from the inside out. The dinner knife is on the right side with the edge to the inside, then goes the fish knife.

A. The types of forks.

D. The structure of menu.

B. Menu.

E. Setting the table.

C. The type of glasses.

F. The main rules of choose wine.

1	2	3	4	5

2. *Подберите к словам из левой колонки их значение из правой.*

- | | |
|----------------|---|
| 1. utensil | a. list of ingredients and directions to make a food. |
| 2. ingredients | b. something you add to make food taste better. |
| 3. recipe | c. kitchen items you use to cook with |
| 4. seasoning | d. items you combine to make a certain kind of food. |
| 5. kitchen | e. you put the tea cup on it. |
| 6. saucer | f. you put plates with food on it. |
| 7. tray | g. room where you cook food and wash the dishes. |

1	2	3	4	5	6	7

3. *Заполните пропуски словами, приведёнными ниже. Каждое слово используйте один раз.*

Put, soup, spoon, tablecloth, dessert, in, cooks, cutlery, ready, forks, plates.

Receiving Guests.

When we have visitors _____(1) our house, I usually lay the table and mother _____(2) dinner. First, I spread the ____ (3). I take out of the cupboard all the _____(4) – knives, forks and spoons.

I put the knives and the _____(5) on the right-hand side and the _____(6) on the left, except the spoons and the forks for _____(7), which I put across the top.

Before each guest I _____(8) the service plate. On the left of each guest I put wine glasses. Then I put the napkins to the left of the service _____(9) and I am _____(10) for the guests to come in.

Тестовая работа по теме №8 «My profession is a cook – Моя профессия повар».

1. Устная тема «My profession is a cook» (Тема «Моя профессия – повар»).
2. Устная тема «My opinion» («Мой выбор»).
3. Устная тема «Why do I choose this profession? » («Почему я выбираю эту профессию?»)
4. Устная тема «The cook is the most useful profession» («Повар – самая полезная профессия»).

Тестовое задание № 9 по теме «Healthyfood – Здоровое питание».

1. Заполните пропуски словами, приведёнными ниже. Каждое слово используется один раз.

Our, as, fruit, minerals, heart, is, food, chips, too, vitamins, for, of.

Good Food.

What ____ (1) good food? Is it food that is good ____ (2) you or food that tastes good? Nutritionists say we eat ____ (3) with too much salt, too much sugar and ____ (4) much oil. They also say that many of ____ (5) serious health problems, such as cancer, diabetes and ____ (6) diseases, are directly affected by diet. Most problem food contains large quantities ____ (7) salt, sugar and oil and very few ____ (8) or minerals. That includes food such ____ (9) potato ____ (10), doughnuts and cookies.

Instead of this “junk” food, nutritionists suggest that we eat more fresh ____ (11) and vegetables, which are naturally low in sodium and oil and contain lots of vitamins and ____ (12)

2. Из слов, данных в левой и правой колонках, составьте названия продуктов питания или кухонной утвари.

- | | |
|-------------|-----------|
| 1. tin | a. dog |
| 2. cork | b. pan |
| 3. spring | c. pie |
| 4. frying | d. opener |
| 5. sour | e. box |
| 6. apple | f. form |
| 7. hot | g. pepper |
| 8. cream | h. cheese |
| 9. dry | i. radish |
| 10. cookery | j. screw |
| 11. sponge | k. book |
| 12. cayenne | l. cream |
| 13. horse | m. cake |
| 14. pepper | n. wine |

3. Раскройте скобки в правильной форме

Two years ago, I 1. _____ (hire) by an American bank. I 2. _____ (receive) a letter from the head of the bank. That 3. _____ (start), “Dear Nick, I 4. _____ (be pleased) quite that you 5. _____ (decide) to join us”. That “quite” 6. _____ (depress) me. Then I 7. _____

(discover) that in American English “quite” sometimes 8. _____ (mean) “very”, whereas in British English it 9. _____ (mean) “fairly”.

1	2	3	4	5	6	7	8	9

5. Дифференцированный зачёт.

Время выполнения 45-90 минут.

Задания:

- 1) Прочитайте и переведите текст письменно
- 2) Выполните после текстовые упражнения
- 3) Составить словарь профессиональных терминов 10 слов и выражений

Рекомендации по выполнению задания по чтению и переводу текста профессиональной направленности.

Этапы работы:

1. Полностью прочитайте текст и уясните его смысл.
2. Повторно прочитайте текст с использованием рабочих источников информации.
3. Сделать черновой перевод, работая последовательно над логически выделенными частями текста.
4. Отредактировать получившийся текст, обращая внимание на смысл, стиль, единообразие и логику изложения.

Выполняя технический перевод, стоит помнить, что:

- если мысль можно выразить по-разному, надо выбирать самый простой и лаконичный вариант;
- с заголовком следует работать в последнюю очередь, ведь в нем заключена суть текста;
- названиям и терминам необходим строгий, однозначный перевод.

Критерии оценивания чтения:

При оценке чтения учитываются следующие критерии:

- свободное чтение вслух;
- соблюдение правил чтения;
- умение выделить опорные смысловые блоки в отрывке;
- выделения логических связей в отрывке;
- соблюдение интонационного рисунка, свойственного иностранному языку.

За каждый из критериев 1 балл. Итого 5 баллов.

Критерии оценивания письменного перевода

Письменный перевод оригинального специализированного текста с иностранного языка на родной является эффективным способом контроля полноты и точности понимания.

При оценке письменного перевода учитываются следующие критерии:

- научный стиль перевода;
- точность и эквивалентность перевода;
- свободное владение профессиональной терминологией;
- соблюдение всех структурно-грамматических категорий при передаче информации.

В соответствии с уровнем выполнения задания может получить следующее количество баллов:

- 5 баллов – соответствие вышеперечисленным критериям в полном объеме;

4 балла – научный стиль не выдержан, основные структуры текста переданы частично;

3 балла – языковые средства использованы некорректно, нарушена логическая последовательность перевода, потеряно структурно-семантическое ядро текста;

2 балла – не соблюдены основные критерии, студент не имеет достаточного знания лексического материала по специальности.

Критерии оценивания послетекстового задания:

3 балла – выполнено 90 - 100% от всего задания

2 балла – выполнено 80 - 90% от всего задания

1 балл – выполнено 70 - 80% от всего задания

0 баллов - выполнено меньше 70%

Критерии оценивания лексического задания:

Каждый термин оценивается в 1 балл, максимальное количество баллов – 10.

Общее оценивание

По заключению проведения испытания количество баллов выставляется с учетом вышеперечисленных критериев и выводится средний балл по 4-х балльной системе:

21 - 23 баллов – "отлично"

17 - 20 баллов – "хорошо"

13 - 16 баллов – "удовлетворительно"

Ниже 12 баллов – "неудовлетворительно"

Вариант 1.

1. Прочитайте и переведите текст, выполните задания.



The Greeks have Mediterranean eating habits with a diet of fresh fruit, vegetables, meat, fish, cheese and olive oil. The herbs and spices used are oregano, mint, garlic, onion, dill and bay leaves. Lunch is the main meal with meze, traditional Greek starters like grilled octopus, olives, aubergine or goat's cheese salad. Food is usually served with bread and dips such as taramosalata, made of fish roe, or tzatziki, made of yoghurt and cucumber and accompanied with a glass of red wine. This is followed by main courses such as moussaka, made with aubergines, lamb and cheese, or souvlaki, skewered meat cooked in a traditional way, grilled on an open fire. Other cooking techniques include frying, sauteing, boiling, baking and roasting.

2. Заполните таблицу

Factfile on _____ food.

Typical meal: meze, dips, bread and a main course.

Spices/souses/dips: _____

Traditional cooking technique/pot: skewered meat, grilled on an open fire.

Habits _____ and
customs: _____

Typical
dishes: _____

Typical
drinks: _____

Вариант 2.



1. Прочитайте и переведите текст.

Mexicans love to eat together. Traditional Mexican cuisine is hot and spicy, with chilli and garlic and herbs like oregano. A central ingredient is corn to make tortilla, a type of flatbread. Tortillas can be fried and filled with meat, fish, vegetables, beans and cheese to make enchiladas. They are often served with a spicy tomato sauce called salsa, sour cream, or an avocado dip called guacamole. Mexicans also eat a lot of rice and sweet potatoes and it is the birthplace of chocolate! Mexican beers and fresh fruit juices are popular drinks. Cooking methods include grilling, frying and boiling, but they also have a more traditional technique of slow cooking marinated meat over an open fire known as barbacoa. It is easy to see where the word 'barbecue' came from.

2. Заполните таблицу.

Factfile on _____ food.

Typical

meal:

Spices/souses/dips: _____

Traditional cooking technique/pot: barbacoa.

Habits

and

customs: _____

Typical dishes: enchilada.

Typical

drinks: _____



Вариант 3.

1. Прочитай и переведи текст.



Chinese cuisine is popular and varied, reflecting China's different regions. A typical Chinese meal includes several dishes, with a balance of meat, fish or tofu, combined with vegetables and served with rice or noodles. Tasty sauces like soy, oyster or yellow bean and a combination of spices such as ginger, garlic, cloves and peppers, create unique flavors. Meals usually end with a cup of green tea. The Chinese believe in the philosophy of opposites, yin and yang. This is evident in the food with many hot and cold, spicy and mild, and sweet and sour dishes, such as sweet and sour pork. Cooking techniques include steaming, boiling and stir-frying in very little oil using a wok, a traditional deep frying pan. People eat food with wooden sticks called chopsticks.

2. Заполните пропуски.

Factfile on _____ food.

Typical

meal:

Spices/souces/dips: ginger, garlic, cloves and peppers, soy, oyster, yellow bean sauce.

Traditional cooking technique/pot: barbacoa.

Habits

and

customs: _____

Typical

dishes:

Typical drinks: green tea.

Вариант 4.

1. Прочитайте и переведите текст.

Indian meals are based on rice and curry, a dish of meat, fish or vegetables cooked in a spicy sauce. Common spices are chilli, cumin, turmeric, ginger, coriander and garlic, while dips include mango chutney, lime pickle and raita, made of yoghurt and cucumber. There are many vegetarian dishes too, because Hindus, the main religious group in India, do not usually eat meat. Indian food is traditionally eaten by hand and accompanied by different kinds of flatbread such as naan, baked in a tandoori, a traditional hot clay oven, where you also cook the famous dish, tandoori chicken. Indians love drinking masala chai: tea leaves, spices and milk boiled together to make a very sweet drink. Lassi is also a popular drink, combining yoghurt, milk, fruit and spices.



2. Заполните пропуски.

Factfile on _____ food.

Typical

meal:

Spices/souses/dips:

Traditional cooking technique/pot: _____

Habits and customs: often vegetarian, eat by hand.

Typical dishes: tandoori chicken.

Typical

drinks:



Вариант 5.

1. Прочитайте и переведите текст.

I've always liked food. I was slim when I was young. However, when I was 40 I was very overweight and I didn't have much energy. My doctor gave me lots of information about diets and exercise, but it was very complicated. Then I read about it in the newspaper. It's very simple. You eat only one meal a day - in the evening, so I don't eat breakfast or lunch. However, for dinner in the evening you can eat as much as you like.

So, a normal dinner for me is a big piece of grilled fish or a really big steak with a medium-sized bowl of pasta or a couple of baked potatoes, and a lot of vegetables or salad. I often have one or two fried eggs with that. Then I have desserts - some fruit or a big slice of apple pie. After that I have some cheese with several biscuits and a couple of glasses of wine, too.

I have dinner at 9 o'clock, so when I go to bed I feel very full. However, I always sleep well.

I started the diet a few months ago. It was very hard at first. I felt very hungry by midday and I wanted a biscuits or a sandwich, but it's OK now. I don't have any snacks and I just drink a lot of water during the day. And it works. I've lost 20 kilos. I've got more energy, too, so I feel great.



2. Прочитайте текст, выберите верный вариант ответа.

1. What is the basic rule of the diet?
 - a) You eat a little but often
 - b) You don't eat anything on one day a week
 - c) You only eat one meal a day
2. When does he eat?
 - a) in the evening
 - b) every four hours
 - c) in the morning

Вариант 6.

1. Прочитайте и переведите текст.

Kitchen design may vary according to the following things: the food outlet location, the type of customer, the number of covers, the menu, the service and the number of staff. However, the organization of every kitchen should always follow two basic rules: a linear production line, so that there is a logical progression from preparation to service to improve efficiency, and a separation of processes, to avoid contact between raw materials, packaging, leftovers and kitchen waste, which can lead to contamination.

Therefore, the kitchen should be in a strategic point, between the storage areas and the restaurant, so that raw materials are conveniently stored and final dishes are served quickly to customers. Access to storage premises should be easy for vehicles carrying goods and waste from outside, but totally separate from food preparation areas. Storage premises should cover the smallest possible area to avoid wasting space and to ensure the regular supply of raw materials. Inside the kitchen, space is divided according to the type of activity carried out in different areas. Each area (or specialist station) is equipped and located to communicate with the other areas. For example the cold preparation section, the area where raw materials are prepared, must be near the cold storage rooms, where perishable goods are stored. Next to this, you usually find the storeroom, where equipment and non-perishable goods are stored. Whereas the main kitchen or hot dish section, where hot food is prepared, must be directly connected to the service area, where orders are placed and waiting staff collect food. This in turn must be near the dishwashing area, where dishes, pots and pans are washed and stored.



2. Соедините названия частей кухни с их назначением.

1) The main kitchen is ...

- 2) The cold preparation section is ...
- 3) The service area is ...
- 4) The storeroom is ...
- 5) The cold storage room is ...
- 6) The dishwashing area is ...
 - a) where equipment and non-perishable goods are stored.
 - b) where dishes, pots and pans are washed and stored.
 - c) where hot food is prepared.
 - d) where orders are placed and waiting staff collect food.
 - e) where perishable goods are stored.
 - f) where raw ingredients are prepared.



Вариант 7.

1. Прочитайте и переведите текст.



How much do you know about the history of some of your favorite foods? Do you know when people in England started cooking curry dishes? Do you know in which country pizzas or hamburgers were first made? The facts might surprise you.

Many people think the English found out about curry from people in India in the 1600s. In reality, wealthy English people were eating dishes made with curry spices hundreds of years before British ships traveled to India. Cooks of wealthy English families during the time of King Richard I were making curry dishes, and in fact, the word “curry” can be found in an English language cookbook as far back as 1377.

As for pizza, this dish was probably first made in Persia (what is now Iran). The Persians were eating round, flat bread with cheese in the 500s. That was nearly 1,000 years before pizza caught on in Naples, Italy! Finally, let’s look at the truth behind hamburgers. Many people think hamburgers are an American food. However, according

to some stories, hamburgers came from Hamburg, Germany. A German named Otto Kuasw created the first hamburger in 1891. Four years later, German sailors introduced hamburgers to Americans. Where foods come from isn't nearly as important as how they taste; as long as they are delicious! So, go get some of your favorite food and dig in.

2. Выберите правильный вариант ответа.

1. What is the main idea of this reading?
a) Curry was created in England. b) There are many foods that help your body.
c) People created fast food long ago. d) Some facts about foods are surprising.
2. Which is probably true about British curry dishes in the 1400s?
a) The dishes did not have meat. b) The spices cost a lot.
c) People ate curry on special days. d) British sailors first made curry.
3. What did people in Naples learn from Persians?
a) How to make pizza b) How to cook cheese
c) How to use spices from Iran d) How to make flat bread
4. Who introduced hamburgers to America?
a) Persians b) Otto Kuasw
c) Italians d) German sailors
5. Which food was probably made first?
a) Hamburgers b) Cheesy Persian bread
c) Italian pizza d) English curry



Вариант 8.

1. Прочитайте и переведите текст.



John Montagu loved playing cards. When he was in London he played all the time. One day in 1762, he was hungry - but he wanted to continue playing cards. So he took two pieces of bread and a piece of meat. He put the meat between the bread – and made the world’s first sandwich! Why did he call it a sandwich? Because that was John Montagu’s other name – the Earl of Sandwich.



South American Indians ate potatoes 4000 years ago. Potatoes arrived in Europe nearly 5 centuries ago, but they weren’t popular at first. People didn’t eat them - because they thought they were poisonous! The most popular fast food is “French fries” – or in the USA, just “fries”. The British call them “chips” - “fish and chips” is traditional British fast food.

A baker called Raffaele Esposito of Naples, Italy invented the modern pizza in 1889 when the Italian king and queen went to Naples. Raffaele wanted his new pizza to look like the Italian flag – it was white (mozzarella cheese), green (basil) and red (tomatoes).

The queen really liked this pizza. She was called Queen Margherita, so this kind of pizza is now called a Margherita.

2. Ответьте на вопросы.

- 1) What is the American name for ‘chips’?
- 2) Who invented the modern pizza?
- 3) What’s the traditional fast food?
- 4) How did the Earl of Sandwich make the first sandwich?

Вариант 9.

1. Прочитайте и переведите текст.

Choosing a restaurant .

Most cities have hundreds of restaurants, so travelers have many options. Fast food restaurants are good for people who don't have a lot of time. These restaurants make your food very quickly and some even have drive-through service. A family restaurant usually has table service. Here the waitstaff takes your order and brings your food to you. A steakhouse is another type of restaurant. It offers many cuts of meat. Restaurants serve different types of cuisines. For example, Indian cuisine has a lot of vegetarian dishes. Before you choose a restaurant, look at a guide that contains ratings. A restaurant with better food and service receives more stars.

2. Соотнесите слова и их значения.

3.

1) Family restaurant

4) Steakhouse

2) Waitstaff

5) Drive-through

3) Cuts

6) Cuisine



- a) A restaurant that serves different types of meat
- b) A restaurant that welcomes children and adults
- c) Different types of meat
- d) Restaurant workers who serve customers
- e) A type of restaurant service in which customers receive their food in their car
- f) The style of food from a place

Вариант 10.

1. Прочитайте и переведите текст

Miracle oil.

Did you know that there is a fruit juice that you can cook with, wash with and preserve things with? Well, there is. It has been used for thousands of years in countries

such as Greece, Italy and Spain. What is it? It's olive oil, of course, and it's fast becoming the most popular oil in the world.

Although people in Mediterranean countries have been using olive oil over 4000 years, it has only recently become popular in other parts of the world. In fact, people beyond the Mediterranean once saw olive as little more than an exotic but expensive luxury. However recent studies linking an olive oil-rich diet with low rate heart disease have made the rest of the world sit up and on notice. As a result, more and more people have come realise the many health and nutritional benefits of giving other oils and using olive oil instead.

As well as tasting delicious and being the health cooking oil available, olive oil has many other uses. It is major ingredient in many cosmetics, hair conditioners soaps. It also has a wide variety of lesser known uses, as fixing squeaky doors and even polishing diamonds also a preservative, and will keep fish and cheese years.

Perhaps more important, though, is olive oil's value a medicine. Not only can eating olive oil lower the risk serious diseases, such as cancer and heart disease, it can also have a healing effect on many stomach disorders. On top of this Mediterranean people have traditionally used it to treat minor wounds and illness. This could explain why people in Mediterranean countries tend to live longer. So the next time you go shopping, don't forget to add olive to your list. It will make your food taste better and your life last longer.

2. Выберите правильный вариант ответа.
 - 1) Olive oil....
 - a) Is not well known
 - b) Is going popularity
 - c) Is a fruit
 - d) Is used only in the Mediterranean
 - 2) The people of the Mediterranean
 - a) Have been using olive oil for a very long time
 - b) Think olive oil is too expensive
 - c) Nave recently discovered olive oil
 - d) Have a high rate of heart disease.
3. Olive oil is not used
 - a) To wash with
 - b) To cook with
 - c) To polish wood
 - d) To keep food fresh
4. Olive oil can
 - a) Cure heart disease
 - b) Heal serious injuries
 - c) Cause stomach problems
 - d) Help you live longer

