

МІНІСТЕРСТВО ОСВІТИ І НАУКИ УКРАЇНИ  
Донецький національний університет економіки і торгівлі  
імені Михайла Туган-Барановського

Кафедра іноземних мов

**К.О. Новікова**

Збірник тестових завдань  
з дисципліни «Іноземна мова (англійська)»  
для студентів напрямку підготовки  
6.051701 «Харчові технології та інженерія»  
спеціалізації «Технології в ресторанному господарстві»

**Кривий Ріг – 2016**

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Запропонована методична робота сприятиме закріпленню та перевірці навичок всіх видів мовленнєвої діяльності.

Робота містить тестові завдання за темами, які вивчаються на першому етапі вивчення іноземної мови.

Збірник тестових завдань відповідає сучасним методичним вимогам до навчальної літератури.

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## ПЕРЕДМОВА / INTRODUCTION

«Іноземна мова (англійська)» – нормативна дисципліна, що викладається для студентів напряму підготовки 6.051701 «Харчові технології та інженерія»: спеціалізації «Технології в ресторанному господарстві». Збірник тестових завдань розроблений для студентів денної та заочної форм навчання у відповідності з робочою навчальною програмою.

Мета – проведення перевірки та контролю якості набутих вмінь та навичок студентів з навчальної дисципліни, практичного володіння іноземною мовою в різних видах мовленнєвої діяльності в обсязі тематики, зумовленої професійними потребами.

Збірник складається з 13 тестів, які відповідають темам робочої програми. Кожен тест складається з двох завдань. Завдання включають множинний вибір, пошук відповідей, переклад, розподіл та інші вправи, які націлені на перевірку засвоєння лексичного та граматичного матеріалу.

Вирішення запропонованих завдань вимагає від студентів інтегрованого застосування знань, отриманих на протязі вивчення дисципліни і дозволяє перевірити вміння студентів орієнтуватись у практичних та теоретичних аспектах дисципліни.

## Test 1

### 1. Match the job titles with the job descriptions.

1	head chef	a) sets and clears the tables
2	storeman	b) buys food and drinks, deals with suppliers
3	wine waiter	c) welcomes the clients to the restaurant, deals with complaints
4	receiving officer	d) looks after one section of the kitchen
5	commis chef	e) checks deliveries, arranges transfer to stores
6	head waiter	f) cooks food and is training to be a chef
7	maitre d'	g) arranges staff's work in the dining-room
8	purchasing officer	h) plans menus, trains and supervises kitchen staff
9	chef de partie	i) serves customers, takes orders, brings food
10	busboy	j) helps supervise kitchen staff
11	sous chef /under chef	k) looks after stock, gives it to various departments
12	waiter /waitress	l) takes drinks orders, advises on wines

### 2. Choose the right answer.

- You shouldn't eat so many sweets; they're \_\_\_\_\_ for you.  
a) bad   b) disagreeable   c) unhealthy   d) unsuitable
- My aunt could tell fortunes from tea \_\_\_\_\_.  
a) buds   b) grounds   c) leaves   d) seeds
- Would you \_\_\_\_\_ the salt, please?  
a) carry   b) deliver   c) give   d) pass
- This avocado \_\_\_\_\_ rather hard.  
a) feels   b) senses   c) smells   d) tastes
- Oranges are said to be \_\_\_\_\_ for me but I don't much like them.  
a) appetizing   b) good   c) healthy   d) nourishing
- "What would you like to drink, Miss Delicate, some \_\_\_\_\_ or something stronger?"  
a) brandy   b) cider   c) sherry   d) whisky
- In the jar there was a \_\_\_\_\_ which looked like jam.

a) material b) powder c) solid d) substance

8. Pork chops are one of my favourite \_\_\_\_\_.

a) bowls b) courses c) dishes d) plates

9. These are \_\_\_\_\_ potatoes, not the end of last season's.

a) fresh b) new c) ripe d) young

10. Light \_\_\_\_\_ were served during the interval.

a) drinks b) foods c) meals d) refreshments

11. In Mrs Conservative's \_\_\_\_\_, it is essential to eat a big breakfast.

a) confidence b) idea c) opinion d) principle

12). They arrived so late for the meal, that the food was \_\_\_\_\_.

a) dried b) hard c) lost d) spoilt

13. I usually \_\_\_\_\_ white coffee for breakfast.

a) consume b) eat c) have d) take

14. In England they eat apple \_\_\_\_\_ with pork.

a) cream b) custard c) pudding d) sauce

15. A cool drink \_\_\_\_\_ him after his long hot journey.

a) recovered b) refreshed c) relaxed d) rested

16. Is this \_\_\_\_\_ water?

a) drink b) drinking c) potted d) swallow

17. No thank you, I don't \_\_\_\_\_ sugar in tea.

a) drink b) put c) take d) use

18. Would you like me to \_\_\_\_\_ the tea?

a) drain b) drip c) pour d) spill

## Test 2

### 1. Group the words below under the following headings.

1. Cereals
2. Dairy products
3. Fish
4. Fruit
5. Herbs
6. Meat
7. Vegetables

aubergine	bacon	blackberry	beans
barley	basil	chicken	cream
dill	flour	gooseberry	grape
herring	lamb	maize	mint
mustard	mutton	onions	parsley
pear	peas	plaice	rabbit
rice	rye	sage	salmon
sausage	sole	thyme	trout
veal	wheat	yoghurt	

### 2. Choose the right answer.

1. I am very fond of eating\_\_\_\_\_ onions with cold beef.  
a) frozen b) pickled c) preserved d) salted
2. As the cake was delicious, Mr Sweettooth had a second\_\_\_\_\_.  
a) amount b) course c) cut d) helping
3. Potatoes are the\_\_\_\_\_ diet for many European peoples.  
a) bulk b) majority c) staple d) sum
4. "Were you told to get dinner ready?"  
"No, I did it of my own\_\_\_\_\_."  
a) accord b) desire c) idea d) will
5. Can't I\_\_\_\_\_ you to another piece of cake?  
a) convince b) persuade c) pull d) tempt
6. "Do you like raw vegetables?"  
"Well, it\_\_\_\_\_ what kind of vegetables."  
a) depends b) expects c) matters d) minds



7. The meat is rather tough so you have to\_\_\_\_\_ it for a long time.  
a) bite b) chew c) eat d) swallow
8. Pass me the salad\_\_\_\_\_, please.  
a) dressing b) sauce c) seasoning d) spice
9. Make sure everyone gets a(n)\_\_\_\_\_ share of the cake!  
a) fair b) just c) own d) same
10. Don't put any cream on my wild strawberries, I prefer them\_\_\_\_\_.  
a) natural b) ordinary c) plain d) simple
11. After the guests had left we were allowed to eat the\_\_\_\_\_ cakes.  
a) additional b) left c) missed d) remaining
12. "I have brought you a cup of tea and a piece of cake, Granule."  
"Thank you. That was\_\_\_\_\_ of you."  
a) brave b) gentle c) nice d) sympathetic
13. Do you think it is possible to\_\_\_\_\_ on nothing but fruit?  
a) cat b) enjoy c) live d) make
14. There is\_\_\_\_\_ of cake for everyone.  
a) enough b) much c) plenty d) some
15. Eating\_\_\_\_\_ in Poland are changing because of the increasing standard of living.  
a) behaviour b) habits c) methods d) ways
16. Mrs Preper always tells her child not to talk with his mouth\_\_\_\_\_.  
a) full b) open c) together d) Wide
17. I have been eating honey so my fingers are\_\_\_\_\_.  
a) dirty b) sticky c) wet d) yellow
18. If you saw how they\_\_\_\_\_ cattle, you would never eat meat again.  
a) die b) kill c) murder d) slaughter
19. A good way of\_\_\_\_\_ food is keeping it in a fridge.  
a) enduring b) extending c) preserving d) prolonging
20. It's a Mexican\_\_\_\_\_ but I can't remember what it is called.  
a) especial b) speciality c) specialization d) specializing

### Test 3

**1. Put each of the following words into its correct place in the passage below.**

afternoon	bacon	breakfast	juice
chocolate	continental	English	morning
lunch	meals	menu	syrup
rolls	second	supper	

#### Meals

Most people eat three \_\_\_\_\_ a day - breakfast, \_\_\_\_\_ and dinner. Some eat a fourth meal, \_\_\_\_\_ late at night \_\_\_\_\_. tradition provides an extra light meal served in the late \_\_\_\_\_. Its basic \_\_\_\_\_ usually includes tea and special tea cakes or cucumber sandwiches.

Meals vary in different countries \_\_\_\_\_ in the United States may include fruit or fruit \_\_\_\_\_ coffee, toast, and a choice of cereal or \_\_\_\_\_ and eggs. Many persons like pancakes with \_\_\_\_\_ maple \_\_\_\_\_ for breakfast \_\_\_\_\_. Europeans sometimes have an early breakfast of \_\_\_\_\_ and coffee or hot \_\_\_\_\_, and eat a \_\_\_\_\_ breakfast later on in the \_\_\_\_\_.

**2. Choose the right answer.**

1. Mr Connoisseur opened the bottle of wine and let it \_\_\_\_\_ for one hour.

a) breathe b) relax c) remain d) sit

2. Mrs Proper told her son it was impolite to \_\_\_\_\_ his food so greedily.

a) digest b) gobble c) nibble d) stuff

3. When T entered the room, the children were \_\_\_\_\_ over the last orange.

a) consulting b) discussing c) participating d) squabbling

4. How about a glass of orange juice to \_\_\_\_\_ your thirst?

a) quash b) quell c) quench d) quieten

5. Although she was trying to slim, Miss Greedy found the ice-cream with fruit and whipped cream quite \_\_\_\_\_.

a) imperative b) inevitable c) irresistible d) pulling

6. Have a \_\_\_\_\_ of brandy, it will make you feel better.

- a) bite b) sip c) swallow d) touch

7. Peanuts are both cheap and \_\_\_\_\_.

- a) alimentary b) curative c) nutritious d) remedial

8. Mrs Hospitable had prepared a \_\_\_\_\_ meal with six courses to celebrate our arrival.

- a) generous b) lavish c) spendshrift d) profuse

9. Mr Fatty wants to slim, so he should avoid eating \_\_\_\_\_ foods such as bread or potatoes.

- a) fatty b) greasy c) spicy d) starchy

10. My parents have a \_\_\_\_\_ arrangement to meet for dinner once a fortnight.

- a) deep-seated b) durable c) long-standing d) usually

11. Many Asian countries still rely on rice as the \_\_\_\_\_ food.

- a) capital b) staple c) superior d) winning

12. The sight of so many sweets made the children's mouth \_\_\_\_\_.

- a) drip b) moisten c) water d) wet

13. "Another cup of coffee?"

"No, but thanks \_\_\_\_\_"

- a) all the same b) for all c) not at all d) you for all

14. I inferred \_\_\_\_\_ his remark that Mrs Vegetarian doesn't eat meat.

- a) from b) of c) to d) with

## Test 4

### 1. Match the word and its translation

- |                                  |                                 |
|----------------------------------|---------------------------------|
| 1) main course                   | a) заправка                     |
| 2) list of ingredients           | b) термін придатності           |
| 3) second helping                | c) попередньо розігріта духовка |
| 4) wine list                     | d) рецепт                       |
| 5) artificial additives          | e) основна страва               |
| 6) use-by date / expiration date | f) список інгредієнтів          |
| 7) recipe                        | g) штучні домішки               |
| 8) dressing                      | h) карта вин                    |
| 9) preheated oven                | i) добавка, додаткова порція    |

### 2. Choose the right answer.

- 1) What are you cooking? It \_\_\_\_\_ good.  
a) feels   b) flavours   c) smells   d) sniffs
  
- 2) The dish had a very interesting taste as it was \_\_\_\_\_ with lemon.  
a) flavoured   b) pickled   c) seasoned   d) spiced
  
- 3) Can you tell the \_\_\_\_\_ between Coca-Cola and Pepsi-Cola?  
a) alteration   b) change   c) difference   d) variety
  
- 4) The apple was so \_\_\_\_\_ that he put some sugar on it.  
a) bad   b) juicy   c) ripe   d) sour
  
- 5) Snake meat tastes \_\_\_\_\_ to chicken.  
a) alike   b) equal   c) like   d) similar
  
- 6) The local wine is rather rough, but you'll soon \_\_\_\_\_ a taste for it.  
a) accept   b) adopt   c) develop   d) receive
  
- 7) It tasted so \_\_\_\_\_ of mint that the other flavours were lost.  
a) forcefully   b) fully   c) hardly   d) strongly
  
- 8) The apples had become so \_\_\_\_\_ that we had to throw them away.  
a) overripe   b) poisonous   c) rotten   d) green
  
- 9) That milk smells \_\_\_\_\_.  
a) acid   b) bitter   c) sharp   d) sour

10) The sauce would be more \_\_\_\_\_ if you had put more garlic in it.

- a) taste b) tasteful c) tasteless d) tasty

11) I'm afraid that the herring we had for supper has given me \_\_\_\_\_.

- a) indigestion b) indisposition c) infection d) sickness

12) The delicious spread of sweets made the child's mouth \_\_\_\_\_.

- a) cold b) dry c) water d) wet

13) Please put some more water in my coffee, because it is too \_\_\_\_\_.

- a) black b) dense c) strong d) thick

14) I loved the ice cream, but the cake was a bit too sweet for my \_\_\_\_\_.

- a) appetite b) desire c) flavour d) liking

15) If there is one thing I don't like, it is \_\_\_\_\_ tea.

- a) delicate b) light c) pale d) weak

16) I wouldn't eat those gooseberries if I were you, they don't look \_\_\_\_\_ to me.

- a) formed b) ready c) ripe d) underdone

17) The dinner was excellent; the dessert was particularly \_\_\_\_\_.

- a) delicious b) desirable c) flavoured d) tasteful

18) Her pastry is as light as a \_\_\_\_\_.

- a) breath b) cloud c) feather d) leaf

19) Those vegetables are very tasty; I'm sure you would like them if you only \_\_\_\_\_ them

- a) examined b) proved c) tested d) tried

## Test 5

### 1. Translate into English.

1. Моя мама дуже любить яблука. 2. Груші можуть бути солодкими і кислими. 3. Персики досить дорогі фрукти. 4. Люди зазвичай їдять апельсини та мандарини взимку. 5. Я не люблю лимони, тому що вони дуже кислі. Але коли я хворий, я додаю їх в чай. 6. У грейпфрутах міститься багато вітаміну С. 7. Дині і кавуни дуже популярні в Україні восени. 8. Моя мама знає рецепт курки з ананасами. 9. Моя бабуся робить смачне абрикосове варення. 10. Сливи дуже корисні для травлення.

### 2. Choose the right answer.

1. There is nothing more \_\_\_\_\_ on a warm day than a glass of ice-cold fruit juice.

- a) freshening   b) quenching   c) refreshing   d) relaxing

2. The smell of the burnt cabbage was so \_\_\_\_\_ that it spread to every room.

- a) diffuse   b) effusive   c) extensive   d) pervasive

3. Miss Greedy \_\_\_\_\_ her lips at the thought of eating the delicious-looking cake.

- a) pursed   b) smacked   c) struck   d) watered

4. The taste of the apple pie \_\_\_\_\_ in my mouth for a long time after dinner.

- a) insisted   b) lingered   c) loitered   d) prolonged

5. It was during my stay in India that I \_\_\_\_\_ a taste for very hot curry.

- a) acquired   b) gained   c) got   d) received

6. Mr Hot \_\_\_\_\_ some pepper over his steak.

- a) spat   b) sprayed   c) sprinkled   d) squirted

7. Mr Forgetful didn't put the milk in the fridge so it \_\_\_\_\_.

- a) went back   b) went down   c) went off   d) went out

8. The \_\_\_\_\_ of the pudding is in the eating. (proverb)

- a) control   b) probation   c) proof   d) trial

9. This cheese has gone \_\_\_\_\_. You'll have to throw it away.

a) contaminated   b) decayed   c) mouldy   d) stale

10. The steak looked tender, but it was as tough as \_\_\_\_\_.

a) a belt   b) a saddle   c) old boots   d) rubber

11. We couldn't use the milk because it had \_\_\_\_\_ bad.

a) been   b) come   c) gone   d) made

12. The smell was so bad that it completely \_\_\_\_\_ us off our food.

a) got   b) put   c) set   d) took

## Test 6

### 1. Translate into English

1. Багато людей збирають виноград і роблять з нього вино. 2. Я не люблю агрус, тому що він кислий 3. Інжир дуже солодкий і калорійний фрукт, але він дуже корисний. 4. Манго - це екзотичний і дуже дорогий фрукт. 5. Фініки, курага і родзинки - це сухофрукти. 6. Малинове варення допомагає від грипу. 7. Я можу приготувати багато смачних десертів з вишні. 8. Вишня - кисла, а черешня - солодка. 9. Моя бабуся готує дуже смачний пиріг з ожини. 10. Полуничне морозиво - моє улюблене.

### 2. Choose the right answer.

1. Having \_\_\_\_\_ the table, Mrs Goodhousewife called the family for supper.

- a) completed   b) laid   c) ordered   d) spread

2. Aunt Betty gave me a \_\_\_\_\_ of her home-made strawberry jam.

- a) bottle   b) can   c) pot   d) tin

3. Yvonne \_\_\_\_\_ the cups and two of them broke.

- a) dropped   b) fell   c) let fall   d) spilt

4. It wasn't my \_\_\_\_\_ that the plate broke.

- a) blame   b) error   c) fault   d) mistake

5. I put the milk \_\_\_\_\_ back to the fridge.

- a) flask   b) holder   c) jug   d) vase

6. Dinner will be served \_\_\_\_\_ but we have time for a drink before then.

- a) actually   b) currently   c) lately   d) presently

7. Put the lid back on the tin so that the biscuits \_\_\_\_\_ crisp and fresh.

- a) become   b) bring   c) get   d) stay

8. Just put the dirty dishes in the \_\_\_\_\_. We'll wash them up later on.

- a) bath   b) bucket   c) sink   d) tub

9. The plate was right on the \_\_\_\_\_ of the table and could have been knocked off at any moment.

- a) border   b) edge   c) margin   d) tip



10. When you pour the coffee, be careful not to \_\_\_\_\_ it in the saucer.  
a) lead   b) spill   c) spit   d) trip

11. Please give me two \_\_\_\_\_ of bread.  
a) crumbs   b) flakes   c) lumps   d) slices

12. She \_\_\_\_\_ her automatic cooker to cook the meat for seven o'clock.  
a) arranged   b) put   c) set   d) timed

13. My sister likes to \_\_\_\_\_ the table, but she doesn't like to wash dishes.  
a) lay   b) lie   c) make up   d) sit

14. I can't \_\_\_\_\_ the sound of a knife scraping on a plate.  
a) bear   b) suffer   c) support   d) sustain

15. Be careful how you \_\_\_\_\_ that jug; it will break very easily.  
a) hand   b) handle   c) operate   d) pour

16. I see we've \_\_\_\_\_ coffee — do you mind drinking tea?  
a) done without   b) gone off   c) run out of   d) turned out

17. I had a \_\_\_\_\_ of soup for lunch.  
a) bowl   b) dish   c) glass   d) saucer

18. This knife is terribly \_\_\_\_\_. It won't even cut a piece of cheese.  
a) blunt   b) flat   c) sharp   d) thick

19. We shall have to use that glass as we are a cup \_\_\_\_\_.  
a) few   b) less   c) minus   d) short

20. I couldn't open the wine as I didn't have a \_\_\_\_\_.  
a) corkscrew   b) corkdriver   c) lever   d) screwdriver

## Test 7

### 1. Read and translate some riddles about vegetables. Can you guess what is it?

1. Name a long, thin, orange vegetable that grows under the ground and has a green top. It is good for your eyesight.	5. When you cut me up I will make you cry. I smell really strong but I don't know why. On the white page I can be found In your garden I'll be underground.
2. Name a vegetable that is green on the outside and white on the inside. It starts with "C."	6. Name a big orange vegetable that you use for decoration on Halloween.
3. Name a tiny, round green vegetable that grows in pods. It starts with "P." Children like it.	7. Green and round, rabbits like it.
4. Name a vegetable that is brown on the outside and white on the inside. And it grows underground.	8. I have a white and heavy flower, and it is packed with vitamin power. My name is long and rhymes with tower. What am I?

### 2. Choose the right answer.

- My Grannie presented me with four \_\_\_\_\_ of home-made cranberry sauce.  
a) bowls   b) dishes   c) jars   d) jugs
- "How much sugar would you like in your tea, Miss Sweetie?"  
"Five \_\_\_\_\_, please,"  
a) fragments   b) lumps   c) parts   d) squares
- That fish smells terrible! Throw it in the \_\_\_\_\_.  
a) bin   b) rubbish   c) sink   d) waste-paper basket
- Mr Strange poured the tea from his cup into his \_\_\_\_\_ and then proceeded to drink it.  
a) bowl   b) dish   c) plate   d) saucer
- When you've washed up, \_\_\_\_\_ the plates before you put them away.  
a) clean   b) dry   c) dust   d) sweep
- Don't put your hand on the hot stove, or you'll \_\_\_\_\_ yourself.  
a) burn   b) cook   c) fry   d) grill

7. Sometimes it is very difficult to get the \_\_\_\_\_ out of a wine bottle.

- a) cap   b) cork   c) lid   d) plug

9. Do be careful not to \_\_\_\_\_ your tea on your white dress, darling.

- a) drip   b) filter   c) leak   d) spill

10. Let's have a cup of tea. Put the \_\_\_\_\_ on.

- a) cooker   b) electricity   c) kettle   d) tea pot

11. Put the \_\_\_\_\_ back on the biscuit tin, otherwise the biscuits will go soft.

- a) cap   b) fastener   c) lid   d) top

12. Be careful, this knife is very \_\_\_\_\_.

- a) acute   b) blunt   c) hard   d) sharp

13. Don't \_\_\_\_\_ the jug right up, otherwise you'll spill it when you pick it up.

- a) feel   b) fell   c) fill   d) full

## Test 8

**1. Put each of the following words into its correct place in the passage below.**

animals	bowl	chopsticks	daily
die	energy	Europeans	grow
healthy	knives	left	man
mouth	people	plants	plates
play	spoons		

### Food

Food is one of our most important \_\_\_\_\_ needs. It gives us \_\_\_\_\_ to work and \_\_\_\_\_. It makes us grow, and keeps our bodies strong and \_\_\_\_\_. Without food, we \_\_\_\_\_. All living things – plants, \_\_\_\_\_ and man – need feed to live and \_\_\_\_\_; \_\_\_\_\_. But only \_\_\_\_\_ make their own food. They also provide food for animals and \_\_\_\_\_.

Customs influence the ways \_\_\_\_\_ eat. Most Americans and \_\_\_\_\_ eat from individual \_\_\_\_\_, using \_\_\_\_\_, forks, and \_\_\_\_\_. Arabs use only their \_\_\_\_\_ hands to spoon foods from a central \_\_\_\_\_. Chinese and Japanese use \_\_\_\_\_ to pick up food from a small bowl held close to the \_\_\_\_\_.

**2. Choose the right answer.**

1. Be careful not to \_\_\_\_\_ the tray too much or the glasses will slide off.

a) bend   b) incline   c) tilt   d) twist

2. Mr Clumsy tripped and sent the whole pile of metal plates \_\_\_\_\_ to the ground.

a) clattering   b) pattering   c) tinkling   d) thudding

3. She \_\_\_\_\_ the tablecloth carefully and put it away in a drawer.

a) bent   b) creased   c) folded   d) pleated

4. There was a sharp \_\_\_\_\_ and the plate broke into two pieces.

a) bang   b) crack   c) crash   d) noise

5. Separate the eggs and then beat with a \_\_\_\_\_.

a) wick   b) whip   c) whisk   d) wipe

6. These silver spoons need \_\_\_\_\_.

a) buttering   b) painting   c) polishing   d) varnishing

7. Sweep the \_\_\_\_\_ off the tablecloth before you put it away.  
a) crumbs    b) dirt    c) dust    d) rubbish
8. You should always \_\_\_\_\_ the plates with clean water after you have washed them.  
a) damp    b) rinse    c) soak    d) wet
9. WANTED: A sensible and \_\_\_\_\_ person to assist with kitchen and cleaning duties.  
a) adept    b) capable    c) serious    d) worthy
10. He rubbed his finger round the \_\_\_\_\_ of the glass.  
a) ledge    b) lip    c) rim    d) tip
11. A food mixer is a very useful \_\_\_\_\_ to have in the kitchen.  
a) gadget    b) instrument    c) scheme    d) tool
12. There was a loud \_\_\_\_\_ as the cup fell to the floor.  
a) crash    b) rattle    c) slam    d) tap
13. The refrigerator was \_\_\_\_\_ with food.  
a) affluent    b) bloated    c) crammed    d) full
14. We buy a month's supply of meat and keep it in the \_\_\_\_\_.  
a) cabinet    b) container    c) freezer    d) holder
15. I could hear the \_\_\_\_\_ of dishes in the kitchen as Mrs Hardworking was washing up.  
a) clatter    b) jingle    c) rustle    d) squeak

## Test 9

### 1. Match the method of cooking with its definition.

- |              |   |
|--------------|---|
| 1. Baking    | a. cooking in steam; used for puddings, fish, etc.  |
| 2. boiling   | b. the term used in meat cookery by which the meat is first browned, then has a small quantity of water added   |
| 3. braising  | c. cooking meat or fruit in a small amount of water and its own juices  |
| 4. frying    | d. cooking foods in enough water to cover them, at a temperature lower than 100°C                               |
| 5. roasting  | e. cooking in fat; used for chips, doughnuts, etc.  |
| 6. simmering | f. the food is placed in the oven; used for preparing cakes, breads   |
| 7. steaming  | g. is done by placing the food in the oven or over coals and cooking until it is tender; used for cooking meats |
| 8. stewing   | h. cooking foods in enough water to cover them, at 100°C  |

### 2. Choose the right answer.

1. My mother always \_\_\_\_\_ her own bread.  
a) bakes   b) fries   c) grills   d) roasts
2. She put a \_\_\_\_\_ of chocolate on the cake.  
a) colour   b) cover   c) layer   d) level
3. You can't make an omelette without \_\_\_\_\_ eggs. (proverb)  
a) breaking   b) crushing   c) mixing   d) smashing
4. A fat lady sat on my shopping bag in the bus and \_\_\_\_\_ my tomatoes.  
a) broke   b) crushed   c) squashed   d) squeezed
5. A power failure completely \_\_\_\_\_ the cake she was baking.  
a) damaged   b) injured   c) ruined   d) weakened
6. To make a good omelette, you must \_\_\_\_\_ the eggs very well.  
a) bang   b) beat   c) knock   d) thrash
7. I loved the cake. Would you mind letting me have the \_\_\_\_\_ for it?  
a) menu   b) prescription   c) receipt   d) recipe
8. To \_\_\_\_\_ the best results, mix the powder with warm water.  
a) expect   b) find   c) obtain   d) require

9. Would you put the water on, please, ready to \_\_\_\_\_ the potatoes.  
a) bake    b) boil    c) braise    d) brown
10. The recipe is a secret; it has been \_\_\_\_\_ from father to son for generations.  
a) handed down    b) made up    c) put off    d) spoken of
11. Add the essence \_\_\_\_\_ until the teaspoonful is beaten into the mixture.  
a) drop by drop    b) inch by inch    c) leaf by leaf    d) spot by spot
12. How do you like your eggs \_\_\_\_\_?  
a) done    b) made    c) ready    d) set
13. Mrs Baker rolled out the pastry and cut it into pretty \_\_\_\_\_ before baking it.  
a) measures    b) pictures    c) shapes    d) sizes
14. Don't \_\_\_\_\_ the bottle or you will spoil the wine.  
a) agitate    b) shake    c) stir    d) tremble
15. She left the milk in a jug and a thick layer of \_\_\_\_\_ formed on the surface.  
a) butter    b) cream    c) fat    d) skin
16. Frozen food should always be \_\_\_\_\_ before it is cooked.  
a) defrosted    b) dissolved    c) melted    d) softened
17. Can you give me a teaspoon to \_\_\_\_\_ my tea?  
a) beat    b) spin    c) stir    d) turn
18. It's important that while baking this cake the temperature should remain \_\_\_\_\_.  
a) consistent    b) constant    c) continual    d) continuous
19. Chocolate \_\_\_\_\_ if you keep it in your pocket.  
a) flows    b) melts    c) ripens    d) settles
20. When I peel onions, I can't stop my eyes from \_\_\_\_\_.  
a) dripping    b) dropping    c) leaking    d) watering

## Test 10

### 1. Decide in which order these activities should take place for the correct service of guests.

- a) The station waiter brings the guests' first course.
- b) The reception waiter checks on the time of the booking and the number of guests.
- c) The wine waiter offers the guests the wine list and takes orders for aperitifs.
- d) The wine waiter takes the order for wine.
- e) The station waiter takes the order for food .
- f) The reception waiter receives and welcomes the guests.
- g) The wine waiter brings the wine.
- h) The station waiter seats the guests.
- i) The reception waiter takes the guests to their table.
- j) The station waiter offers the guests the menus.
- k) The wine waiter brings the aperitifs to the guests.

### 2. Choose the right answer.

1. The \_\_\_\_\_ for making this pudding are clearly written on the packet.  
a) directions   b) explanations   c) preparations   d) ways
2. The main \_\_\_\_\_ of this drink are wine, vodka and orange juice.  
a) components   b) compositions   c) ingredients   d) parts
3. Their last cook was better than their \_\_\_\_\_ one.  
a) current   b) former   c) instant   d) latter
- 4) \_\_\_\_\_ that cold meat into neat, thin pieces.  
a) sandwich   b) slash   c) slice   d) slit
5. Mr Butterlover spread the butter \_\_\_\_\_ on his bread.  
a) broadly   b) deeply   c) highly   d) thickly
6. Coming from the kitchen was a wonderful \_\_\_\_\_ of cooking.



a) odour   b) perfume   c) scent   d) smell

7. Our cook is quite \_\_\_\_\_ of cooking a meal for twenty-four people.

a) capable   b) clever   c) efficient   d) expert

8. I like my eggs soft \_\_\_\_\_ not hard.

a) boiled   b) cooked   c) steamed   d) watered

9. The meat must be cooked in the \_\_\_\_\_ for one hour.

a) grate   b) grill   c) oven   d) stove

10. I don't like my steak cooked too long. I like it \_\_\_\_\_.

a) burnt   b) raw   c) underdone   d) well done

11. Try some of this cake, which I \_\_\_\_\_ especially for you.

a) browned   b) fried   c) made   d) roasted

12. Her sole \_\_\_\_\_ in the hotel kitchen was peeling potatoes.

a) job   b) profession   c) role   d) work

## Test 11

**1. What can you do to each of the following foodstuffs? Choose from the given below.**

Foodstuffs:	Verbs:					
A. cream	baste	beat	bone	braise	carve	
B. eggs	chop	crack	dice	grate	knead	
C. fish	mash	mince	peel	poach	roll	
D. meat	scramble	shell	shred	steam	stew	
E. pastry	whip	whisk				
F. vegetables						

**2. Choose the right answer.**

1. This lime juice needs \_\_\_\_\_ before you can drink it.  
a) diluting    b) dissolving    c) softening    d) watering
2. Unsalted butter is best for this recipe but, \_\_\_\_\_ that, margarine will do.  
a) except    b) failing    c) for all of    d) given
3. Put the salt in the water and let it \_\_\_\_\_ before adding the pasta.  
a) dissolve    b) melt    c) mix    d) soften
4. Before mixing, \_\_\_\_\_ the whites of the eggs.  
a) divide    b) free    c) part    d) separate
5. This is a cut of meat which \_\_\_\_\_ itself to long cooking.  
a) adapts    b) lends    c) offers    d) suits
6. If you don't lift that saucepan carefully, it will spill and you may \_\_\_\_\_ yourself.  
a) cut    b) peel    c) scald    d) skin
7. Please look in the refrigerator and see if the jelly has \_\_\_\_\_.  
a) curdled    b) hardened    c) set    d) stiffened
8. Dried vegetables are easy to use if you remember to \_\_\_\_\_ them overnight.  
a) bathe    b) dampen    c) soak    d) water
9. The recipe says to use butter, but as we've run out we'll have to \_\_\_\_\_

with margarine.

- a) do away   b) do it up   c) make do   d) make up

10. She \_\_\_\_\_ the butter very thinly over the bread.

- a) covered   b) knifed   c) scattered   d) spread

11. Put the cake into a strong box, or it might get \_\_\_\_\_ in the post.

- a) clubbed   b) crushed   c) smoothed   d) splashed

12. You should \_\_\_\_\_ the fat from the meat before you cook it.

- a) carve   b) slice   c) shave   d) trim

13. Put the whites of five eggs into a basin, and beat them until they are \_\_\_\_\_.

- a) hard   b) rigid   c) solid   d) stiff

14. Mr Hospitable \_\_\_\_\_ a few slices off the joint for his guests.

- a) bit   b) carved   c) chopped   d) tore

15. "What a delicious cake. I didn't know you could cook so well." "I can't. It's just a \_\_\_\_\_"

- a) flattery   b) flop   c) fluke   d) fortune

16. Butter is covered with special paper so that no \_\_\_\_\_ can get through.

- a) cream   b) grease   c) oil   d) paste

17. He \_\_\_\_\_ the soda into his whisky.

- a) sprayed   b) sprinkled   c) squeezed   d) squirted

## Test 12

### 1. Complete the following sentences.

1. Which are your favourite vegetables: \_\_\_\_\_ (брюсельська капуста) or \_\_\_\_\_ (лук-порей)?
2. The best way to \_\_\_\_\_ (закип'ятити) water is to put it in a \_\_\_\_\_ (чайник).
3. Carrots can be steamed or they can be eaten \_\_\_\_\_ (сирою).
4. Could you \_\_\_\_\_ (почистити) these oranges for me, please?
5. Indian \_\_\_\_\_ (кухня) relies heavily on \_\_\_\_\_ (гострі) spices.
6. Put the mixture in a baking \_\_\_\_\_ (фольга) and put it into a preheated \_\_\_\_\_ (духовка).
7. \_\_\_\_\_ (змішайте) eggs \_\_\_\_\_ (борошно) and milk together in a large \_\_\_\_\_ (мисці).
8. With pizza even the best \_\_\_\_\_ (компоненти) may taste dull without the right \_\_\_\_\_ (зелень).
9. A four \_\_\_\_\_ (з декількох страв) meal of an \_\_\_\_\_ (закуска), soup, meat and dessert is enough for me.

### 2. Choose the right answer.

1. She had just \_\_\_\_\_ the shell of the hard-boiled egg and was starting to peel it.  
a) burst    b) cracked    c) fractured    d) shattered
2. Add the grated \_\_\_\_\_ of two lemons to the cake mixture.  
a) bark    b) crust    c) rind    d) skin
3. When you have cracked the eggs, put the \_\_\_\_\_ in the rubbish bin.  
a) coverings    b) covers    c) shells    d) skins
4. He always eats the soft parts of the bread and leaves the \_\_\_\_\_.  
a) bark    b) crust    c) edge    d) shell
5. Would you \_\_\_\_\_ some onions for me, please?  
a) chip    b) chop    c) crack    d) split
6. I'll cook the potatoes if someone will \_\_\_\_\_ them first.  
a) peel    b) skin    c) strip    d) uncover
7. You will have to \_\_\_\_\_ those peas before you cook them.  
a) burst    b) peel    c) shell    d) skin

8. Will you \_\_\_\_\_ some cheese to put in this sauce?

- a) chop    b) grate    c) grind    d) powder

9. Rain and sun had swelled the pea \_\_\_\_\_, so that the peas inside were ready to be cooked.

- a) husks    b) pods    c) rinds    d) shells

10. Put the orange \_\_\_\_\_ in the waste basket, not on the floor!

- a) peel    b) rind    c) shell    d) skin

11. Six oranges, two grapefruits and a small \_\_\_\_\_ of grapes, please.

- a) bunch    b) cluster    c) group    d) heap

12. Don't forget to take the \_\_\_\_\_ out of the cherries when you cook them.

- a) grounds    b) nuts    c) seeds    d) stones

13. A traditional English breakfast consists of at least two eggs and several \_\_\_\_\_ of bacon.

- a) rashers    b) slices    c) slivers    d) strips

14. The second \_\_\_\_\_ of cakes turned out much better than the first.

- a) batch    b) bunch    c) group    d) set

15. I don't like these oranges, they have too many \_\_\_\_\_.

- a) nuts    b) pips    c) seeds    d) stones

### Test 13

#### 1. Decide in which order these activities should take place for the correct service of guests.

- a) The station waiter brings the guests' first course.
- b) The reception waiter checks on the time of the booking and the number of guests.
- c) The wine waiter offers the guests the wine list and takes orders for aperitifs.
- d) The wine waiter takes the order for wine.
- e) The station waiter takes the order for food .
- f) The reception waiter receives and welcomes the guests.
- g) The wine waiter brings the wine.
- h) The station waiter seats the guests.
- i) The reception waiter takes the guests to their table.
- j) The station waiter offers the guests the menus.
- k) The wine waiter brings the aperitifs to the guests.

#### 2. Choose the right answer.

1. The food my mother cooks is plain but\_\_\_\_\_.  
a) delicacy    b) savoury    c) tasteful    d) wholesome
2. The food they serve here is excellent because they have a fine\_\_\_\_\_.  
a) chef    b) cooker    c) headwaiter    d) stove
3. Game pie is the\_\_\_\_\_ of the restaurant.  
a) originality    b) particularity    c) singularity    d) speciality
4. Miss Forgetful must remember to put the dinner invitation in her\_\_\_\_\_.  
a) agenda    b) diary    c) journal    d) record
5. Two \_\_\_\_\_ beers, please.  
a) cold    b) freezing    c) frozen    d) icy
6. Waiter, can I see the \_\_\_\_\_, please?  
a) card of wines    b) list of wines    c) wine list    d) wine menu
7. All the food in this little restaurant is\_\_\_\_\_.  
a) handmade    b) home-based    c) home-made    d) self-made

8. What would you like for your first \_\_\_\_\_ ? There are a lot of interesting things on the menu.  
a) course b) dish c) meal d) plate
9. I enjoyed the dessert so much that I had a second \_\_\_\_\_.  
a) helping b) load c) pile d) sharing
10. By the time we got to the town, all the restaurants had \_\_\_\_\_.  
a) close b) over c) shut d) stopped
11. The food was badly cooked and I was most \_\_\_\_\_ with it.  
a) angry b) annoyed c) dissatisfied d) happy
12. Can I see the manager? I wish to \_\_\_\_\_ about the terrible food I've been served.  
a) complain b) criticise c) disapprove d) inquire
13. Mr Impatient \_\_\_\_\_ to the head waiter about the slow service.  
a) argued b) complained c) disputed d) questioned
- 14) The management is not \_\_\_\_\_ loss or damage to customers' property.  
a) in charge of b) liable to c) responsible for d) worrying for
- 15) The \_\_\_\_\_ at that new restaurant is excellent.  
a) attention b) attending c) care d) service
- 16) A new restaurant has opened here which specializes in French \_\_\_\_\_.  
a) cook b) cuisine c) feeding d) kitchen
- 17) I really don't like the way meals are \_\_\_\_\_ here.  
a) dished b) eaten c) helped d) served
- 18) I enjoy eating here because the staff are so \_\_\_\_\_.  
a) angry b) helpful c) subservient d) waiting
- 19) Mr Discontent wanted to complain to the waiter but was afraid of making a(n) \_\_\_\_\_.  
a) act b) drama c) play d) scene

**Критерії оцінки**  
 виконання тестових завдань  
 з дисципліни «Іноземна мова (англійська)»  
 для студентів напряму підготовки  
 6.051701 «Харчові технології та інженерія»  
 спеціалізації «Технології в ресторанному господарстві»

Рівень	Аналіз видів діяльності	Бали
<b>високий</b>	Студент демонструє у лексичних і граматичних текстах чітке знання правил сполучення лексичних одиниць; знання сталих виразів та ідіом, знання основних граматичних та лексичних моделей, свідоме використання стилю і реєстру, знання конотації. Виправлення неприпустимі. Кількість допустимих помилок – нуль.	<b>5 (відмінно)</b>
<b>достатній</b>	У лексичних та граматичних текстах студент виявляє знання сталих виразів та ідіом, знання основних граматичних моделей та лексики, правила їх сполучення. Кількість власноручних виправлень не може перевищувати трьох, кількість помилок в межах трьох.	<b>4 (добре)</b>
<b>середній</b>	Студент вміє у лексичних та граматичних текстах точно і відповідно вживати сталі вирази, має знання основних граматичних та лексичних моделей. Правила їх сполучення. Кількість помилок більше трьох, але в межах 7, кількість власноручних виправлень не більше п'яти.	<b>3 (задовільно)</b>
<b>початковий</b>	Знання студента лексики і граматики не демонструє точності і відповідності вживання мови, немає свідомого використання стилю і реєстру, знань конотацій, бракує знань сталих виразів та ідіом, недостатнє засвоєння основних граматичних та лексичних моделей, правил сполучення лексичних одиниць. Кількість помилок понад сім.	<b>2 (незадовільно)</b>



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Навчальне видання

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Збірник тестових завдань  
з дисципліни «Іноземна мова (англійська)»  
для студентів напрямку підготовки  
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