*СБОРНИК ТЕСТОВЫХ ЗАДАНИЙ ПО ПРОФЕССИОНАЛЬНО НАПРАВЛЕННОМУ РАЗДЕЛУ ДИСЦИПЛИНЫ «ИНОСТРАННЫЙ ЯЗЫК»*

 Сборник тестовых заданий по профессионально направленному разделу разработан на основе Примерной и Рабочей программ общеобразовательной учебной дисциплины «Иностранный язык» для обучающихся по профессии 19.01.17 «Повар, кондитер».

 Сборник представляет собой профессионально ориентированные тесты для осуществления итогового контроля.

 ***TEST 1***

***Выберите один верный вариант ответа.***

**1) The cutlery is…..**

a) knives b) plates c) sugar-basin

 forks cups salt-seller

 spoons soup bowls pepper shaker

**2) Cream of chicken is a kind of …**

a) dessert b) salad c) soup

**3) Ice-cream is …**

a) side dish b) a main course c) dessert

**4) Ham, lettuce and tomato is a kind of …**

a) soup b) appetizer c) beverage

**5) Coca-Cola is usually served as …**

a) dessert b) beverage c) appetizer

**6) Apple pie is …**

a) sandwich b) appetizer c) dessert

**7) Put ….. at the left side of the serving plate.**

a) the fork b) the knife c) the spoon

**8) The word …. means a list of dishes with prices served in the restaurant or café.**

a) main course b) menu c) appetizer

**9) The appetizers are served …..**

a) at the beginning of the meal b) at the end of the meal c) between the main

 course and desserts

**10) A la carte menu is…**

a) a menu having individual dishes listed with separate prices

b) a menu having different dishes every day

c) ) a menu offering a complete meal at a fixed price

**11) The crockery is ….**

a) knifes b) plates c) sugar-basin

 forks cups salt-seller

 spoons soup bowls pepper shaker

**12) Mashed potato is a kind of ….**

a) side dish b) a main course c) dessert

**13) Caviar is …**

a) soup b) appetizer c) beverage

**14) Beef steak, roast chicken and mutton chop is a kind of …**

a) side dish b) a main course c) dessert

**15) Hot chocolate is usually served as …**

a) dessert b) beverage c) appetizer

**16)Sturgeon in aspic is….**

a) sandwich b) fish snack c) dessert

 **17) Put ….. at the right side of the serving plate.**

a) the fork b) the knife c) the spoon

**18) Meat dishes are …..**

a) frankfurters b) shrimps c) stewed mushrooms

 boiled tongue herring beans

 escalope salmon stewed cabbage

 **19) The dessert is served …..**

a) at the beginning of the meal b) at the end of the meal c) between main

 course and desserts

 **20) Table d’hote menu is ….**

a) a menu having individual dishes listed with separate prices

b) a menu having different dishes every day

c) ) a menu offering a complete meal at a fixed price

 **TEST 2**

 **1) Which is a kind of cabbage?**

a) cucumber b) cauliflower c) carrot d) cherry

 **2) This vegetable can be fried, boiled, roasted, mashed.**

a) tomato b) corn c) pepper d) potato

1. **The only red vegetable among the following is …?**
2. garlic b) onion c) beet d) cabbage
3. **This type of berries grows in bunches.**
4. grape b) melon c) cherry d) apple
5. **The only yellow fruit among the following is …?**
6. Kiwi b) orange c) strawberry d) apricot
7. **The most popular ice-cream topping is made of …**
8. apple b) strawberries c) watermelons d) plums
9. **A big green striped berry is called …**
10. a lemon b) a pineapple c) a watermelon d) an apple
11. **Pork, beef, mutton are …**
12. fish b) meat c) poultry d) pastry
13. **Seasoning is the synonym of the word …**
14. alcohol b) raining c) seafood d) relish
15. **The main ingredient of all cakes and pies is …**
16. flour b) bread c) cereal d) spices
17. **People who don’t eat meat are called …**
18. alcoholics b) vegetarians c) gourmets d) sweet tooth
19. **People who have stomach problems try to avoid … food.**
20. salty b) sweet c) spicy d) warm
21. **Those who want to lose weight should not eat …**
22. chocolate b) meat c) eggs d) fish
23. **Milk, cheese, butter and yoghurt are called …**
24. Porridge b) game c) liquor d) dairy products
25. **If you want to have a good sleep, don’t drink … in the evening.**
26. mineral water b) juice c) coffee d) tea

 **TEST 3**

**1) … are placed at the left side of the serving table, tines pointed up.**

a) spoons b) forks c) knives

**2) Put the butter … on the bread plate.**

a) knife b) spoon c) fork

**3) … used for the main course.**

a) salad bowl b) dinner plate c) soup bowl

**4) … used for cutting meats.**

a) fish fork b) steak knife c) fish knife

**5) … used for bread and rolls, also for cheese.**

a) soup bowl b) small plate c) salad bowl

**6) … stimulate the appetite and are served at the beginning of the meal.**

a) soups b) desserts c) appetizers

**7) The… is the most substantial course of the meal.**

a) dessert b) soup c) main course

**8) The… in the classical French menu is a course served between the fish and the main meat courses.**

a) dessert b) entrée c) soup

**9) The most popular … is ice cream.**

a) entrée b) main course c) dessert

**10) Marinated herring is a kind of …**

a) soup b) appetizer c) beverage

**11) Mutton chop is a kind of …**

a) side dish b) main course c) dessert

**12) … is a group of menus, which are repeated in a certain cycle.**

a) carte du jour b) a la carte menu c) cycle menu

**13) The dishes in this menu are served on this day only.**

a) carte du jour b) a la carte menu c) cycle menu

**14) A menu having individual dishes listed with separate prices.**

 a) table d’hote menu b) a la carte menu c) cycle menu

**15) … is usually used in hospitals, on airlines and in works canteens.**

a) table d’hote menu b) a la carte menu c) cycle menu

**16) … means dishes “according to the card”.**

a) carte du jour b) a la carte menu c) cycle menu

**17) The … also may be folded and placed on the service plate.**

a) knife b) napkin c) spoon

**18) The blades of all … must face left.**

a) spoons b) forks c) knives

**19) Put the wine … in front of the main knife.**

a) spoons b) cups c) glasses

**20) … used with salt-cellar.**

a) place knife b) fish fork c) salt spoon

**21) …used when a fish course is served.**

a) place knife b) steak knife c) fish knife

**22) … used for cream soups.**

a) salad bowl b) dinner plate c) soup bowl

**23) …may be thick potage or thin consommé.**

a) soups b) desserts c) appetizers

**24) … is the sweet course at the end of a meal.**

 a) dessert b) soup c) main course

**25) When chefs design menus, they usually start with the … .**

a) appetizers b) main course c) dessert

**26) Coca-Cola is usually served as …**

a) dessert b) beverage c) appetizer

**27) Mashed potato is a kind of ….**

a) side dish b) main course c) dessert

**28) Sturgeon in aspic is….**

a) sandwich b) fish snack c) dessert

**29) … usually offers a limited choice of dishes.**

a) table d’hote menu b) a la carte menu c) carte du jour

**30) This menu allows the customer to choose the number and type of dishes.**

a) table d’hote menu b) a la carte menu c) cycle menu

**31) A menu offering a complete meal at a fixed price.**

a) table d’hote menu b) a la carte menu c) carte du jour

**32) A menu having different dishes every day.**

a) table d’hote menu b) a la carte menu c) cycle menu

Начало формы