THEMATIC VOCABULARY TESTS

Vocabulary Test About COOKING Choose The Right Answer MCQ Exercise 65

20 questions · Choose the correct answer. Online test and answer key with explanations:
https://englishtestsonline.com/vocabulary-test-about-cooking-choose-the-right-answer-mcq-exercise-65/

Name: _____ Date: _____ Score: _____ / 20

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 man sat on my shopping bag on the bus and _____ my tomatoes.
A) broke **B)** bent
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) consequent **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

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