

UNIT 3 IN THE KITCHEN
LGS PRACTICE TEST

1. Three young chefs describe how they prepare their favorite salads for their guests. Below are their descriptions:

Chef Onat (Potato Salad): First, boil the potatoes in a large pot until they get soft. Next, peel them. Then, chop the potatoes and add some fresh parsley, lemon juice, and a pinch of salt. Serve it cold.

Chef Aynur (Tomato Salad): First, wash the fresh tomatoes and green peppers. Next, peel the tomatoes. Then, dice them with a sharp knife. Finally, add some olive oil and salt.

Chef Milana (Apple Salad): I love making sweet fruit salads. First, wash the apples and carrots. Next, peel the apples. Then, slice them, mix them in a bowl, and serve.

According to the descriptions above, what is the common step in the preparation of all three salads?

- A) Boiling the fresh ingredients first
- B) Adding some salt and olive oil
- C) Peeling the main ingredients
- D) Chopping the vegetables with a knife

2. Anfisa wants to make homemade bread, and she asks her friends for some help. Below, you see her friends' responses.

Dila: First, melt the yeast in warm water, put the flour on a table, and knead the dough.

Murat: You can serve the warm bread with some butter or cheese. It is very delicious!

Erva: Sorry, but I am very busy today. I must study for my exams, so I can't come.

Mert: You definitely need 500 grams of flour, warm water, a pinch of salt, and a cube of yeast.

According to the responses above, who talk about the INGREDIENTS or the WAY OF SERVING the bread?

- A) Dila and Erva
- B) Murat and Mert
- C) Dila and Murat
- D) Erva and Mert

3. There are four students in a cooking class. They are asking their teacher some questions about how to make traditional Turkish mantı.

Gökalp: How long should we cook mantı in salted boiling water?

Asya: What are the ingredients for the delicious meat filling?

Recep: Do we need to roll the dough as thin as we can?

Beren: How should we serve the dish when it is ready?

Which of the following CANNOT be the teacher's answer to any of the questions above?

- A) You should serve it warm with garlic yogurt and hot pepper oil.
- B) Yes, you should. Use a rolling pin to make it very thin.
- C) It takes about 20 to 25 minutes until the dough is tender.
- D) You should mix them well with a spoon until they are mashed.

4. Yiğit wants to choose a restaurant to eat lunch with his classmates. He wants to find a healthy and cheap place. Now, he is reading some online customer reviews of the restaurants in his town:

Chefika Restaurant: If you like steamed vegetables and fresh boiled fish, you should definitely visit this place. They also have very reasonable prices.

Sude Restaurant: The menu here is full of fried chicken, french fries, and onion rings. They are delicious, but the food is too greasy. Also, we paid a lot of money.

Aybüke Restaurant: They serve the best grilled steak and meatballs. The dishes are incredibly tasty, but I paid much more than I expected.

Sümeyye Restaurant: You can eat boiled potatoes and carrots here. It is a healthy choice, but the bills are always too high.

According to the information above, which of the following restaurants should Yiğit choose?

- A) Chefika Restaurant
- B) Sude Restaurant
- C) Aybüke Restaurant
- D) Sümeyye Restaurant

5.

Chef Ali: Today, we are making homemade bread. First, melt the yeast in warm water.

Assistant: Yes, Chef. ----?

Chef Ali: Put the flour on the working surface, add the yeast mixture, and knead the dough.

Assistant: Got it. ----?

Chef Ali: Just a pinch of salt. Not too much.

Assistant: Okay. ----?

Chef Ali: In the oven for about twenty-five minutes until it turns brown.

Which of the following does NOT fill in any of the blanks in the conversation above?

- A) What is the next step after melting the yeast
- B) How much salt should I add to the dough
- C) How long should we bake the bread
- D) Which kitchen tools do we need to knead the dough

6. Below, you see some information about how four different friends prepare their favourite dishes.

Akif: I always bake chocolate chip cookies in a hot oven at 200°C.

Yelin: You should fry meatballs in a hot frying pan with some olive oil for 10 minutes.

Kaan: My mother boils potatoes and carrots in a large pot to make a warm vegetable soup.

Buğlem: First, knead the dough to make fresh homemade bread, and then bake it for 25 minutes.

Which of the following questions has the answer in ALL four texts above?

- A) What is the cooking method of the dish?
- B) Which kitchen tool do they use to cook?
- C) How long does it take to prepare the dish?
- D) Where do they usually buy the ingredients?

7. Berke, Ayliz, and Alp want to have dinner together at a restaurant. They all have different food preferences. Berke loves sweet things and always wants to have a dessert at the end of his meal. Ayliz is a vegetarian, so she prefers eating vegetables and never eats meat or fish. Alp would rather eat red meat because he dislikes white meat. Below, you see the weekly menu of the restaurant.

Monday	Tuesday	Wednesday	Thursday	Friday
Potato soup	Carrot soup	Tomato soup	Vegetable soup	Lentil soup
Meatballs	Sushi	Steak	Fried chicken	Fish
Apple pie	Lemonade	Pudding	Ice cream	Chocolate cake

According to the information given, on which days can all of them find a suitable food for their preferences?

- A) Monday and Wednesday B) Tuesday and Thursday C) Wednesday and Friday D) Thursday and Friday

8. Beyda wanted to cook some dishes, and she had some messages from her friends.

Mandev	Miroslav	Yasemin	Cevdet
I have a recipe for tasty apple pie. Why don't we peel the apples and bake a pie together?	Hey Beyda! I bought some fresh chicken pieces. Would you like to roast them in the oven?	Thanks for the bread recipe. 45 minutes of resting time is okay. See you in the kitchen!	Eylül and I are frying meatballs in a pan. It will be great if you join us.

According to the messages above, who did NOT make an offer or invite Beyda to cook?

- A) Mandev B) Miroslav C) Yasemin D) Cevdet

9. Mrs Bolcan wants her students to write a simple recipe for their friends. The recipe must include the name of the dish, at least one kitchen tool, and the temperature of the oven. However, Batuhan is in a hurry and makes a mistake.

Which of the following can be Batuhan's recipe?

- A) Hey Hira! I'm baking chocolate chip cookies today. First, mix the sugar, flour, and butter in a bowl. Then, place the small balls on a tray and bake them at 200°C.
- B) Hi Eren! Let's make a sweet apple pie. You need to peel and slice the red apples with a knife first. Then, fill the dough with apricot marmalade and bake it in the oven at 180°C.
- C) Hello Yaman! It is easy to make a potato salad. Boil the potatoes first. Then, chop them and add some fresh parsley, lemon juice, and a pinch of salt. Serve it cold.
- D) Dear Defne! If you want to make homemade bread, first melt the yeast in warm water. Next, put the flour on the working surface and knead the dough. Bake it at 180°C.

10.

NEHİR'S WEEKDAYS KITCHEN PLANNER

Monday	Tuesday	Wednesday	Thursday	Friday
Bake chocolate chip cookies in the oven at 200°C.	Boil potatoes and carrots in a large pot for a veggie soup	Fry meatballs and green peppers in a pan with some oil	Knead dough and make fresh homemade bread	Prepare apple pie (peel apples and add apricot marmalade)

Which of the following has an answer in Nehir's weekdays kitchen planner?

- A) How many meatballs does she fry in a pan on Wednesday?
- B) What kind of cookies does she prefer baking on Monday?
- C) Where does she buy the fresh apples for her Friday pie?
- D) What time does she start making veggie soup on Tuesday?

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10.05.2026

Prepared by Fatih SAYILAN (Panenka)

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