Type of Text: Recipe..

Sheikh Naimi Middle School Ouled-Djellal. Sample Exam Paper. March 2008 Meeting.

<u>Cocoa Glaze.</u>

Ingredients.

2 tablespoons butter *or* margarine 1/4 cup Cocoa 3 tablespoons water 1/2 teaspoon vanilla 1 1/4 cups powdered sugar

preparation.

1-In a small saucepan over low heat, melt butter. 2- Stir in cocoa and water. Cook, stirring constantly, until mixture thickens. 3-Do not boil. Remove from heat. 4- Stir in vanilla. Gradually add powdered sugar, beating rapidly until smooth. Add water, 1/2 teaspoon at a time, until desired consistency.

www.cooksrecipes.com/cake/marble_chiffon_cake_recipe.html

Part One. 14 pts.

A- <u>Reading Comprehension</u>. 7 points.

1) Answer the following questions: 3 points

a) The text is a: - recommendation - prescription -recipe

b) 6 ingredients are used to make cocoa glaze. Write them.

c) How do you add the powdered sugar?

2) Read the text then write True or False. 2 points.

a) Chocolate is mentioned in the ingredients list.

b) The ingredients and the preparation are taken from the internet.

3) <u>Lexis</u>: 2 points

Find in the text the equivalent the following words:

a quarter : half :

B- Mastery of Language. 7 points.

1) Find in the text two sentences in the imperative and fill in the table. 2 pts.

Affirmative Form	Negative Form
1-	1-

2) Spot the mistakes and write the corrected sentences. 3 points.

There are 32 cake on the table and there are 32 childs in the room. How many cakes will each child had?

3) Pronunciation. 2 points.

Find in the text words that rhyme with the following: 2 points

cutter meat mime separation

Part Two: 6 points.

Written Expression.

In a cookbook, Jane found the following instructions on how Rfis Tounsi is made. Unfortunately, they are scrambled. Help her reorder them and use the necessary sequencers.

Fisrst/...../...../...../

- remove the stones of the dates.
- Mix the browned semoulina, the oil, and the dates together.
- Choose some good "Ghars" dates.
- Brown some semoulina.
- Serve with milk, curd or tea.
- Shape the mixture into lozenges, balls, rolls