

First term Exam of English.

**Cocoa Glaze.**

**Ingredients.**

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

**preparation.**

In a small saucepan over low heat, melt butter. Stir in cocoa and water. Cook, stirring constantly, until mixture thickens. Do not boil. Remove from heat. 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](http://www.cooksrecipes.com/cake/marble_chiffon_cake_recipe.html)

**Part One. 14 pts.**

**A- Reading Comprehension. 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 2 of them.  
**Butter - vanilla**
- c) How many sentences are there in this text? **There are 8.**

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

- a) Chocolate is mentioned in the ingredients list. **FALSE**
- b) The ingredients and the preparation are taken from the internet. **TRUE**

**3) Lexis: 2 points**

**Find in the text the equivalent the following words:**

a quarter : ...**1/4**.....

half : .....**1/2**.....

## **B- Mastery of Language. 7 points.**

1) Match the question and the answer. 2 pts.

Questions	Answers
1- Which languages do you speak?	To Angola.
2- Was Jane able to finish the work?	Bob is.
3- Who is taller, Jack or Bob?	- Arabic and English.
4- Where will they go?	- No, she was not.

2) Insert right the punctuation . 3 points.

working in group gives better chances for success. that is why jack always works

W

T

J

with his friends.

3) Pronunciation. 2 points. Match the words that rhyme with the following: 2 pts

butter	heat	preparation	mime
time	separation	cutter	beat

## **Part Two: 6 points.**

### **R'Fiss Tounsi recipe**

First, choose some good " Ghars" dates.

Then, remove the stones of the dates.

Next, brown some semolina in a pan.

After this, mix the browned semolina, some oil, and the dates together.

Finally, shape the mixture into lozenges, balls, rolls ....

Good Luck