

B1 Topic 19 — Cooking for the First Time

B1 Level • Cooking • 30 Questions • 45 Minutes

Name: _____ Date: _____

Choose the correct answer (A, B, C or D) for each question.

1. I decided to ___ dinner for my family for the first time last weekend.

- A) do
- B) make
- C) cook
- D) prepare

2. You should always ___ your hands before you start cooking.

- A) clean
- B) wash
- C) brush
- D) dry

3. If you ___ the oil too much, it will start to smoke.

- A) boil
- B) heat
- C) warm
- D) burn

4. She cut her finger while she was ___ the onions.

- A) chopping
- B) mixing
- C) stirring
- D) pouring

5. The recipe says to ___ two eggs into a bowl and mix well.

- A) smash
- B) crack
- C) break
- D) hit

6. I forgot to set the timer and the cake ___ in the oven.

- A) cooked
- B) heated
- C) burnt
- D) melted

7. Could you ____ the pasta while I make the sauce?

- A) fry
- B) roast
- C) grill
- D) boil

8. A ____ is a set of instructions that tells you how to prepare a dish.

- A) menu
- B) recipe
- C) diet
- D) list

9. If I ____ you, I'd start with something simple like scrambled eggs.

- A) am
- B) was
- C) were
- D) be

10. You need to ____ the sauce for about ten minutes until it thickens.

- A) stir
- B) pour
- C) slice
- D) peel

11. She's never used a sharp knife before, so she's worried about ____ herself.

- A) burning
- B) cutting
- C) dropping
- D) spilling

12. Don't forget to ____ the oven to 180 degrees before you put the cake in.

- A) preheat
- B) prepare
- C) preset
- D) prewarm

13. The soup tasted too bland, so I ____ some salt and pepper.

- A) put
- B) poured
- C) added
- D) mixed

14. He ___ to cook spaghetti, but he accidentally made too much.

- A) tried
- B) managed
- C) succeeded
- D) failed

15. You ___ better not leave the kitchen while something is on the stove.

- A) would
- B) should
- C) had
- D) could

16. If you add too ___ salt, the dish will be ruined.

- A) many
- B) much
- C) few
- D) little

17. The first meal I ever made ___ my own was a cheese omelette.

- A) by
- B) on
- C) for
- D) with

18. She suggested ___ a simple pasta dish for our first attempt.

- A) to try
- B) trying
- C) try
- D) tried

19. I wish I ___ read the recipe more carefully. I put in sugar instead of salt!

- A) have
- B) had
- C) would
- D) did

20. Can you ___ the table while I finish cooking?

- A) put
- B) set
- C) make
- D) lay

21. He was so proud of ____ because the chicken turned out perfectly.

- A) him
- B) his
- C) himself
- D) he

22. The recipe says to ____ the garlic and fry it in olive oil.

- A) chop
- B) slice
- C) crush
- D) peel

23. I'm not used ____ cooking for more than two people.

- A) for
- B) at
- C) to
- D) with

24. The kitchen was a complete ____ after we finished cooking.

- A) mess
- B) problem
- C) trouble
- D) damage

25. You ____ wash the vegetables before you cook them. It's really important.

- A) mustn't
- B) don't have to
- C) must
- D) shouldn't

26. The more you practise, the ____ your cooking will get.

- A) good
- B) better
- C) best
- D) well

27. She accidentally ____ the milk all over the counter.

- A) dropped
- B) spilled
- C) threw
- D) poured

28. I'd rather ___ something easy tonight. I'm too tired for a complicated recipe.

- A) make
- B) making
- C) to make
- D) made

29. It took me ages to ___ out how to use the food processor.

- A) find
- B) work
- C) figure
- D) look

30. Next time, I'll follow the recipe ___ of trying to improvise.

- A) rather
- B) instead
- C) apart
- D) regardless

ANSWER KEY

No	Answer	Correct Option	No	Answer	Correct Option	No	Answer	Correct Option
1	C	cook	11	B	cutting	21	C	himself
2	B	wash	12	A	preheat	22	D	peel
3	B	heat	13	C	added	23	C	to
4	A	chopping	14	A	tried	24	A	mess
5	B	crack	15	C	had	25	C	must
6	C	burnt	16	B	much	26	B	better
7	D	boil	17	B	on	27	B	spilled
8	B	recipe	18	B	trying	28	A	make
9	C	were	19	B	had	29	C	figure
10	A	stir	20	B	set	30	B	instead