

ELTE Preparing a meal quiz 75

1. The sommelier polished the ____ before pouring the wine.

- ☐ (A) cups
- ☐ (B) bowls
- ☐ (C) crockery
- ☐ (D) glasses

2. The restaurant replaced its chipped ____ with a new set imported from France.

- ☐ (A) cutlery
- ☐ (B) crockery
- ☐ (C) glassware
- ☐ (D) utensils



3. The waitress folded the linen ____ into an elegant shape and left it on the table.

- ☐ (A) tablecloth
- ☐ (B) towel
- ☐ (C) napkin
- ☐ (D) runner

4. The cracked ____ had to be discarded for safety reasons.

- ☐ (A) china
- ☐ (B) cutlery
- ☐ (C) linen
- ☐ (D) cork



5. The host laid out the ___ in the correct order for a formal meal.

- (A) glassware
- (B) crockery
- (C) cutlery
- (D) utensils



6. She chose a patterned ___ to protect the table while still showing the wood underneath.

- (A) runner
- (B) china
- (C) napkin
- (D) trivet



7. He placed mug on a ___ to protect the wooden table from stains.

- (A) coaster
- (B) napkin
- (C) saucer
- (D) trivet



8. She rested her teacup gently on the matching ___.

- (A) plate
- (B) bowl
- (C) saucer
- (D) coaster



9. After washing the vegetables, she left them in a ___ to drain.

- (A) bowl
- (B) pot
- (C) colander
- (D) ladle



10. The soup was served using a large ____.

- (A) spatula
- (B) ladle
- (C) whisk
- (D) colander



11.



Melt the chocolate and butter in a _____.
(refer to the picture)

- (A) oven
- (B) pan
- (C) bain-marie
- (D) grill

12. He placed the hot pan on a ___ to avoid burning the countertop.

- ☐ (A) coaster
- ☐ (B) trivet
- ☐ (C) china
- ☐ (D) runner



13. She used a ___ to beat the eggs until they were light and frothy.

- ☐ (A) colander
- ☐ (B) spoon
- ☐ (C) whisk
- ☐ (D) ladle



14. She used a ___ to shred the cheese finely for the pasta sauce.

- ☐ (A) grater
- ☐ (B) peeler
- ☐ (C) whisk
- ☐ (D) ladle



15.



Different kinds of cheese were served on a large ___ for the guests.

- ☐ (A) whisk
- ☐ (B) platter
- ☐ (C) crockery
- ☐ (D) turntable

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- ☐ B bowls
- ☐ C crockery
- ☒ D glasses

i Wine **glasses** are polished to ensure clarity and presentation.

2. The restaurant replaced its chipped ___ with a new set imported from France.

- ☐ A cutlery
- ☒ B crockery
- ☐ C glassware
- ☐ D utensils



i **Crockery** refers to plates, bowls, and dishes, which can chip or crack with use.

3. The waitress folded the linen ___ into an elegant shape and left it on the table.

- ☐ A tablecloth
- ☐ B towel
- ☒ C napkin
- ☐ D runner

4. The cracked ___ had to be discarded for safety reasons.

- ✓ A china
- B cutlery
- C linen
- D cork



i The word **china** means clay of a high quality that is shaped and then heated to make it permanently hard, or objects made from this, such as cups and plates.

5. The host laid out the ___ in the correct order for a formal meal.

- A glassware
- B crockery
- ✓ C cutlery
- D utensils



i **Cutlery** is knives, forks, and spoons used for eating food

6. She chose a patterned ___ to protect the table while still showing the wood underneath.

- ✓ A runner
- B china
- C napkin
- D trivet



i A **runner** is a long, narrow piece of cloth or fabric that is placed along the centre of a dining table, usually decorative, often made of linen, cotton, or other fine fabrics which does not cover the entire table.

7. He placed mug on a ___ to protect the wooden table from stains.

- ✓ A coaster
- B napkin
- C saucer
- D trivet



i A **coaster** is a small piece of wood, plastic, or other material that you put a glass or cup on to protect a surface from heat or liquid

8. She rested her teacup gently on the matching ___.

- A plate
- B bowl
- ✓ C saucer
- D coaster



i A **saucer** is a small, curved plate that you put a cup on

9. After washing the vegetables, she left them in a ___ to drain.

- A bowl
- B pot
- ✓ C colander
- D ladle



i A **colander** is a bowl with small holes in it, used for washing food or for emptying food into when it has been cooked in water.

10. The soup was served using a large ____.

- ☐ A spatula
- ☒ B ladle
- ☐ C whisk
- ☐ D colander



i A **ladle** is a kitchen utensil, a very big spoon with a long handle and a deep cup-shaped part, used especially for serving soup.

11.



Melt the chocolate and butter in a _____.
(refer to the picture)

- ☐ A oven
- ☐ B pan
- ☒ C bain-marie
- ☐ D grill

i **Bain-marie** is a device or a process for cooking foods that involves putting the food in a container into a pan of hot water.

12. He placed the hot pan on a ____ to avoid burning the countertop.

- ☐ A coaster
- ☒ B trivet
- ☐ C china
- ☐ D runner



i A **trivet** is a metal stand that you put on a table to protect its surface from hot dishes or pans.

13. She used a ___ to beat the eggs until they were light and frothy.

- ☐ A colander
- ☐ B spoon
- ☒ C whisk
- ☐ D ladle



i A **whisk** is a kitchen tool that you use for beating food such as eggs and cream in order to add air and make it light.

14. She used a ___ to shred the cheese finely for the pasta sauce.

- ☒ A grater
- ☐ B peeler
- ☐ C whisk
- ☐ D ladle



i A **grater** is a metal device with holes surrounded by sharp edges used to cut food into small pieces

15.



Different kinds of cheese were served on a large ___ for the guests.

- ☐ A whisk
- ☒ B platter
- ☐ C crockery
- ☐ D turntable

i A **platter** is a large plate used for serving food. It is also a meal with one type of food served on a large plate.