

# 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.

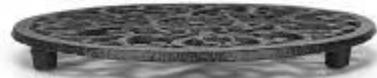


Melt the chocolate and butter in a \_\_\_\_\_.  
(refer to the picture)

- (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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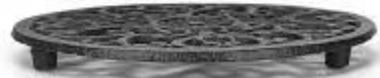


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**i** Wine **glasses** are polished to ensure clarity and presentation.

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.

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- B towel
- C napkin
- D runner

4. The cracked \_\_\_ had to be discarded for safety reasons.

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- 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 \_\_\_\_.

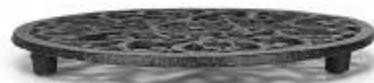
*(refer to the picture)*

- 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.