**Электронное обучение ГБПОУ КК БИТТ**

**Учебная дисциплина: ОГСЭ.03 Иностранный язык группа №27**

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Выполните тестовые задания в тетради – выберите один из вариантов ответа. Сделайте фото работы и отправьте на электронную почту преподавателя.

1. **It is used for cutting cold and cooked meat.**

a)food blender

b)meat slicer

c)weighing scales

d)food mixer

1. **It is used to chop meat finely to make sausages, stuffing or sauces.**

a) a fan oven

b)induction cooker

c) Mincer

d)a fish kettle

1. **This kitchen appliance has one or more stainless steel tanks, which contain fat to fry the food. Food is crispy but can be fatty.**

a) a stockpot

b) a deep-fryer

c)a microwave oven

d)a fan oven

1. **Where is hot food prepared in the professional kitchen?**

a)A main kitchen

b)a service area

c)a storeroom

d)a dishwashing area

1. **What cookware item is usually used for boiling and has two handles and a lid?**

a)a roasting pan

b)a casserole dish

c)a fish kettle

d)a sauteuse

1. **This cookware item has one long handle, can be made of aluminium or steel. It is used for frying, sauteing or roasting.**

a)a stockpot

b) a mincer

c)a food blender

d) a frying pan

1. **Where are orders placed and waiting staff collect food in the professional kitchen?**

a) a main kitchen

b)a cold preparation section

c)a storeroom

d) a service area

1. **This cooker is more expensive, but considered safer from fire risk. It too has an oven underneath (which is easier to operate than a gas oven).**

a)an electric cooker

b)a fan oven

c)a deep fryer

d)a microwave oven

1. **This cookware item is wide and high, it is used for boiling water for pasta or making stocks.**

a) a fish kettle

b)a frying pan

c) a stockpot

d)a food mixer

1. **Where are perishable goods stored in the professional kitchen?**

a)a cold storage room

b)a service area

c)a dishwashing area

d)a storeroom