Підсумковий тест для фахових молодших бакалаврів
з дисципліни **«ІНОЗЕМНА МОВА
(ЗА ПРОФЕСІЙНИМ СПРЯМУВАННЯМ)»**

Тест укладено за рівнями навчальних досягнень: початковий, середній, достатній, високий.

За змістовим модулем 1: **«Наша їжа. Ресторан (кухня) та його діяльність. Охорона праці та безпека. Безпека харчування»**

ТЕСТОВІ ЗАВДАННЯ

I. Початковий рівень (1 бал)

Choose the correct answer.

1. **"Welcome to our restaurant" is used to:**
   a) refuse service
   b) greet a guest
   c) give a recipe
   d) clean the kitchen

2. **HACCP principles help ensure:**
   a) decoration
   b) food safety
   c) music selection
   d) marketing

3. **The chef is _____ the kitchen.**
   a) responsible of
   b) in charge of
   c) afraid of
   d) ready for

4. **A chef's knife is used for:**
   a) frying
   b) chopping
   c) baking
   d) measuring

5. **Always wash your hands before _____ food.**
   a) serving
   b) handling
   c) storing
   d) labeling

6. **Carbohydrates provide:**
   a) vitamins
   b) energy
   c) water
   d) minerals

II. Середній рівень (2 бали)

7. **Choose the correct option.** The restaurant specializes _____ traditional cuisine.

a) on
b) at
c) in
d) for

8. Choose the correct meaning. "Keep raw and cooked food separate" means:
a) Store them together
b) Mix them before cooking
c) Avoid cross-contamination
d) Freeze them immediately

9. Choose the correct word. The sous-chef _____ the head chef.
a) controls
b) assists
c) replaces
d) ignores

10. Choose the correct word. Always _____ food containers before putting them in storage.
a) label
b) cut
c) boil
d) fry

11. Choose the correct modal verb. Kitchen staff _____ follow health and safety regulations.
a) can
b) must
c) might
d) would

12. Choose the correct passive form. Vegetables _____ into cubes before cooking.
a) cut
b) are cut
c) cutting
d) have cut

III. Достатній рівень (3 бали)

13. Choose the sentence WITHOUT a lexical mistake.
a) The chef controls the quality of dishes and supervises the kitchen staff.
b) The chef checks the flavour and tastes the equipment.
c) The waiter cooks the customers in the dining hall.
d) The dishwasher prepares the menu for the guests.

14. Correct the Grammatical Mistake (Choose ONE correct option).

The kitchen staff are responsible of following hygiene standards.
a) The kitchen staff are responsible to follow hygiene standards.
b) The kitchen staff are responsible for following hygiene standards.
c) The kitchen staff are responsible follow hygiene standards.
d) The kitchen staff is responsible for following hygiene standards.

15. Choose the correct phrasal verb or collocation. All kitchen staff must _____ the restaurant policy at all times.

a) follow up
b) follow
c) go on
d) carry out on

16. Explain the principles of a balanced diet.
(Short written answer in 2–3 sentences).

17. Match the sentence halves.

1. The chef must ensure that…
2. If hygiene rules are ignored, …
3. Kitchen tools should be returned…
4. A vegetarian diet excludes…
5. Employees are required to…
6. The workstation must be kept…

A. …clean and well-organized at all times.
B. …follow health and safety regulations.
C. …meat and fish products.
D. …food is stored at the correct temperature.
E. …food contamination may occur.
F. …to their proper places after use.

IV. Високий рівень (4 бали)

18. Analyze and correct the sentence.

Instructions: Read each sentence carefully. Identify any grammatical, vocabulary, or style errors, explain what type of mistake it is, and rewrite the sentence correctly:

Head chef supervise the kitchen staff and ensure food quality.

19. Write a short instruction (4–6 sentences) explaining HACCP and hygiene rules in the kitchen. Make sure to include the following points:

- HACCP Requirements;
- Personal Hygiene Rules;
- Kitchen Cleanliness and Safety Procedures.

20. Write a short essay (6–8 sentences) describing a balanced daily menu (breakfast, lunch, and dinner). Use healthy nutrition vocabulary):
Topic: A Balanced Daily Menu for Healthy Living

КРИТЕРІЇ ОЦІНЮВАННЯ

Рівень	**Бали**
Початковий	0-6
Середній	7-14
Достатній	15-25
Високий	26-40

Підсумковий тест для фахових молодших бакалаврів
за змістовим модулем 2: **«Кулінарія та обслуговування. Асортимент продуктів. Борошняні та зернобобові вироби»**

ТЕСТОВІ ЗАВДАННЯ

І. Початковий рівень (1 бал)

Choose the correct answer.

1. "Our restaurant is famous for its grilled steaks" means:
a) We serve only seafood
b) The restaurant specializes in meat dishes
c) The menu offers only desserts
d) Steaks are avoided in the restaurant

2. Fresh chicken must be stored:
a) at room temperature
b) in the fridge
c) under the sun
d) on the counter

3. A meat cleaver is mainly used for:

a) chopping meat
b) frying vegetables
c) baking bread
d) measuring liquids

4. Salmon is rich in:
a) Carbohydrates
b) Omega-3
c) Sugar
d) Vitamin C

5. Carrots and potatoes are:
a) fruits
b) root vegetables
c) seafood
d) spices

6. Grilled shrimp is our special dish. This sentence is an example of:
a) a dessert description
b) a beverage
c) a bakery item
d) a seafood specialty

ІІ. Середній рівень (2 бали)

7. Choose the correct preposition. Fresh herbs and spices are added _____ the sauce to enhance flavor.
a) in

b) to
c) at
d) for

8. Choose the correct meaning. "Boil or steam vegetables to keep nutrients" means:
a) Freeze vegetables immediately
b) Fry vegetables in oil
c) Serve raw vegetables only
d) Cook vegetables in water or steam to preserve vitamins

9. Choose the correct word. Grilled trout is served with lemon _____.
a) sauce
b) spice
c) dough
d) cream

10. Choose the correct word. To make puff pastry, you need to _____ the dough until it is smooth and light.
a) peel
b) fry
c) boil
d) knead

11. Choose the correct word. Whole-grain bread is _____ than white bread because it contains more fiber.
a) healthier
b) health
c) healthful
d) healthy

12. Choose the correct grammar. The kitchen staff _____ poultry delivered daily to ensure freshness.
a) check
b) checks
c) checking
d) have check

III. Достатній рівень (3 бали)

13. Choose the sentence WITHOUT a lexical mistake.
a) Yeast dough needs time to rise before baking.
b) The dough is fried in the oven.
c) Puff pastry is boiled before serving.
d) Dough is eaten raw as a salad.

14. Correct the Grammatical Mistake (Choose ONE correct option).

The seafood are delivered fresh every morning.

a) The seafood is delivering fresh every morning
b) The seafood are delivers fresh every morning
c) The seafood is delivered fresh every morning
d) The seafood are delivered daily

15. Choose the correct phrasal verb or collocation. All poultry must be _____ before storing in the fridge.
a) cut up
b) carry out
c) go on
d) follow up

16. Explain the importance of following recipes when preparing meat, fish, or desserts. (Short written answer in 2–3 sentences).

17. Match the sentence halves.

1. Meat must be cooked until…
2. Fish should be…
3. Pastries need…
4. Breakfast recipes often include…
5. Desserts are served…
6. Herbs and spices are used…

A. …at the end of the meal.
B. …fresh and cleaned before cooking.
C. …eggs, cereals, or fruit for energy.
D. …the correct internal temperature is reached.
E. …time to rise or bake properly.
F. …to add flavor and decoration.

IV. Високий рівень (4 бали)

18. Analyze and correct the sentence. Instructions: Read each sentence carefully. Identify any grammatical, vocabulary, or style errors, explain what type of mistake it is, and rewrite the sentence correctly:
The baker knead the dough until it smooth and ready for baking.

19. Write a short instruction (4–6 sentences) describing the safe preparation of meat or fish dishes. Make sure to include the following points:

- proper storage of meat and fish
- temperature control
- prevention of cross-contamination

20. Write a short essay (6–8 sentences) describing different types of breakfast and their nutritional value.
Topic: Types of Breakfast and Their Role in a Healthy Diet

КРИТЕРІЇ ОЦІНЮВАННЯ

Рівень	**Бали**
Початковий	0-6
Середній	7-14
Достатній	15-25
Високий	26-40

Підсумковий тест для фахових молодших бакалаврів
за змістовим модулем 3: **«Асортимент страв. Технологічні процеси. Світова кухня і харчування»**

ТЕСТОВІ ЗАВДАННЯ

І. Початковий рівень (1 бал)

Choose the correct answer.

1. A clear and flavorful liquid made from meat, bones, or vegetables is called:
a) dressing
b) glaze
c) broth
d) pastry

2. Cream soups are classified as:
a) clear soups
b) thick soups
c) cold soups
d) raw soups

3. "This sauce goes perfectly with grilled meat" means that the sauce:
a) replaces the meat
b) decorates the plate
c) matches the flavor of the meat
d) burns easily

4. A Caesar salad is traditionally served with:
a) sweet glaze
b) chocolate sauce
c) broth
d) homemade dressing

5. The correct cooking method for "The meat is grilled over an open flame" is:
a) steaming
b) baking
c) grilling
d) stewing

6. "Could you tell me the ingredients for this dish?" is a question about:
a) cooking equipment
b) recipe components
c) prices
d) restaurant location

ІІ. Середній рівень (2 бали)

7. Choose the correct preposition. The broth should be rich ___ flavor.
a) on
b) in
c) at
d) with

8. Choose the correct meaning. The word "stew" means:
a) to cook food quickly in hot oil
b) to bake food in the oven
c) to cook food slowly in liquid
d) to serve food cold

9. Choose the correct word. We serve fresh vegetable salads with homemade _____.
a) broth
b) glaze
c) dressing
d) steam

10. Choose the correct option. Steam cooking helps to_____:
a) destroy nutrients
b) preserve nutrients
c) dry the food
d) freeze ingredients

11. Choose the correct grammar. The chef _____ fish in hot oil right now.
a) fry
b) fries
c) is fried
d) is frying

12. Choose the correct grammar. Cakes _____ before decorating.
a) should cool
b) should cooled
c) must cooling
d) are cool

III. Достатній рівень (3 бали)

13. Choose the sentence WITHOUT a lexical mistake.
a) The soup is very deliciously and clear.
b) We steam the vegetables to preserve nutrients.
c) The chef baked the meat in hot oil.
d) This dressing is made from boiled chocolate.

14. Correct the Grammatical Mistake (Choose ONE correct option).

The vegetables is stewed for 20 minutes.

a) The vegetables are stewed for 20 minutes.
b) The vegetables are stewing for 20 minutes.
c) The vegetables stews for 20 minutes.
d) The vegetables were stew for 20 minutes.

15. Choose the correct phrasal verb or collocation. Please _____ the recipe before you start cooking.
a) look after
b) look for
c) look up
d) look out

16. Explain why food hygiene is essential in a professional kitchen.

(Short written answer in 2–3 sentences).

17. Match the sentence halves.

1. The broth should be clear
2. Always preheat the oven
3. Steam cooking helps
4. Italian cuisine is famous
5. We recommend
6. Follow safety rules

A. for its pasta and olive oil.
B. when working with hot surfaces.
C. before baking.
D. to preserve nutrients.
E. and rich in flavor.
F. a balanced menu for international guests.

IV. Високий рівень (4 бали)

18. Analyze and correct the sentence.

Instructions: Read each sentence carefully. Identify any grammatical, vocabulary, or style errors, explain what type of mistake it is, and rewrite the sentence correctly:

The chef is bake the fish and serve it with a sauce which go perfectly with grilled meat.

19. Write a short instruction (4–6 sentences) describing how to prepare a vegetable soup.
Make sure to include the following points:

- ingredients
- cooking method
- serving

20. Write a short essay (6–8 sentences).
Topic: The Importance of Food Hygiene in Professional Cooking

КРИТЕРІЇ ОЦІНЮВАННЯ

Рівень	**Бали**
Початковий	0-6
Середній	7-14
Достатній	15-25
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Різнорівневі тестові завдання з дисципліни
«ІНОЗЕМНА МОВА (ЗА ПРОФЕСІЙНИМ СПРЯМУВАННЯМ)»
підготувала викладач Скріль І.В.
Обговорено і схвалено на засіданні циклової комісії викладачів дисциплін гуманітарного циклу
Протокол № 01 від 26.08.2025
Голова циклової комісії Ірина ГОЛЕЦЬ