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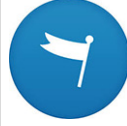


حل نماذج أسئلة اختبار قراءة اختيار من متعدد

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التواصل الاجتماعي بحسب الصف العاشر



اضغط هنا للحصول على جميع روابط "الصف العاشر"

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المزيد من الملفات بحسب الصف العاشر والمادة لغة انجليزية في الفصل الثالث

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Term 3 Practice-(2023-2024)

Reading -1

Restaurants

Many chefs, along with a passion for food, train for five to ten years, gaining valuable cooking experience, before opening their restaurant. That could be enough to run a food business. However, it is now believed that business skills are also important. Only if you take time to learn about managing a company will your restaurant be profitable.

From a young age, Ali tried out his recipes on his family, and it was agreed that he made delicious food. It seemed as though his ten years of working as a chef, both abroad and at home in Dubai, had benefitted him. It was reported in magazines that he was the best chef of his generation. Yet, he admits that he made mistakes. "I was young and confident when I started my first restaurant, which was in my local community," he told us. "*My food is so popular, I thought. The restaurant would undoubtedly do well.* If only I'd waited and gained some business knowledge. In the end, I had to close that restaurant. Now, I have a good understanding of business and my new restaurant is successful."

Like Ali, Maryam relied on her love of food. "Lots of customers were coming in and spending money. My little city-centre cafe looked like it had done well," she says, "but when I checked, I hadn't made any profit. I wish I had learned more about business and management before I started. When I spoke to an advisor, he showed me the problem, and how it should be improved. Only if I increased my prices would the cafe survive. I was cooking a lot of traditional food with expensive ingredients. I revised my recipes, which also helped reduce costs. I agree that business skills can be learned through online courses. Better still, I believe, is to enroll in a college course, or you could read books by yourself if that's your only option. In my opinion, this preparation could be the key to success for any young entrepreneur."

Read the text and answer the questions;

1. What is the main point of paragraph 1?

- a. Understanding how to run a restaurant is essential for success
- b. Only people who have cooking experience should start restaurants
- c. All that is needed to be a good restaurant owner is a love of food

2. Ali gained his cooking experience in_____.

- a. a variety of restaurants around the world
- b. a restaurant owned by his family
- c. local restaurants in Dubai

3. Why does Ali think buying his restaurant was a mistake?

- a. He thinks people in that area didn't like eating his food
- b. He knows that his cooking skills alone were not enough to ensure success
- c. He believes he wasn't old enough to begin a business

4. What reason does Maryam give for her business not doing well?

- a. The dishes she served were expensive and needed a lot of special ingredients
- b. Many people were coming to the place, but not buying anything
- c. She was spending more money on produce than she was making from customers

5. What kind of business does Maryam have?

- a. A small coffee bar in town
- b. A traditional place in a rural location
- c. An expensive restaurant in Dubai

6. What do Ali and Maryam both say about opening their businesses?

- a. They have created more affordable dishes for customers to improve profits
- b. They should have known more about being an owner before they started their companies
- c. They could have employed more people to help them create more popular dishes

7. Maryam thinks_____is the best way to prepare for owning a business.

- a. Independent study
- b. Using the internet
- c. Attending classes

Term 3 Practice-(2023-2024)

Reading – 2

A Lovely Treat

Reem and her sister, Maha, woke up one Saturday morning and they were soon very sad. Their older sister, Aisha, was working, and they were missing her. Reem said to their parents, "I wish Aisha didn't have to work today."

"If Aisha were here, we would be so much more cheerful," complained Maha. "She always creates a nice atmosphere."

"Aisha will be home in a couple of hours," said their father. "I have an idea. Do you remember the holiday we took in Kerala and the lovely restaurants there? Why don't you cook a Keralan dish for Aisha, so we can all have a taste of the time we spent there?"

Reem and Maha agreed that it was a great idea and they started working excitedly. Reem asked their father to go and buy some coconut milk for dessert. Maha had peeled and chopped an organic pumpkin that their neighbour had given them the previous day and ginger that was in the kitchen. She found some curry powder in the cupboard and said that she would go to a shop and buy some sweet potatoes afterwards. They wanted to make a curry dish and the mouth-watering coconut dessert the family had tried in India.

Aisha was very surprised when she came home. She hadn't expected it at all. They enjoyed the curry together. Their parents said that the curry in Kerala might have been less tasty than the dish cooked by Reem and Maha. Finally, the time for dessert came. Aisha took a spoonful of a white pudding with coconut, and it was clear that she didn't like it. She said that they might have not followed the recipe. Reem tasted the dessert too. She was upset and she shouted, "Oh, no! I must have added salt instead of sugar! We can't eat it!"

Read the text and answer the questions:

1. Why did the sisters miss Aisha?

- a. she promised to cook for them after she came home
- b. She was working so much they rarely saw her.
- c. She made them feel happier when she was with them.

2. When the girls started cooking, they already had _____ at home.

- a. a large tin of coconut milk
- b. enough spices for the curry
- c. all the vegetables they needed

3. What did the girls' parents think about the curry?

- a. it wasn't as nice as the curry in Kerala.
- b. It was absolutely delicious.
- c. It was very salty.

4. What is the difference in Reem's mood from the beginning to the end of the story?

- a. At first, she was unhappy, and at the end she was annoyed.
- b. At the start, she was exhausted, and at the end, she was angry.
- c. At the beginning she was sleepy, and at the end, she was excited.

5. What is the text about?

- a. trying a country's food for the first time.
- b. planning a holiday abroad.
- c. cooking for a family member

Term 3 Practice-(2023-2024)

Reading - 3

The Colour of Restaurants

Even if you have never thought of opening a restaurant, it is interesting to find out that the way restaurants are decorated is very carefully considered. It is essential to consider colour when creating a restaurant atmosphere. For example, if the restaurant serves fast food and the restaurant is red, the owners must have chosen it with speed in mind. Red makes people hungry and anxious, so it causes them to eat faster. If, on the other hand, restaurant owners want their customers to stay longer and enjoy their meals while relaxing, green is the perfect choice.

People say that yellow is connected to happiness and being positive, while purple is connected to luxury and good quality. Orange is seen as a cheerful and inviting colour, so it is a great choice for family-friendly restaurants. People who had carried out the research to get this data said that they definitely felt the moods and emotions change in each differently coloured restaurant.

There is, however, one colour that should be avoided: blue. If only we could use this beautiful colour. Unfortunately, it causes people to eat less and drink more. The biggest issue with blue is that it produces a blue-coloured light that does not flatter the appearance of food.

In conclusion, if you want to run a successful restaurant, think about your use of colour. It is essential to make sure that various colours are balanced with each other. When restaurants use many loud colours, they must have forgotten these rules, or they clearly couldn't have known about how colours affect people! It is said that the best reviews come from restaurants with the most calming wall colours, and therefore, atmosphere.

Read the text and answer the questions:

1. Why should restaurant owners think about colour?

- a. it helps their restaurants stay open longer
- b. it affects their customers' behaviour.**
- c. it makes their restaurants look attractive

2. According to the text, what does a burger restaurant want their customers to do?

- a. eat slowly and stay a long time
- b. eat at their own pace and invite their families
- c. eat very quickly and leave soon**

3. What is the main point of the second paragraph?

- a. colour decides the atmosphere of the restaurant**
- b. little research has been done on this topic
- c. the best colours of a restaurant are purple and yellow

4. What would be the best colours for a restaurant that served expensive food?

- a. orange and blue
- b. green and purple**
- c. yellow and red

5. The best restaurant reviews come from restaurants with_____.

- a. many bright colours
- b. only one colour
- c. carefully chosen colours**