READING COMPREHENSION - NUMBER 3

Name:		Grade: SEGUNDO MEDIO A/B
Date:	Time: 45 minutes	
Total Score: 28 PTS.		Score:

Descripción Curricular de la Evaluación

Objetivos de Aprendizaje a Evaluar	OA 11
Núcleo(s) Temático(s)	Gramática

Instrucciones

- Lee cuidadosamente cada uno de los ítems y responde sólo la información que es requerida.
- Usa lápiz pasta en tus respuestas y procurar escribir con letra clara y legible.
- No está permitido el uso de celular, Mp3 y Mp4.
- Se evaluará con la calificación mínima (2.0) al alumno/a que sea sorprendido/a copiando.

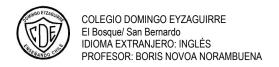
Slow-Fried French Fries

There are certain foods that are better when not made at home, like french fries. _To achieve golden-brown perfection, you have to fry them twice: first at a low temperature, to poach them; then at a high heat, to crisp them up. Very tasty, very much a pain in the neck. A few years back, I read about how French chef Joel Robuchon supposedly does it at his house: He puts sliced potatoes in a pot of cold oil, turns on the heat, and lets them go. It sounds too simple to work. But as the temperature rises, the potatoes cook from the outer layer in until the fries are wonderfully crunchy outside and creamy in the center. You'll never make fries any other way-even if you've never made them before.



I. PUT A IN THE RIGHT BOX: (12 PTS)

1. The word <i>chef</i> (in line 6) means	2. In the text fry (line 3) means:
a person in charge of a hotel	to cook in a pan over heat with use of fat
a person who cooks	to cut something into pieces
a person who waits on people	to slice something
3. The word twice (in line 3) means:	4. In the text poach (line 4) means:
one time	to cook in salty liquid
two times	to cook in a boiling liquid
three times	to fry
	1
5. What does the word <i>crisp</i> mean:	6. What does a pain in the neck mean?
soft	to have a problem with one's neck
crunchy	to please someone
flexible	to be annoying



II. TRANSLATE TO SPANISH: (16 PTS)

Slow-Fried French Fries

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