

Name _____ Date _____

Read each question. Fill in the correct circle on your answer document.

1. Asking questions as you read helps you _____
 - a. prepare to read another text
 - b. predict what will happen in the next text you read
 - c. make sense of the text

2. Read this passage from "Bake Your Own Bread"

Dissolve the sugar in the warm water and then stir in the yeast. Because yeasts are living, one-celled fungi, make sure the water is not too hot or it will kill the yeast cells. The mixture will foam as the yeast cells make carbon dioxide and ethanol bubbles. These bubbles cause the dough to rise.

You would most likely use yeast to ___

- a. make bread that is dry and flat
 - b. make the bread fluffy and light
 - c. make the bread smell good
3. What does the word reassured mean in the sentence below?

I thought my cold would last forever, but my mother reassured me that it would pass in a few days.

- a. gave someone medicine
- b. made someone feel like laughing
- c. made someone feel more confident

4. Which word in the sentence below is a noun?

I went to see my doctor yesterday for a yearly physical exam.

- a. my
- b. doctor
- c. yesterday

5. Read this passage from "The Heat Is On!"

SOLAR OVEN The sun's...energy reflects on the surface of the oven and transfers heat to the food.

Which question might you ask about this passage?

- a. How big is the Sun?
- b. How hot does a solar oven get?
- c. What kind of food is being cooked?

6. Which words in the sentence below are nouns?

The teacher stayed up during the night correcting homework.

- a. stayed, during, homework
- b. stayed, during, correcting
- c. teacher, night, homework

7. Read this passage from "Let's Get Cooking!"

"When I first started working in a commercial bakery, we had a huge conventional oven. We could bake up to eight cake layers at once. That's enough to build two three-tiered wedding cakes."

The bakery most likely had a big oven because_____

- a. many people bought cakes from the bakery
- b. the owner of the bakery could not find a smaller oven to buy
- c. the owner of the bakery needed to fill space in the kitchen

8. Which list contains words that are all nouns?

- a. sizzle, pour, burning
- b. quickly, carefully, quietly
- c. floor, cabin, machine

9. Read this passage from "The Heat Is On!"

MICROWAVE OVENS The first microwave oven stood nearly 6 feet tall and weighed over 750 pounds. Electromagnetic waves in a microwave heat the molecules in food.

Which of the following questions could you ask to better understand this passage?

- a. Why was the first microwave oven so large?
- b. How long does it take to cook popcorn in a microwave oven?
- c. What is the most popular brand of microwave oven?

10. Which list contains only words that have long vowel sounds?

- a. place, home, write
- b. stirred, stunned, staple
- c. mantle, sample, package

11. Which of the following words from the sentence below has a long vowel sound?

I realized that I wrote the wrong word, so I had to erase it.

- a. that
- b. wrote
- c. word

12. The smallest particles you can divide something into without changing it into something else are_____.

- a. ingredients
- b. radiation
- c. molecules

13. The process of giving off heat or energy in the form of invisible rays or waves is called_____.

- a. radiation
- b. scientific
- c. transfer

Read this passage from "Abuela's Feast." Answer questions 14 & 15.

"Steaming must use conduction since it uses a pan, steam, and food. My science teacher would like this. We're putting scientific information to use," Gabriel smiled proudly. "Is that all the food we are going to have and all the cooking we'll be doing, Abuela?"

14. Which question could you ask to help you better understand this passage?

- a. What type of food does Gabriel's science teacher like best?
- b. What other food does Gabriel want to cook?
- c. How is scientific information useful in cooking?

15. What does the word conduction mean in this passage?

- a. the temperature of a pan
- b. the movement of heat through materials
- c. a type of pan used for steaming vegetables

Read this passage from "Let's Get Cooking!" Answer questions 16 & 17.

Think about cooking pancakes on the top of the stove in a pan. First, the pan gets hot from the burner's flame. Then the hot pan transfers its heat to the batter, which browns into nice pancakes. The metal pan acts as a "conductor" of heat. You have to flip the pancake to cook it on the other side. The heat comes from only one direction and travels through something solid (in this instance, the metal of the pan.)

16. Which of the following questions could you ask to help you better understand this passage?

- a. What kind of syrup goes best with pancakes?
- b. Where does the heat go when it hits the pancake batter?
- c. Where does the speaker buy her pancake mix?

17. What does the word transfer mean in this passage?

- a. moves from one place to another
- b. places a pan on a stove
- c. uses a flame to cook something

Read this passage from "Bake Your Own Bread." Answer questions 18.

1. Mix the flour and water together in a large bowl. If the dough is sticking to the sides of the bowl, add more water until all the dough can be shaped into a ball.
2. Sprinkle some flour on the wooden cutting board. Then knead the ball for 10 minutes.
3. Split the ball in half.

18. Which question should you ask to help you better understand step 2?

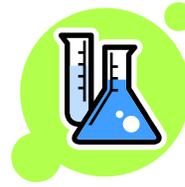
- a. How big should the ball of dough be when I take it out of the bowl?
- b. What are some different types of flour that I can use?
- c. Why is it important to put flour on the cutting board?

Read this passage from "Abuela's Feast." Answer questions 19 & 20.

"I'm going to get my camera before we start cooking," Gabriel said. "I'll take pictures of the food ready to cook, cooking, and on platters and in bowls. This project will really impress my science teacher—and make him hungry!"

19. Based on the information in this passage, you can infer that_____
- Gabriel wants to be a science teacher
 - Gabriel is excited to taste the food
 - Gabriel wants to take pictures of the cooking process for a science project
20. What question might you ask based on this passage?
- How will taking pictures of food improve Gabriel's project
 - What types of food does Gabriel like best?
 - What kind of camera is best for taking pictures of food?

Theme 3 Test Vocabulary



1. _____ radiation
 2. _____ transfer
 3. _____ molecules
 4. _____ reassured
 5. _____ conduction
-
- a. to make someone feel confident or confirm something is all right
 - b. the process of giving off heat or energy in the form of invisible rays or waves
 - c. to move something from one place to another
 - d. the transfer of heat through a material
 - e. the smallest particles into which a substance can be divided without changing into a different substance
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6. _____ scientific
 7. _____ ingredients
 8. _____ convection
 9. _____ chemical
 10. _____ connect
- a. the transfer of heat through the air or a liquid
 - b. something that uses the facts and laws of science
 - c. to join or fasten two things together
 - d. something that is related to how the basic elements of matter behave
 - e. the parts of a mixture