

ინგლისური 2 ((B1.2) 3 კრედიტი) (ტექნიკური ფაკულტეტები)
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(დასკვნითი გამოცდის ნიმუში)

Gerund and Infinitive

Question 1

We had a blizzard yesterday, but it finally stopped-----

Select one:

- ☐ a. blow
- ☐ b. blowing
- ☐ c. to blow

Question 2

After Martha finished---- the floor, she dusted the furniture.

Select one:

- ☐ a. to washing
- ☐ b. to wash
- ☐ c. washing

Past simple tense

Question 3

She apologized for starting dinner without me but said she always ---- at 12.30

Select one:

- ☐ a. ate
- ☐ b. eated
- ☐ c. Eats

Present progressive

Question 4

Look !Andy ----in the garden

Select one:

- ☐ a. is playing
- ☐ b. played
- ☐ c. plays

Vocabulary

Question 5

Warning and instruction on roadsides or streets.

Select one:

- ☐ a. shock
- ☐ b. drop
- ☐ c. sign
- ☐ d. action

Question 6

State being secure from harm, injury, danger or risk

Select one:

- ☐ a. workshop
- ☐ b. investigation
- ☐ c. safety
- ☐ d. sign

Question 7

A mechanism consisting of pump and valves

Select one:

- ☐ a. injector
- ☐ b. screen
- ☐ c. lever
- ☐ d. speaker

Question 8

Solid disk or cylinder that fits inside a hollow cylinder

Select one:

- ☐ a. piston
- ☐ b. screen
- ☐ c. engine
- ☐ d. speed

Reading

Answer the questions:

The Puffer Fish

Most people avoid eating dangerous foods. They don't want to get sick. However, there is one food that can be deadly, yet some people eat it on purpose. It's called puffer fish. This kind of fish, called Fugu in Japanese, lives in the Pacific Ocean. Some people die every year from eating Fugu. In fact, the Emperor of Japan is not allowed to touch it. Why? Well, the inside of the puffer fish are very poisonous. They contain a poison 275 times more powerful than the deadly cyanide.

Usually nothing bad happened when Fugu is on a restaurant menu. Customers feel great after the meal. That's because chefs are trained to remove the inside of the puffer fish before they give it to customers. If they miss even a small amount, the fish is not safe to eat.

Puffer fish is very expensive. A plate of Fugu costs more than \$ 200 in some restaurants in Tokyo. Besides being dangerous to eat, the fish is very ugly, with spines all over its body. Also, it can puff, or blow, itself up to double its normal size. Why do The Japanese risk so much for such an ugly and dangerous fish? Well, some people like taking risks. And Fugu tastes wonderful.

Question 9

In what ocean does the puffer fish live?

Select one:

- ☐ a. The Atlantic Ocean
- ☐ b. The Pacific Ocean
- ☐ c. The Southern Ocean

Question 10

Why can't the Emperor of Japan eat puffer fish?

Select one:

- ☐ a. Puffer fish is tasteless
- ☐ b. It's 275 times poisonous
- ☐ c. Puffer fish is ugly

Question 11

What is cyanide?

Select one:

- ☐ a. The cell
- ☐ b. The poisonous substance
- ☐ c. The tasteful food

Question 12

What must chefs do before they serve puffer fish?

Select one:

- ☐ a. remove the insides of the fish
- ☐ b. remove the spines
- ☐ c. Dissect the fish

Question 13

How much does a plate of Fugu cost in some restaurants?

Select one:

- ☐ a. approximately \$ 200
- ☐ b. exceeds \$200
- ☐ c. less than \$200