

## ÔN HÈ - ĐỀ 5

## MÔN: TIẾNG ANH 5



BIÊN SOẠN: BAN CHUYÊN MÔN LOIGIAIHAY.COM

**I. Choose the word whose underlined part is pronounced differently from the rest.**

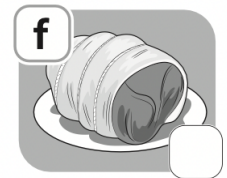
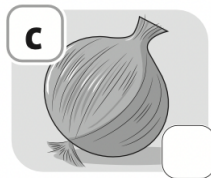
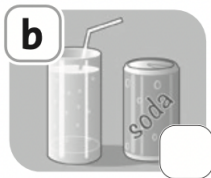
1.

A. melonsB. laughsC. rides

2.

A. busesB. watchesC. loves

3.

A. brushesB. hatsC. walks**II. Listen and number.****III. Choose the correct answer.**

1. I and my friends \_\_\_\_\_ the bus to school at 7 o'clock.

A. catch

B. catches

C. catchs

2. There is \_\_\_\_\_ apple.

A. a

B. an

C. some

3. \_\_\_\_\_ some onions in the kitchen.

A. There is

B. There

C. There are

4. Kai \_\_\_\_\_ at 6.30.

A. don't gets up

B. don't get up

C. doesn't get up

5. His birthday is \_\_\_\_\_ July.

A. at

B. in

C. on

#### IV. Read and decide if each sentence below is True or False.

The ingredients to make summer rolls are flexible, however, you always need some rice paper and fish sauce to make summer rolls. First, spread a bit of lettuce, noodles, carrots, herbs and pork or shrimp. Next, fold up bottom edge to cover, then fold in the sides. Roll tightly. Continue with remaining ingredients. You can eat them right away when you finish, but it's much better to eat summer rolls with fish sauce. Combine fish sauce, sugar, chili, garlic and about  $\frac{1}{4}$  cup water. Taste and adjust seasoning, adding salt and pepper if necessary.

1. You can combine different ingredients to make summer rolls.

2. You always need some rice paper and pork to make summer rolls.

3. You may need some lettuce to make this dish.

4. You need to cook summer rolls before eating.

5. It's better to eat summer rolls with fish sauce.

#### V. Recorrect the given words to make correct sentences.

1. an/ and/ onion,/ I/ Could/ have/ lemons/ please?/ some

2. at/ often/ eight o'clock./ the dog/ He/ walks

3. do/ go/ What time/ to/ you/ school?

4. sometimes/ go/ the/ movie theater/ They/ to

5. plays/ soccer/ her friends/ Linh/ often/ with

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