A. Choose the best answer and write the number (15 questions-one question/ 4 marks-60%)  

( ) 1. Among the fruits below, which one can not be used to produce "candied/preserved fruits"?  
(a) mango (b) watermelon (c) date (d) plum

( ) 2. In general, we serve stinky tofu with (a) bamboo leaf (b) pickled cabbage (c) mushroom (d) egg yolk

( ) 3. ___________ is considered as a popular dessert in Taiwan.  
(a) Crushed ice (b) Coffin sandwich (c) Steamed dumpling (d) Rice tamale

( ) 4. On the island of Kinmen, the most famous products are ___________ and peanut brittle.  
(a) Oolong tea (b) fruit wine (c) pearl milk tea (d) Gaoliang wine

( ) 5. What does "gourmet" imply?  
(a) delicious dish (b) connoisseur of fine food (c) delicate cuisine (d) marketing of food industry

( ) 6. Hakka cuisine is best known to be salty, fragrant and ________.  
(a) light (b) oiled (c) complicated (d) natural

( ) 7. Which one is not considered as Changhua County’s specialties?  
(a) ba-wan (b) beef noodles (c) e-a-mi-sua (d) oyster omelet

( ) 8. Danzai noodles, Tainan specialty dish, are prepared with oil noodles, meat and ___________.  
(a) chicken liver (b) tapioca powder (c) bean sprouts (d) potato starch

( ) 9. Red pepper is often used during preparation of ___________ food.  
(a) Fujian (b) Shanghai (c) Sichuan (d) Holo

( ) 10. Pot-edged pancake soup is a famous snack in ___________ night market.  
(a) Liuho (b) Xinxing (or Hsin-hsing) (c) Liaoning (d) Keelung

( ) 11. In Taiwan, foreign food does not include (a) sashimi (b) papaya milk shake (c) fondue (d) pizza

( ) 12. Taiwanese traditional cakes and patties are usually made in ___________.  
(a) molds (b) cups (c) dishes (d) glasses

( ) 13. Beijing ___________ can be tasted in some restaurants and night market. (a)
smoky chicken (b) roast duck (c) steamed fish (d) fried pork

( ) 14. Millet wine is a typical drink for __________ food. (a) Minnanese (b) Hakka (c) Cantonese (d) Aboriginal

( ) 15. Which one below is not used in Hakka stir-frying? (a) scallop (b) pork (c) dried squid (d) bean curd

B. Translation English-Chinese (4 questions-one question/10 marks- 40%)

1. Taiwan can be termed a melting pot of all the great culinary traditions, both Chinese and foreign. In any town, city, or village on the island, it is said, there is a snack shop within three steps and a large restaurant within five, making dining in Taiwan a matter of utmost convenience.

2. Hunting and fishing played an important role in the lives of Taiwan’s indigenous peoples and so meat and fish figure prominently in their cuisine.

3. Aside from enjoying snacks of all kind in Taiwan, you should also not miss the special delicacies indigenous to each area. These products usually have gift packaging, which is convenient for travelers who want to take them home as gifts for friends and relatives.

4. Tea sampling in Taiwan is like wine-tasting in the West. The quality of tea is extremely important and varies with the different producing areas and methods.