

## Listening

1. T ~~/~~ 1 - + 4. NS ~~/~~ +
2. F ~~/~~ 2 - 5. F ~~/~~ + 7. F ~~/~~ +
3. NS ~~/~~ - 6. T ~~/~~ + 5

## Reading

- |     |        |         |
|-----|--------|---------|
| B + | 5. B - | 9. D +  |
| D - | 6. B + | 10. C + |
| C + | 7. A - | 11. B - |
| A + | 8. A - | 12. D + |

7

## Use of English

- |     |         |                              |
|-----|---------|------------------------------|
| B + | 6. A +  | ② 11. V +                    |
| D - | 7. C +  | 12. by (it was scored by) -  |
| C + | 8. A +  | 13. V +                      |
| D + | 9. B +  | 14. V +                      |
| D + | 10. C + | 15. many (not much) -        |
|     |         | 16. the (François Pierrat) - |
|     |         | 17. V +                      |
|     |         | 18. V +                      |
|     |         | 19. the (day) -              |
|     |         | 20. the -                    |

9

5

Writing -

9/10/2020

Dear Bob,

I was so happy to hear from you again.  
Sorry for my late reply I was too busy with  
volunteering.

When it comes to Russian traditional food  
I would like to say that it's absolutely distinctive and unique. The main feature of Russian ~~feature~~ cuisine is considered to be an abundance of products used for cooking. There are numerous dishes made of dough like dumpling or blini. You must have heard about our soups and salads. The New Year's table in many Russian families is unconceivable without "Olivier" known abroad as Russian salad. It includes boiled potatoes and carrots, hard-boiled eggs, sausage, green beans. The only thing you should do is to cut all ingredients and mix with mayonnaise or sour cream.

I wish you could try to cook this delightful salad and have a big family dinner together

Take care,  
Adelya

Содерж. - 54

изм. м. 4

изм. 4

изм. 2

изм.

2 / 16

425