

Georgia
CRCT
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Reading for Meaning Test 1

Fifth Grade Reading
Test

Jill Tonelli

Name: _____

Date: _____

Instructions:

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Teacher: Jill Tonelli

Peanut Roasting

“Every November when we go down south, my grandfather gives us a huge bag of peanuts,” Catherine told Mimi, Scott, and José. “We take them home to nibble on all winter.”

“Do you roast them?” asked Mimi.

“Yes. While they are roasting in our oven, every inch of the house smells like peanuts,” replied Catherine.

Scott said regretfully, “In the city we don’t often get a chance to roast peanuts.”

“When I come back from North Carolina, why don’t all of you come here, and my mom can help us have our own peanut-roasting party?” asked Catherine excitedly.

José said, “Gee, I can’t wait until you get back!”

1. What time of year does Catherine visit her grandfather?

- A. summer
 - B. winter
 - C. fall
 - D. spring
-

2. What are Scott’s feelings about roasted peanuts?

- A. He wishes he could have them more often.
 - B. He does not like them.
 - C. He likes to bring them back to his friends.
 - D. He roasts them quite often.
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3. What happens when Catherine and her mom roast peanuts in their home?

- A. They tend to eat too much and get sick.
 - B. The house takes on a special smell.
 - C. José always comes over.
 - D. They share them with Catherine's grandfather.
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4. Who is the main character of this passage? Use information from the passage to explain your answer.

5. How do the characters in this passage feel about peanuts? Use information from the passage to explain your answer.

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Roadwork

One day during summer vacation when Jimmy and Keisha were walking home, they stopped to watch some workers put a new surface on a road. Two workers spread gravel on the road and sprinkled water over it to settle the dust. Some other workers poured a layer of strong-smelling tar and drove a heavy roller over the surface to make it smooth. Jimmy and Keisha thought surfacing a road was hard work on such a hot day.

6. This passage takes place during

- A. a cold evening
 - B. a hot day
 - C. a rainy morning
 - D. a snowy night
-

7. What do the workers do after they pour tar on the road?

- A. drive a heavy roller over it
 - B. spread gravel over it
 - C. pour tar over it
 - D. put pipes below it
-

8. As used in the passage, the word *sprinkled* means

- A. stirred
 - B. drew
 - C. sprayed
 - D. waited
-

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9. Jimmy and Keisha thought what they saw seemed

- A. fun
 - B. silly
 - C. difficult
 - D. confusing
-

10. What letter could replace the *sp* in *spread* to make a new word?

- A. f
 - B. b
 - C. g
 - D. c
-

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Mushroom Pizza

Pizza Dough:

$\frac{1}{2}$ teaspoon sugar

$\frac{2}{3}$ cup (150 ml) warm milk (110°F, 43°C)

1 pkg. active dry yeast

$1\frac{1}{2}$ cups (225 g) all-purpose flour

$\frac{1}{4}$ teaspoon salt

3 tablespoons olive oil

Topping:

8 ripe tomatoes

3 cups (225 g) sliced mushrooms

2 oz. (50 g) Gruyere cheese slices

3 tablespoons chopped parsley

3 tablespoons olive oil

To make pizza dough, stir sugar into warm milk and sprinkle with yeast. Let stand 5 minutes or until the surface is frothy. Stir gently to moisten any dry particles remaining on top. Sift flour and salt into a large bowl. Pour in yeast mixture and oil, combining with flour to make a dough. On a floured surface, knead dough until smooth, 5 to 10 minutes. Grease 2 baking sheets. Roll out dough into two 7-inch (18-cm) rounds. Place on greased baking sheets.

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To make topping, peel and slice tomatoes. Cover pizza rounds with tomato slices. Arrange mushrooms over tomatoes: cover with sliced cheese. Sprinkle with parsley and oil. Let stand 15 minutes. Preheat oven to 350°F (175°C).

Bake 40 minutes or until edges of pizzas are lightly browned. Serve hot.

Cook's Tip

To peel tomatoes successfully, place in a bowl and pour boiling water over to coat. Leave for about 1 minute, then transfer to a bowl of cold water. The skins should slip off easily.

11. When would the "Cook's Tip" be helpful?

- A. as the last step of the recipe
- B. as the last step in preparing the dough
- C. after slicing the mushrooms
- D. as the first step in preparing the topping

12. Which is the proper order for adding the ingredients of the topping?

- A. cheese, mushrooms, tomatoes, parsley and oil
 - B. mushrooms, cheese, tomatoes, parsley and oil
 - C. tomatoes, mushrooms, cheese, parsley and oil
 - D. cheese, tomatoes, mushrooms, parsley and oil
-

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13. What is the approximate, TOTAL preparation time required to be ready to serve this pizza?

- A. about 30 minutes ($\frac{1}{2}$ hour)
 - B. about 45 minutes ($\frac{3}{4}$ hour)
 - C. about 70 minutes ($1\frac{1}{6}$ hours)
 - D. about 120 minutes (2 hours)
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14. Which is the best way to read a recipe?

- A. Read one line at a time as you are putting the ingredients together.
 - B. Read the whole recipe first, then go back and read each section as you need it.
 - C. Scan the recipe and look for the amounts of each ingredients.
 - D. Start reading from the end of the recipe and work your way to the beginning.
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