HAST Reading for Year 8 and Year 9

Read the passage and choose the correct option-

"Who doesn't know how to cook rice? Cooking rice hardly takes time." said my father. So, I challenged myself. I switched from news to YouTube and typed, "How to cook rice?" I took one and a half cups of rice. Since I didn't have access to a rice cooker, I put the rice in a big pot. Firstly, the rice has to be washed to get rid of dust and starch. I thought I won't be able to drain the rice and that it will fall out of the pot. I observed the chef as I swirled the rice around and used my dexterous hands to drain it, not once, not twice, but three times. I looked down at the sink and saw less than 50 grains that made their way out of the pot. Suffice to say, I was up to the mark.

The video stated that the key to perfect rice is equal amounts of rice and water. I have heard that professionals don't need to measure everything; they just know what the right amount is. But as this was my first time in the kitchen, I decided to experiment by not measuring the water needed for boiling the rice. I wanted the rice to be firm when bitten, just like pasta. I don't enjoy the texture of mushy rice. It has to have that chutzpah; it has to resist my biting power just for a bit before disintegrating.

After what seemed like 10 minutes, all the water disappeared. I went in to give it a good stir. To my surprise, some of the rice got stuck to the pot. I tried to scrape it off but to no avail. At the same time, there was a burning smell coming from it. I quickly turned the stove off. "What have you done to the kitchen?" shouted Mother, while coming towards the kitchen. I managed to ward her off.

Finally, when the time came to taste my creation, I was surprised! It wasn't bad at all. The rice had the desired consistency. Sure, a little more salt would've been better, but I just added that while eating. The experience was fairly rewarding and memorable. It taught me a new sense of respect for those who cook food on a regular basis at home or engage in gourmet creations professionally.

On the basis of your understanding of the above passage, choose the correct option:

 Father's question to the narrator, about knowing how to cook rice, was intended to



- a. criticize the narrator's lack of abilities.
- b. make the process sound simple.
- c. encourage the narrator to take up cooking.
- d. showcase his own expertise in cooking rice.
 - 2. "I switched from news to YouTube ..." Pick the option in which the meaning of 'switch(ed)' is NOT the same as it is in the passage.
- a. He switched on the radio to listen to the news while having dinner.
- b. "Forget these diet supplements and switch to yoga, if you want a true sense of

well-being."

- c. Mom switched to reading fiction recently because she was bored with cookbooks.
- d. The company will switch the trucks to other routes to bring down city pollution.
 - 3. The narrator says that he has dexterous hands. He would have had a problem had it been the opposite. NOT BEING dexterous means, being
- a. uncomfortable.
- b. clumsy.
- c. unclear.
- d. clueless.
 - 4. According to the passage, the fact that the narrator risked experimentation, on his maiden attempt in the kitchen, shows that he was
- a. conscientious.
- b. nervous.
- c. presumptuous.
- d. courteous.
 - 5. Pick the option showing the CORRECT use of the word 'chutzpah'.
- a. It is the court's duty to dispense chutzpah to everyone irrespective of caste or creed.
- b. The speaker may not have much of a stage presence, but you've got to admit she's got chutzpah.



- c. I could crack the code easily which proved me to be a chutzpah and I was the only one who could do so.
- d. After his father's demise, the daughter took over the family's chutzpah to save it from disaster.
 - 6. Pick the option that correctly states what DID NOT happen after the writer checked on

rice.

- a. Turning the stove off.
- b. Being taken aback at the condition of rice.
- c. Forgetting to scrape the stuck rice.
- d. Smelling the delicious aroma of cooked rice.

