



PRUEBAS PARA LA OBTENCIÓN DE TÍTULOS DE TÉCNICO SUPERIOR
Convocatoria correspondiente al curso académico 2020-2021

(Orden 3299/2020, de 15 de diciembre, de la Consejería de Educación y Juventud)

DATOS DEL ASPIRANTE			FIRMA
APELLIDOS:			
Nombre:	D.N.I. N.I.E. o Pasaporte:	Fecha:	

Código del ciclo: HOTS04	Denominación completa del ciclo formativo: Técnico Superior en Dirección de Cocina
Clave del módulo: 12	Denominación completa del módulo profesional: AMPLIACIÓN DE INGLÉS

INSTRUCCIONES GENERALES PARA LA REALIZACIÓN DE LA PRUEBA

- Documento acreditativo de identificación (DNI, NIE, pasaporte).
- Cumplimentar los datos del aspirante usando solamente el papel facilitado por el examinador.
- Bolígrafo azul o negro de tinta indeleble.
- Si se ha de rectificar una respuesta, trazar un aspa o tachar con una línea horizontal. No utilizar líquido corrector (Tippex).
- No se permite la utilización de ningún dispositivo electrónico (móvil, tableta, ordenador...).

CRITERIOS DE EVALUACIÓN, CALIFICACIÓN Y MÍNIMOS EXIGIBLES

- La calificación correspondiente a cada una de las cuestiones está indicada en cada ejercicio.
- Para superar esta prueba habrá que superar cada una de sus partes, para lo que se necesita una nota mínima de 10 puntos en cada parte.
- Si se superase esta prueba escrita, el candidato podrá realizar la prueba oral, que también habrá de superarse para aprobar el módulo.

CALIFICACIÓN

.....

Contenido de la prueba:

LISTENING

- 1. Listen to the waitress explaining the tasting menu to customers. Fill in the missing information in the numbered spaces. You will hear the recording twice. (0.5 points per right answer. Total 4.5 points).**

TASTING MENU

(1) _____ per person.

(2) _____ suggested wine £58.

(3) _____ tasting, four glasses to accompany the menu £70.

Choose (4) _____ savoury courses and two (5) _____ from our (6) _____, fish or (7) _____ menus or combine them.

Last order for tasting at lunch is (8) _____.

Last order for tasting in (9) _____ 10 p.m.

- 2. Listen to six people talking about the specific diets they follow and why. Choose from the list (a-g) what each speaker likes most about following their diet. There is one extra letter which you do not need to use. You will hear the recording twice. (1 point per right answer. Total 6 points).**

- | | |
|--|----------------|
| a) It is a balance between the body, mind and soul. | Speaker 1 ____ |
| b) It improves digestion and allows you to sleep. | Speaker 2 ____ |
| c) It's good food that is cheap, nutritious and ethical. | Speaker 3 ____ |
| d) It makes you slimmer and healthier. | Speaker 4 ____ |
| e) It's surprisingly diverse and delicious. | Speaker 5 ____ |
| f) The friendship and social side of food. | Speaker 6 ____ |
| g) The philosophical approach to food. | |

3. Listen to someone talking about service in a restaurant and complete the missing information. You will hear the recording twice. (0.5 points per right answer. Total 4.5 points).

- 1 Front-of-house service should be _____ for the customer.
- 2 You should always _____ a new customer as soon as possible.
- 3 Double-check any _____ before you hand them over to the kitchen.
- 4 You should always place and remove _____, but drinks from the right.
- 5 It's impolite and hazardous to _____ or lean over them.
- 6 Never clear away the guests plates unless you are sure they _____.
- 7 Present the bill to the customers when they seem _____ you for it.
- 8 Thank guests for their coming and offer to _____ if they have any.
- 9 Personalised goodbyes are a good way of making guests _____.

4. Listen to a job interview. For each question choose the best answer. You will hear the recording once. (1 point per right answer. Total 5 points).

- | | |
|---|--|
| 1 Robert has worked in...
A bars and clubs for the past five years.
B five different places.
C the same nightclub for five years. | 4 Robert thinks he is a good...
A footballer.
B leader.
C team player. |
| 2 Robert left Henry's because
A didn't like it.
B lost his job there.
C went travelling. | 5 For the past 6 months he has been...
A a bar supervisor.
B in Wellington, New Zealand.
C unwell. |
| 3 In the cocktail bar he learnt to...
A be diplomatic.
B communicate well.
C speak French. | |

READING

- 1. Read about tasting menus and decide if the sentences below are true (T) or false (F). (0.5 points per right answer. Total 3 points).**

Tasting Menus

I have always loved finger food, which is why I imagined tasting menus would be brilliant. Around since the 1970s, they became fashionable in the UK in 2005, when chefs became famous enough for diners to trust them with expensive choices. High-price, micro-course menus have since multiplied everywhere, with the most expensive tasting menu in the world costing \$466 at l'Arpège in Paris. Baby carrots picked in the morning arrive on the 10 o'clock high-speed train from Le Mans in time for lunch.

Intrigued, I decided to try some tasting menus with my friend Alice starting at a London restaurant called Texture. First they brought us champagne cocktails and a bowl of bacon-flavoured popcorn – delicious! Each dish needed one waiter to carry the plates and another to place them carefully in front of us and explain its components. Some dishes came on plates; others didn't; some had intricate sauces, others came in vases of dry ice. We ate all seven courses, including dessert, for £59 per person. I took the bus home before midnight with 400 flavours mingling in my belly. After my third tasting menu in a week, I woke up exhausted, full and penniless! I learnt that it really is possible to get too much of a good thing and cancelled the rest of my reservations and ate cheese on toast at home.

	T	F
1 Tasting menus have only been around in the UK since 2005.	<input type="checkbox"/>	<input type="checkbox"/>
2 The world's most expensive tasting menu is in Paris.	<input type="checkbox"/>	<input type="checkbox"/>
3 The writer didn't like the bacon-flavoured popcorn.	<input type="checkbox"/>	<input type="checkbox"/>
4 Two waiters brought each dish to the table.	<input type="checkbox"/>	<input type="checkbox"/>
5 The writer and her friend couldn't finish all the courses.	<input type="checkbox"/>	<input type="checkbox"/>
6 The writer has changed her mind about tasting menus.	<input type="checkbox"/>	<input type="checkbox"/>

- 2. Match these words with their definitions. (1 point per right answer. Total 7 points).**

1 mycoproteins	a ___ acting on or involving the use of the sense organs
2 supplements	b ___ eating food of both plant and animal origin
3 omnivorous	c ___ food produced without the use of chemicals
4 organic	d ___ green, blue or white bacteria that grow on food that is not kept fresh, clean or dry
5 mould	e ___ proteins derived from mushrooms
6 organoleptic	f ___ substances to remedy the deficiencies in a person's diet
7 pathogenic	g ___ a bacterium, virus, or other microorganism that can cause disease

3. Read about the best foods you aren't eating and answer the questions. (1 point per right answer. Total 4 points).

The Best Foods You Aren't Eating

Beetroot is rich in foliates and its natural red pigments may fight cancer. You should eat it fresh, raw and grated in a salad, as heating decreases the antioxidant power. **Cabbage** has nutrients said to boost cancer-fighting enzymes. Eat it in an Asian-style coleslaw (i.e. cabbage salad) or as a crunchy topping on burgers and sandwiches. **Swiss chard** is a leafy green vegetable packed with carotenoids that protect eyes. It's best chopped and sautéed in olive oil. **Cinnamon** may help control blood sugar and cholesterol. Sprinkle on coffee or cereal to flavour. **Pomegranate juice** appears to lower blood pressure and is full of antioxidants. Just drink it! **Dried prunes** are packed with antioxidants and are great as a tasty snack or baked in cured ham. **Pumpkin seeds** are the most nutritious part of the pumpkin and packed with magnesium, associated with lower risk of early death. Eat them roasted as a snack, or sprinkled on salad. **Sardines**, high in Omega-3s, contain little mercury and are loaded with: calcium, magnesium, iron, phosphorus, potassium, zinc, copper as well as B vitamins. Eat them grilled, with salad, on toast, or mashed with mustard and onions as a spread. **Turmeric** may have anti-inflammatory and anti-cancer properties. Mix it with scrambled eggs or in any vegetable dish. **Frozen blueberries** are available year-round, don't lose nutrients by freezing and are associated with better memory. You can eat them blended with yoghurt or sprinkled with crushed almonds.

1 Why is the title of this article 'the best foods you aren't eating'?

2 What properties do beetroot, cabbage and turmeric have in common?

3 What should you eat and drink to save your eyesight, lower blood pressure and live longer?

4 What two surprising facts do you learn about blueberries?

4. Complete the table with words from the box. (0.5 points per right answer. Total 3 points).

cup	dish	flute	fork	highball	spoon
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Cutlery	Crockery	Glasses
knife, _____, _____	plate, _____, _____	goblet, _____, _____

5. Label the different parts of a CV. (0.5 points per right answer. Total 3 points).

skills references qualifications personal profiles personal details career history

Curriculum Vitae	
(1) _____ Sara Edwards 3, Hollybush Lane Bristol BS16 2dY saraedwards@gmail.com 07685/384561	
(2) _____	Experienced food and beverage manager with a passion for fine dining and promoting customer care. Excellent communicator and organiser.
(3) _____	Hospitality and catering management diploma.
(4) _____	Assistant manager La Boheme, Paris Assistant manager The Corinthia, London
(5) _____	Budget control, human resources, ICT, French, Spanish and German
(6) _____	Available on request



WRITING

1. You receive this email in reply to a job application you made. Read the email and the notes you made (they are between brackets). Then write an email (120-150 words) to the head chef Bill Joyce. (Spelling mistakes deduct 0.2 points. Total 10 points).

From: Bill Joyce (head chef)
Subject: application for post of sous chef

Thank you for your recent application for the post of sous chef at our restaurant.

I am pleased to say that we would like to invite you for an interview on Monday 29th June at 5 p.m. Could you confirm that you are able to attend? **(You can)**.

As part of the interview I would like you to cook a three-course meal for myself and the food and beverage manager. Email your menu so that I can arrange for the ingredients to be bought and the equipment to be prepared. **(Tell him your menu)**.

Just one last thing, we need somebody to start as soon as possible, so what is your position in terms of giving and serving notice if you get the job? **(1 month, but you are due 2 weeks holiday)**.

I look forward to meeting you.

Bill Joyce



2. You have seen this announcement on the college notice board. Write your article of about 120-180 words. (Spelling mistakes deduct 0.2 points. Total points 10).

COMPETITION – THE BEST DIET FOR THE 21st CENTURY

What should we eat in the 21st century to keep us fit and healthy, to keep the planet safe and to ensure that there is enough food for everyone?

The best article will be published in next month's college magazine.