

Pruebas para la obtención de títulos de Técnico y Técnico Superior

MODELO PARA LA ELABORACIÓN DE LAS PRUEBAS

Convocatoria correspondiente al curso académico 2021-2022

(Orden 3743/2019, de 19 de diciembre, del Consejero de Educación y Juventud)

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

Código del ciclo: (1) LHOTM01PA	Denominación completa del título: (1) TÉCNICO en COCINA y GASTRONOMÍA
Clave o código del módulo: (1) CM 15-HOT 2	Denominación completa del módulo profesional: (1) LENGUA EXTRANJERA PROFESIONAL II- INGLÉS (011)

INSTRUCCIONES GENERALES PARA LA REALIZACIÓN DE LA PRUEBA
<ul style="list-style-type: none"> - Complimentar los datos del aspirante antes del examen y firmar en todas las hojas que se entreguen. - Tener disponible el DNI en la mesa. - Señalar y escribir con tinta azul y su desarrollo. - Si se ha de rectificar una respuesta, trazar un aspa o tachar con una línea horizontal. No utilizar líquido corrector (Tippex) - Utilizar solamente el papel facilitado por el examinador (con el sello y formato correspondiente). - La prueba tendrá una duración total de 75 minutos.
CRITERIOS DE CALIFICACIÓN Y VALORACIÓN
<p>La prueba se estructura en actividades de:</p> <ul style="list-style-type: none"> o conocimiento oral con un valor de un 40% de la nota total: Apartado LISTENING o conocimiento escrito con un valor de un 60% de la nota total: Apartado VOCABULARY, READING & WRITING. <p>En cada uno de estos apartados los aspirantes tendrán que obtener al menos una calificación de 4 (cuatro) para hacer la nota media, siendo un 5 (cinco) la calificación mínima para poder superar el módulo.</p>

(1) Consígnese las denominaciones exactas y los códigos reflejados en el Anexo 3.a o 3.b de las presentes instrucciones.

CALIFICACIÓN
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LISTENING (10 points)

1.- Listen to the conversation and complete the sentences. (___/5)

- Tomato soup is served with
- The tuna steak has got a spicy poured over it.
- Mrs Thomson wants brown rice instead of a
- Mr Thomson orders a as an extra side dish.
- Tonight, Mrs Thomson doesn't want to think about her

2. - Listen again and write true or false near each sentence. No points will be given for T or F.(___/5)

- _____ The Thomsons have been to this restaurant before
- _____ The peas are steamed
- _____ Mr. Thomson orders tuna steak for his main course
- _____ The waiter brings them a bottle of wine
- _____ Mr. and Mrs. Thomson are celebrating a birthday.

READING

1. – Read the brochure. Then answer the questions below. (___/5)

Dining Out in Brighton

The Lanes is a famous area in Brighton, where people go to buy antiques, clothing and jewellery. There is also an amazing selection of restaurants. Try one of the following:

Donatello

This Italian restaurant has got seating for up to 400 guests. The excellent menu includes pizza, pasta, meat and fish dishes – at reasonable prices. This is the perfect place for a wedding reception or a romantic dinner.

Donatello is open seven days a week from 11.30 am to 11.30 pm.

English's of Brighton

This unique restaurant, in an old historic building, has served seafood for over 100 years. English's main dining room looks as it did when it opened in 1910. Their superb à la carte menu caters for business lunches, small weddings and groups of up to 60 people.

Food for Friends

Brighton's original vegetarian restaurant was recommended by the *Good Food Guide* in 2013. As well as a special children's menu, this family-friendly restaurant caters for vegans.

Food for Friends also serves tea with tempting cakes and scones from 12.00 pm to 5.00 pm.

- In which part of Brighton are all these eating places situated? _____
- Which restaurant serves food for people on special diets? _____
- How do we know that English's of Brighton is a fish restaurant? _____
- Why is Donatello a good place to have a large wedding? _____
- Which restaurant is a good choice for young families? _____

2. - Complete the sentences.(___/5)

- Shops in The Lanes sell _____, _____ and _____ .
- _____ doesn't serve meat or fish.
- Donatello can cater for a maximum of _____.
- The prices at Donatello aren't very _____.
- You can order _____ and _____ in the afternoons at Food with Friends.



VOCABULARY

1. -Write the words under the correct category.(___/6)

cheesecake◆apple◆clove◆cinnamon◆profiteroles◆raspberries

Desserts	Spices	Fruits

2. -Match the words with their definitions in the box. (___/5)

- | | | |
|-----------|---|----------------------------|
| 1. Spread | a. smear or lubricate with grease | 1.
2.
3.
4.
5. |
| 2. Fold | b. extend over an area | |
| 3. Sift | c. massage or squeeze a dough with the hands | |
| 4. Grease | d. mix an ingredient gently with another or other ingredients | |
| 5. Knead | e. to remove lumps or large particles. | |

3. - Circle the correct answer. (___/5)

1. You must **sift** / **thaw** / **grate** the fish before you cook it.
2. Do you keep vegetables in the **dishwasher** / **griddle** / **storeroom**? Yes, we do.
3. You need **moist** / **a dozen** / **rotten** eggs for this cake.
4. It is **healthy** / **dangerous** / **dirty** to eat fruit and vegetables.
5. Please, **handle**/ **undercook**/ **wash** these dishes again because they are not very clean.

4. - Complete the sentences with words in the box. There are more than you need. (___/5)

sell-by date spoilage storage spoil grows storeroom store expiry date growth

1. The _____ of bacteria doesn't happen in the freezer.
2. Some fruits _____ quickly so we must keep them in the fridge.
3. We _____ these goods in the storeroom, not in the fridge.
4. My mum _____ herbs in her garden.
5. We mustn't eat something past its _____.

6. -Label the different types of restaurants. (___/3)



7. - The words in bold are in the wrong sentences. Write them next to the correct sentences. (___/10)

1. Serve the beverages from the **chafing dish**. _____
2. Decorate the table with **table number stands**. _____
3. Keep the food hot in the **prompt**. _____
4. The cold cuts are served on a **coffee urn**. _____
5. Cover the table legs with the **carving station**. _____
6. The **punchbowl** is full of coffee. _____
7. To see where our table is, we have to pay attention to the **platter**. _____
8. I loved the turkey the waiter was serving at the **comfortable**. _____
9. The service was **ice sculptures** as the food arrived in two minutes. _____
10. My chair was not **table skirting** because it was too hard for me. _____

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8. Label the pictures. (___/5)



9. - Circle the word that doesn't belong. (___/4)

- six-pack ◊ candles ◊ case ◊ roll
- produce ◊ dairy products ◊ dry goods ◊ fork
- spoon ◊ budget ◊ cost ◊ price
- purchase ◊ deal ◊ invoice ◊ stock

10. - Match the words to their definitions in the box. (___/4)

1.	2.	3.	4.
----	----	----	----

- | | |
|-------------|--|
| 1. budget | a) a printed or written statement of the money owed for goods or services. |
| 2. bill | b) a stock or amount of something supplied or available for use. |
| 3. supplies | c) the amount of money you can spend on something |
| 4. bargain | d) a special offer. Something very cheap |

11. - Tick the pairs of sentences with similar meanings. Pay attention to the words in bold. Error penalises. (___/6)

- | | |
|--|---|
| 1. a. We're trying to keep track of our supplies. | 4. a. Our working conditions aren't very good. |
| b. We don't want to use our supplies. | b. We don't work very hard. |
| 2. a. We're running low on vegetables. | 5. a. We had an awful time at the wedding. |
| b. We need to buy more vegetables. | b. We really enjoyed ourselves at the wedding. |
| 3. a. The food looks appealing . | 6. a. The restaurant has got a fixed-price menu. |
| b. I don't think you should eat the food. | b. We all paid the same for our meal. |

12. - Circle the correct response. (___/5)

- | | |
|----------------------------------|--|
| 1. He's bleeding | 4. He's choking. |
| a) find the first-aid kit | a) we must use an emergency procedure. |
| b) call the firefighters | b) we must make sure it isn't a false alarm. |
| 2. I smell smoke | 5. My hands aren't clean. |
| a) Is this a drill? | a) have you got a fire extinguisher? |
| b) is there a fire? | b) have you got any disposable gloves? |
| 3. An ambulance can't reach him. | |
| a) we need a rescue helicopter. | |
| b) where's the ambulance driver | |

