

Anexo 5

Pruebas para la obtención de títulos de Técnico y Técnico Superior

MODELO PARA LA ELABORACIÓN DE LAS PRUEBAS

Convocatoria correspondiente al curso académico 2020-2021

(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 1	Denominación completa del módulo profesional: (1) LENGUA EXTRANJERA PROFESIONAL I- INGLÉS

INSTRUCCIONES GENERALES PARA LA REALIZACIÓN DE LA PRUEBA
<ul style="list-style-type: none"> - Cumplimentar 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. <ul style="list-style-type: none"> - 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). - TODAS LAS RESPUESTAS de la prueba se escribirán ÚNICAMENTE EN LA PLANTILLA DE RESPUESTAS DE LAS PÁGINAS 6 y 7. No se tendrán en consideración las respuestas escritas en otras páginas de la prueba. - La prueba tendrá una duración total de 60 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 la calificación mínima para poder superar el módulo.</p>

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

CALIFICACIÓN
.....



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MÓDULO: LHOTM01PA- CM 15–HOT 1- INGLÉS. TODAS LAS RESPUESTAS EN LAS PÁGINAS 6 y 7

LISTENING 40 points

1 Listen to Jan take an order and choose the right option. You will listen to the track 3 times. (___/40)

(2,5 points each right answer)

1. What does carpaccio consist of?

- a. Marinated tuna slices served with crumble bread
- b. Marinated tuna dishes served with crumble bread
- c. Marinated salmon slices served with toast
- d. Steamed salmon slices served with a cold soup

2. What are the ingredients in a vichyssoise soup ?

- a. onion, garlic and vinegar
- b. celery, potato and onions
- c. celery, tomato and onions
- d. tomato, celery and onions

2. Listen to the same dialogue and complete the gaps:

Let me _____ (3). The North Sea eel _____ (4) _____. I think I'll _____ (6) that.

Excellent _____ (7) _____. Would you like a side dish to _____ (9) with that?

3. Listen to the same dialogue and finally complete the following chart:

	Alison	Fiona
Starter	<i>Polish potato pancakes</i>	
Main course		
Side dish		
Drinks		

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VOCABULARY (50 points)

1.– Circle the word or phrase that doesn't belong. (___/10)

- | | | | |
|--------------------|----------------|-----------------|--------------------|
| 1. A. Breakfast | B. coffee | C. lunch | D. dinner |
| 2. A. orange juice | B. bread | C. milk | D. soft drink |
| 3. A. gravy | B. fried | C. hard-boiled | D. scrambled |
| 4. A. thyme | B. saffron | C. basil | D. honey |
| 5. A. cake | B. biscuit | C. gravy | D. ice cream |
| 6. A. cherry | B. grapefruit | C. tomato | D. strawberry |
| 7. A. sommelier | B. cook | C. guest | D. chef |
| 8. A. cabbage | B. green beans | C. salad greens | D. cranberries |
| 9. A. aioli | B. salsa | C. seafood | D. pesto |
| 10. A. artichoke | B. lobster | C. asparagus | D. corn on the cob |

2.– Complete the sentences with the words below. (___/10)

lobsters ♦ meals ♦ vegetables ♦ sweet ♦ dressing ♦ sour ♦ spicy ♦ weak ♦ rare ♦ espresso

- _____ are green and we often eat them steamed or boiled.
- Low calorie and vegan are types of special _____.
- _____ live in the sea and its flesh is used as food.
- You often put vinaigrette _____ on salads.
- We use honey to make foods _____.
- Pepper and chili make our food _____.
- A lemon is a _____ fruit.
- This tea is very _____. Can I have another tea bag, please?
- I'd like to have an _____, so no milk, please.
- I like my steak _____, not medium.

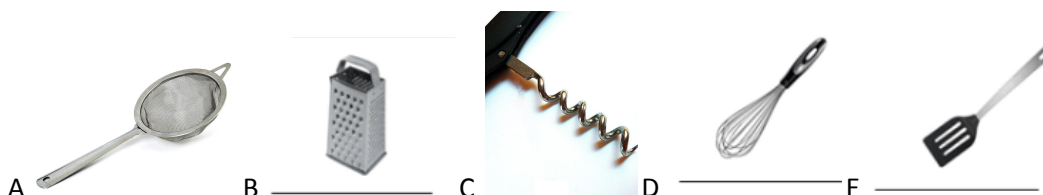
3. First, match A and B to form phrases, then complete each sentence with the correct phrase. Write on the answer sheet ONLY the section C (each sentence with the correct phrase) (___/6)

- | A | B | |
|--------------|----------|--|
| 1. deep | a. spoon | 1. I need 50ml of milk. Where's |
| 2. pressure | b. fryer | the..... ? |
| 3. wooden | c. cup | 2. Our chef usually makes chips in a |
| 4. plastic | d. cooke | 3. The baking tin is hot. Take my |
| 5. oven | e. wrap | 4. You can prepare food quickly with a |
| 6. measuring | f. globe | 5. I usually stir sauces with a |
| | | 6. Put some around the food to keep it fresh |

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MÓDULO: LHOTM01PA- CM 15–HOT 1- INGLÉS. TODAS LAS RESPUESTAS EN LAS PÁGINAS 6 y 7

4. Identify the bar tools and utensils . Write the WORDS on your answer sheet: (___/10)



5 . -Select on the answer sheet the correct option (___/6)

- Please put the _____ on that pot.
A. whip B.timer C. lid D whisk
- Can you _____ some sugar over the cake, please?
A. rinse B. sprinkle C. crack D.season
- Mark put the dirty plates in the _____.
A. pressure cooker B. freezer C. cooker D. dishwasher
- Leave the sauce to _____ for five minutes.
A. stir B. pulse C. whip D. cool
- Sally is vegetarian. She won't eat _____.
A. cashew B. chickpeas C. raisins D. black pudding
- We need to order 10 _____ of sardines.
A. tins B. carton C. packets D. bags

6. Who says it? Select the correct letter (A,B,C,D) for each sentence on the answer sheet (___/8)

A – a new waiter asking about food in the restaurant

B – a teacher telling students at a cookery school how to prepare food

C – a chef to a distributor

D- a waiter to a customer

- How would you like the steak cooked? .
- Now roast the chicken for about 45 minutes.
- What items has the salad bar got?
- Add five cloves of garlic.
- First, preheat the oven to 180°C.
- We'll also need some new graters.
- Do we offer seafood?
- I think I need to order two mixing bowls.

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READING & WRITING (10 points)

1. Read the *blog*. Then write TRUE or FALSE or DS (doesn't say) next to the sentences below:

THE STEAK

HOME
GOOD 2 KNOW
PREVIOUS POSTS

I usually talk about steaks and how to grill them, but today I want to talk about something different: a dressing for your steak.

The South Americans are famous for their excellent beef, but they also know how to serve their steaks! Chimichurri is a dressing from Argentina - when your steak is ready, just sprinkle this delicious dressing on it and you will have a great meal.

Many people have got their own special chimichurri recipe with their favourite herbs and spices. I use garlic, parsley, paprika, chili, oregano and I also chop some green onion and add that too. Then I mix half a cup of olive oil , one cup of warm water and one cup of vinegar, and put the herbs and spices into it. I leave it in the fridge for twelve hours. You can use chimichurri to marinate your steak, but I prefer to use it as a dressing. Some people also use chimichurri on pork.

-1. South American beef is the best beef in the world.
-2. You cook your steak in chimichurri.
-3. People ate steak with chimichurri hundreds of years ago.
-4. There are different kinds of chimichurri.
-5. You can use chimichurri to marinate steak.

2. Answer the following questions on the reading. Write full answers

- What is the usual topic of this blog?
- Which country does chimichurri come from?
- How much water does the blogger use for this chimichurri?

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4. How long should you leave the chimichurri before you use it?
5. What kinds of meat can you eat chimichurri with?

LHOTM01PA- MÓDULO CM15-HOT1 INGLÉS. TODAS LAS RESPUESTAS SE REGISTRAN EN ESTA PÁGINA.

LISTENING: EJERCICIO 1 (___/40)

- A B C D
- A B C D
- _____
- _____
- _____
- _____
- _____
- _____
- _____

	Alison	Fiona
Starter	<i>Polish potato pancakes</i>	
Main course		
Side dish		
Drinks		

VOCABULARY: EJERCICIO 1 (___/10)

- A B C D
- A B C D
- A B C D
- A B C D
- A B C D
- A B C D
- A B C D
- A B C D
- A B C D
- A B C D

VOCABULARY: EJERCICIO 2 (___/10)

- _____
- _____
- _____
- _____

5. _____

6. _____

7. _____

8. _____

9. _____

10. _____

VOCABULARY: EJERCICIO 3(___/6)

- _____
- _____
- _____
- _____
- _____
- _____

VOCABULARY: EJERCICIO 4 (___/10)

- _____
- _____
- _____
- _____
- _____

VOCABULARY: EJERCICIO 5 (___/6)

- A B C D
- A B C D
- A B C D
- A B C D
- A B C D
- A B C D

VOCABULARY: EJERCICIO 6 (___/8)

- A B C D
- A B C D
- A B C D
- A B C D
- A B C D
- A B C D
- A B C D
- A B C D

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READING & WRITING: (10 points)

EJERCICIO 1 (___ /5)

TRUE/ FALSE / DS (doesn't say)

.....1.

.....2.

.....3.

.....4.

.....5.

2. Answer the following questions on the reading. Write full answers (___/5)

1. _____
2. _____
3. _____
4. _____
5. _____