



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: 06	Denominación completa del módulo profesional: 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

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Contenido de la prueba:

LISTENING

1 You will hear some information about a catering outlet. For each question, fill in the missing information in the numbered space. You will hear the recording twice. (0.5 points per right answer. Total 4,5 points)

DIXIE'S FAST FOOD OUTLET

Type of food they serve: (1) _____
Type of service: (2) _____
Choose from our (3) _____ menu or invent a topping!
Order: on the Internet or (4) _____
Opening hours: every day between (5) _____ and 11 p.m., but on (6) _____ from 12.00 p.m. to 9 p.m. only.
Delivery service: within (7) _____ miles
Delivery cost: (8) _____
Website: www.dixies.co.uk Phone no. (9) _____

2 You will hear part of an interview with a pastry chef called Camilla. Decide if each sentence is true (T) or False (F). You will hear the recording twice. (1 point per right answer. Total 6 points)

	T	F
1 Camilla's job carries a lot of responsibility.	<input type="checkbox"/>	<input type="checkbox"/>
2 She often caters for large groups of people.	<input type="checkbox"/>	<input type="checkbox"/>
3 She enjoys doing afternoon teas.	<input type="checkbox"/>	<input type="checkbox"/>
4 She never works evening shifts.	<input type="checkbox"/>	<input type="checkbox"/>
5 She has a really good social life.	<input type="checkbox"/>	<input type="checkbox"/>
6 Money makes her happy.	<input type="checkbox"/>	<input type="checkbox"/>

3 Listen and complete the instructions for this delightful bread served all over Norway with lots of yoghurt and fresh berries. You will hear the recording twice. (0,5 per right answer.Total 4,5 points)

NORWEGIAN RUSKS

1 lb self-raising white (1) _____
4 oz brown sugar
4 oz melted (2) _____ or margarine
½ pint single cream
½ pint milk
1 tsp (3) _____ cardamom
½ yeast cake or 1 packet dried yeast

Mix the flour and sugar together. (4) _____ yeast to a mixture of the milk, cream and melted butter (the milk and cream will then be slightly warm). Put the two sets of ingredients together, (5) _____ the cardamom in as you mix. Form a ball of dough. Set aside in a covered (6) _____ in a warm place and allow to rise for two hours. Knead out and then shape into small rolls. Put them on an oiled (7) _____ sheet and allow to rise again for 15-20 minutes (it will help to keep them covered with a tea towel). Then bake at 375°F (190°C, gas mark 5) until (8) _____. Remove, let cool and cut into halves, which can then be (9) _____ a bit further by putting in the oven at a lower temperature (200°F, 125°C, gas mark 4) until lightly golden. Should make 4 dozen.

**4 Listen to a chef explaining how to make beef stir-fry. Decide if each sentence is true (T) or false (F).
You will hear the recording twice. (1 point per right question., Total 5 points)**

	T	F
1 The beef strips are marinated for 10-20 minutes.	<input type="checkbox"/>	<input type="checkbox"/>
2 Pour in the oil then heat the wok until very hot.	<input type="checkbox"/>	<input type="checkbox"/>
3 Stir-fry the beef on the heat for just one minute.	<input type="checkbox"/>	<input type="checkbox"/>
4 Never add water to a stir-fry.	<input type="checkbox"/>	<input type="checkbox"/>
5 Add oysters to the pan and stir for one minute.	<input type="checkbox"/>	<input type="checkbox"/>

TOTAL LISTENING POINTS : 20/100

READING

1 Read about the job of a pastry chef and answer the questions.(1 point per right answer. Total 6 points)

The Pastry Chef

A pastry chef is head of the department called the bake shop, which produces bread and pastries for all areas of a hotel or restaurant. The bake shop is the area of the kitchen that requires the most 'exact science'. This is because you need accurate measuring and weighing and correct handling of each ingredient and product. The fundamental ingredients are simple and basic, but it is the experience which gives chefs that 'magic touch'.

The bake shop consists of two related but distinct areas of production, knowledge and skills. Firstly, there is the production of pastry for the wide variety of different dough and sweet confections consumed. This is accomplished by combining flour, sugar, fat, eggs and flavourings. Secondly, the bakery produces a wide variety of different bread products: doughs, batters and pasties.

A pastry chef's responsibilities and duties include: supervising all pastry and bakery cooks, ensuring that they follow recipes to high standards; tasting and testing the products for quality control; organising the daily production schedule; ordering and overseeing product rotation, hygiene and maintenance of the preparation area and equipment. A pastry chef should have a relevant qualification and diverse experience.

1 What does the bake shop do?

2 Why does it require such an 'exact science'?

3 How does the pastry chef develop a 'magic touch'?

4 What are the two related but distinct areas of the bake shop?

5 Which of the pastry chef's tasks include quality control of products?

6 How do you become a pastry chef?

2 Read about how to stir-fry and answer the questions.(1 point per right answer. Total 6 points)

How to Stir-Fry

The Chinese have a special way of manipulating food called 'stir-fry cooking'. Using a wok, a deep metal saucepan with curved sides, the heat concentrates at the bottom of the pan and the curved sides allow you to push the ingredients to cooler areas. Stir-frying is simple if you prepare properly before you start and have good knife skills, as each ingredient must be bite size and have different cuts. It is also important to marinate meat or fish for an hour or more to protect it from overcooking. You can prepare your marinade with a variety of liquids, depending on the flavour you are trying to obtain. Typical ingredients include stock, soy sauce, *hoisin* sauce, chilli sauce, brown sugar or rice wine. You should then prepare an aromatic mixture of finely chopped herbs and spices such as garlic, spring onions, shallots, ginger and chilli. Prepare your vegetables by cutting them into small pieces and separating them according to their cooking times, adding slow cooking vegetables first. Start quickly frying the ingredients over a high heat while constantly stirring to preserve the flavour, colour and texture of the food and keep the vegetables crisp. Because of the heat, you need to use oil with a high smoking point like peanut or corn. Apart from a few specialist ingredients, you can stir-fry any vegetables you have to hand. Serve with short or medium grained steamed rice.

- 1 What is a wok and how does it work?
- 2 Why do you need good knife skills for stir-fry cooking?
- 3 What does marinating do to fish or meat?
- 4 Which herbs and spices are typically used in stir-fry cooking?
- 5 How should you separate your stir-fry ingredients?
- 6 What kind of oil do you need to use in stir-fries and why?

3 Match the following words and definition.(0.5 points per right answer.Total 3 points)

- | | |
|-----------------|--|
| 1 batons | a __ cutting herbs or vegetables for immediate use after removing excess water |
| 2 fine chopping | b __ finely cut vegetables also served as a side dish |
| 3 julienne | c __ dividing vegetables into quarters, used in soups |
| 4 matignon | d __ little sticks, served as a side dish |
| 5 olivettes | e __ to cut carrots, celery and onions for stews and casseroles |
| 6 paysanne | f __ vegetables divided into equal quarters and shaped like small olives |



4 Complete this recipe for linguini with prawns and mussels with the missing words. (0.5 points per right answer.Total 5 points)

add clean cook cover heat mix peel remove season squeeze
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LINGUINI WITH PRAWNS AND MUSSELS

Preparation method

(1) _____ the mussels by scrubbing them in cold water and removing the beards. If any remain open after tapping them against the side of the work surface, discard them. (2) _____ the prawns, removing the heads but leaving the tails intact.

(3) _____ the olive oil in a large lidded saucepan and add the garlic and chilli. After a minute or two, add the mussels and the wine. (4) _____ with the lid and continue cooking for 1-2 minutes, or until the mussels open. If any mussels remain closed at the end of cooking, discard them.

(5) _____ the prawns and cook for a further 4-5 minutes, then (6) _____ in the lemon juice. (7) _____ the pan from the heat and add the roughly chopped parsley. (8) _____ to taste with salt and freshly ground black pepper.

Meanwhile, (9) _____ the linguini in lightly salted boiling water until 'al dente'. Add the pasta to the pan with the shellfish sauce, (10) _____ together well and serve.

TOTAL READING POINTS: 20/100



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WRITING

1 This is part of a letter you received from an English-speaking friend. Now write a letter (about 100 words) to your friend. (Spelling mistakes deduct 0.2 points. Total 10 points)

For my homework project I have to write about a typical Italian family dinner and how to prepare it. What does your family usually eat for dinner and can you explain the preparation?



2 You cooked a three-course dinner for your friends last night. Write an email of 120-150 words to your English-speaking friend, Rosie, telling her: (Spelling mistakes deduct 0,2 points. Total points 10)

- what you cooked;
- how you cooked it;
- what your friends thought of the meal.



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