

Pruebas para la obtención de títulos de Técnico y Técnico Superior

Convocatoria correspondiente al curso 2023-2024

(Resolución de 13 de diciembre de 2022 de la Dirección General de Educación Secundaria, Formación Profesional y Régimen Especial)

DATOS DEL ALUMNO			FIRMA
APELLIDOS:			
Nombre:	D.N.I./N.I.E.	Fecha:	

Código del ciclo:(1) HOT M01	Denominación completa del título:(1) COCINA Y GASTRONOMÍA
Clave o código del módulo:(1) CM15-HOT2	Denominación completa del módulo profesional:(1) LENGUA EXTRANJERA PROFESIONAL II (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 o documento identificativo equivalente en la mesa. - Señalar y escribir con tinta indeleble, que no sea roja, las respuestas 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). - No utilizar material de consulta (salvo aquel que se autorice expresamente).
CRITERIOS DE CALIFICACIÓN Y VALORACIÓN
<ul style="list-style-type: none"> - La calificación correspondiente a cada ejercicio está indicada en el enunciado del mismo. - Los errores de ortografía y gramática/vocabulario en la redacción de frases y textos serán penalizados con 0.25 puntos cada uno. - Las puntuaciones de la prueba corresponden a los siguientes apartados: <ul style="list-style-type: none"> Gramática y vocabulario: (20%) Comprensión escrita: (20%) Comprensión oral: (20%) Expresión escrita: (20%) Expresión oral: (20%) - Nota final: para poder realizar el cálculo de la nota final, y que esta sea positiva, será necesario haber obtenido una calificación de 5 puntos sobre 10 en la suma total de los apartados anteriores.

(1) Consígnense las denominaciones exactas y los códigos reflejados en el anexo 1.a o 1.b de las presentes instrucciones.

CALIFICACIÓN
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PRUEBA DE INGLÉS II

COMPRENSIÓN ORAL 20%

Listening Comprehension (20 points)

1 Listen to the interview and complete the sentences. (10 points)

- Graham Foster is the
- Eve's course lasted years.
- Eve is a at the Crown Hotel.
- Eve speaks a little
- Graham will be in touch with Eve by the end of the

2 Listen again and answer the questions. (10 points)

- How old is Eve?
- What did Eve study at college?
- How long has Eve worked at the Crown Hotel?
- Why does Eve want to leave her current job?
- Give one reason why Eve thinks that she is a good candidate for the job.

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COMPRENSIÓN ESCRITA: 20%

1 Read the text. After you read, choose the correct option. (5 points)

A YOUNG STAR OF THE KITCHEN

Remember the anchovy and tomato pizza that you created? For most of us, it takes a long time to learn how to make something tasty, but not for Remmi Smith. Still a teenager, she's already creating fantastic dishes. She's also becoming well known for her Italian salad dressing, which is delicious. And with her knowledge of social media, she's making sure that everyone knows she's here!

Remmi, who lives in the USA, is just 16. She has already starred in two cookery shows and has published a book of healthy recipes. From the age of four, Remmi helped in the kitchen by preparing vegetables. By the age of seven, Remmi was a real foodie who could cook complete meals for her family.

Remmi, who was born in China, began making videos for fun. Her mother took videos of her while she was cooking and put them online. A local cable channel broadcast them. They then asked Remmi to create another show for them.

That show focused on Remmi's main interest, which is getting teenagers to take healthy eating seriously. She believes that when young people make their own food, they care more about what they eat. Remmi works with a company in the USA which shows her videos in school cafeterias. About 3.5 million students watch her every day!

Remmi believes that young people can create a healthy meal for their family which isn't expensive. Her delicious recipes include vegetable paella and strawberry kebabs. In fact, strawberries, which are Remmi's favourite food, appear in other recipes, including strawberry sandwich!

Her latest idea is a healthy-snack service. For a monthly subscription you receive snacks, which include fruit bars and popcorn, and fun cooking activities that help you develop a healthy lifestyle.

- 1 Why is Remmi different from most of us?
 - a) A She likes unusual pizza toppings.
 - b) B She is famous in Italy.
 - c) C She has learnt an important skill at a young age.
 - d) D She knows about social media.

- 2 How did Remmi start cooking?
 - a) A by getting things ready for cooking
 - b) B by writing down instructions for dishes
 - c) C by making family dinners
 - d) D by starring in shows about food

- 3 What happened that introduced Remmi to a wider audience?
 - a) Her videos appeared on local TV.
 - b) Her mum filmed Remmi and showed the videos to family members.
 - c) She was asked to appear on a TV show.
 - d) She moved from China to America.
- 4 What does Remmi think about other young people?
 - a) They aren't interested in healthy eating.
 - b) They already love cooking and eat well.
 - c) They eat healthily when they cook for themselves.
 - d) They eat in cafeterias too often.
- 5 What might Remmi write on her blog about her new service?
 - a) Snacks aren't a part of healthy eating so I show people how to stop eating so many of them and eat more fruit instead.
 - b) I regularly put new videos online that show you how to make your own fruit bars and have fun at the same time.
 - c) People who eat too much popcorn can find out how to eat better from my cookery shows and my book.
 - d) Once a month, I send tasty food and interesting healthy eating ideas to the people who pay for the service.

2 Now answer the questions about the text. (5 points)

1. What did Remmi cooked that made her so popular?
2. How did Remmi become so popular?
3. What is one of Remmi's main objectives about teenagers?
4. Is Remmi popular among teenagers? How do you know?
5. What does the healthy-snack service include?

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GRAMÁTICA Y VOCABULARIO: 20%

1. Choose the correct word to complete the sentences. There are words you do not need to use. (10 points)

unavailable * include * cash * charge * raw * requirements * book * pricey * schedule* bill * money * complaint * fresh * left * rude * complain * dairy

- Does the price drinks?
- Why did youme for the champagne? I didn't order any.
- The food here is terrible. I'm going to to the manager.
- What are the for this job?
- My steak is I can't eat it.
- We need to in advance. This is a popular restaurant and it is usually very crowded.
- The table next to the window is, sorry.
- I'd like to pay in
- According to the work, you are working in the evenings this week.
- How much cheese have we got ?

2 Complete the sentences with meaningful words. (7 points)

- We eat steak with a
- You clean your mouth with a
- A shows people where they are sitting.
- You cover a table with a
- At the end of a meal in a restaurant, you ask for the
- We wash dishes in the
- Is the wine expensive? How much does it ?

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3 Circle the correct answer. (7 points)

1. produce ♦ dairy products ♦ dry goods ♦ fork
2. place mat ♦ napkin ring ♦ centrepiece ♦ keg
3. invoice ♦ breadbasket ♦ milk jug ♦ plate cover
4. saucer ♦ tinned goods ♦ dishes ♦ plate
5. napkin ♦ budget ♦ cost ♦ price
6. cheesecake ♦ profiteroles ♦ crepes ♦ yeast
7. preheat ♦ cut ♦ rinse ♦ slice

4 Circle the correct answer. (6 points)

1. Heat the **oven** / cook / frying pan and put the cake inside.
2. Thank you for your order. **Delivery** / Stock / Deal will be on Monday.
3. Did the Red Lantern restaurant **waste** / purchase / receive our invoice?
4. That price is a real **amount** / bargain / average.
5. We are **using** / running out of / wasting milk. Can you order some?
6. The restaurant served my soup in a very interesting **bowl** / cutlery / glassware.

5 Finish the following sentences to make meaningful sentences. (5 points)

- a) We use parsley to...
- b) You need a corkscrew to...
- c) Medium rare meat is ...
- d) A dough is ...
- e) When the waiter takes your order, he/she...

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6. Complete the dialogues with the sentences below. (5 points)

Dialogue 1

*I'll bring you a clean one immediately. ♦ I'll be right back with it. ♦ I apologise, sir.
Would you like me to remove the plate covers?*

A: You're late! I ordered room service 30 minutes ago.

B: 1. Here's your meal.
2.

A: Yes, please. Look! This cup is dirty.

B: I'm terribly sorry. 3.

A: And there's no milk.

B: I'm sorry. 4.

Dialogue 2

You put them on the right, above the plates. ♦ Where does the plate for the first course go?

A: Have you got any questions?

B: Yes. 1.

A: It goes on top of the others.

B: I see. And what about the glasses?

A: 2.

Dialogue 3

*I can't find any. ♦ What about cream? ♦ How many boxes of eggs have we got?
Let's check the dairy products.*

A: 1.

B: OK. We've got plenty of milk.

A: I see we've also got lots of yoghurt. 2.

B: 3. Should I order some?

A: Yes. 4.

B: Oh, we've definitely got enough eggs.

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7. Match the sentences. (10 points)

A

1. Do you want any saucepans?
2. What is the first thing I should do?
3. What items has the dessert trolley got?
4. Have we got enough cheese for the cheesecake?
5. How do you prepare the soup?
6. Are meringues difficult to make?
7. Bacteria can make people ill.
8. How long do I need to beat the mixture?
9. Can you check the expiry date on the cream, please?
10. What's in the crepes?

B

- a. Oh, no! You must throw it out.
- b. I'll look in the fridge.
- c. Not at all! First crack the eggs carefully and pour the whites in a bowl.
- d. No thanks. We've got plenty, but I'd like a pressure cooker.
- e. It has always got cakes, crème caramel and a cheeseboard.
- f. They are filled with cream and covered with hot raspberry sauce.
- g. A few minutes. Then use a teaspoon to put the mixture on a baking tin.
- h. We slice the onions and chop the other vegetables.
- i. Preheat the oven to 180°C.
- j. That's why we have to wash knives, chopping boards and worktops.

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EXPRESIÓN ESCRITA 20%

1. Write a review of a restaurant in about 120 words. Include the following information:

Location, atmosphere, food and recommended dishes, service, price and any other useful information.

2. Write a recipe of a MAIN DISH. Indicate the kitchen tools you need, the ingredients (with the appropriate amounts) and the procedure. (10 points)

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EXPRESIÓN ORAL 20%

- 1 You would like to apply for the position of a cook in a restaurant. You are having a job interview. Answer the questions of the interviewer. (10 points)
- 2 The customer is complaining about some aspects related to the food and the service. Deal with the complaints being polite and solving the problems. (10 points)