



Pruebas para la obtención de títulos de Técnico y Técnico Superior

Convocatoria correspondiente al curso 2024-2025

(Resolución de 19 de diciembre de 2024 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: HOTS04	Denominación completa del título: TÉCNICO DE SERVICIOS DE RESTAURACIÓN		
Clave o código del módulo: 0156	Denominación completa del módulo profesional: Inglés		

SPEAKING

	0	1	2	3	4	5
GRAMMAR AND VOCABULARY						
FLUENCY						
INTERACTION						
PRONUNCIATION						
GLOBAL ACHIEVEMENT						

Total (x 0'4)

TASK

You are going to take the order of a customer who can only speak English. Give the customer the menu, take the order and repeat it at the end.



Choose **ONE** dish would be best to present on the restaurant's special night.

Options:

A modern twist on a traditional dish from your country

A vegetarian gourmet meal

A fusion dish combining two international cuisines

You should talk about:

How creative or original the dish is

How difficult it is to prepare

How customers might react to it

Which one shows the best chef skills

FIRMA

LISTENING

You will hear the a phone conversation about a phone order. Now read the instructions.

1 Listen to the phone conversation and circle the correct answers. (1 point)

1. Glen needs two small **frying pans / saucepans**.
2. Marion will have colanders by **Tuesday / Thursday**.
3. Glen orders two **boxes / bags** of aluminium foil.
4. Marion's company **sells / doesn't sell** food processors.
5. Glen's order will arrive **before / after** 2 pm.

2 Listen again and complete the sentences. (1 point)

1. Glen works at _____.
2. He wants a medium-sized _____.

3. Marion sold the last _____ yesterday.
4. Glen also needs _____ ladles.
5. Glen's order will arrive on Friday, _____ May.

FIRMA

GRAMMAR AND VOCABULARY

A. Complete the sentences. Then write your answers in the chart below (1 point)

1. There _____ any plates on the table but there _____ some forks already.			
a) are / are	b) are / aren't.	c) aren't / are	d) aren't / aren't
2. _____ a fly in my soup! I want to speak to the maitre!			
a) It is	b) It isn't	c) There is	d) There isn't
3. John _____ one brother and two sisters.			
a) is	b) has got	c) can	d) do
4. The kitchen is _____ to the corridor.			
a) in front	b) next	c) opposite	d) near
5. Every day Lisa _____ coffee but today she _____ tea .			
a) has / is having	b) has / doesn't have	c) is having / doesn't have	d) doesn't have/ has
6. We ate in a _____ restaurant.			
a) France	b) Italy	c) Turkish	d) USA
7. _____ people are there in your party?			
d) How often	d) How much	d) How many	d) How far
8. Take the elevator to the _____ floor.			
a) One	a) first	a) eleven	a) twelve
9. - What time _____ the kitchen close?			
a) have	b) will	c) do	d) does
10. _____ you open on Mondays?			
a) Is	b) Are	c) Have	d) Does

[illegible]

FIRMA

B. Match the words with the definitions. Write the answers in the chart below (0.5 points)

1. Pricey	a. A meal with dishes decided beforehand and a fixed price
2. À la carte	b. Attractive
3. Table d'hôte	c. Salary
4. High-end	d. Money clients give waiters when they are happy with the service.
5. Wage	e. expensive
6. Shift	f. When each dish is listed separately and individually priced on a menu
7. Chic	g. When you change timetables at work every week
8. Tips	h. Part
9. Portion	i. Expensive and sophisticated
10. Appealing	j. Elegant

1		2		3		4		5	
6		7		8		9		10	

C. Odd one out. (0.5 points)

CATEGORY				
1. MENUS	CHALBOARD	STICKER	HAND-WRITTEN	VACANCY
2. WORK	SATISFYING	MONOTO-NOUS	REWAR-DING	FULFILLING
3. WORK	WELL-PAID	REPETI-TIVE	BORING	TIRING
4. DES-SERTS	PASTA	MACA-ROON	SCONE	PUDDING
5. DISH-WARE	CREPE	SAUCER	PLATE	BOWL
6. CUTLERY	FORK	TEASPOON	CANDLE	KNIFE
7. RESTAU-RANTS	STEAKHOUSE	TAKEAWAY	VEGAN	STICKER

8. RESTAU- RANTS	CHIC	ELEGANT	RITZY	SIMPLE
9. ANIMAL	SEA BASS	PRAWN	COLD CUTS	LEEK
10. VEGETA- BLE	SEEDS	WALNUTS	PINENUTS	CHEESE

FIRMA

READING

Read the article. Then write true (T), false (F) or doesn't say (DS) next to the sentences below. (1 point)

Designing Cocktails
www.DesigningCocktails.com

[Home](#) [About](#) [Purchase](#) [Contact](#)



DESIGNING COCKTAILS

When you go into a bar, you usually see lots of glasses, parasol picks, bottles and of course, a barman. Imagine my surprise when I was invited for a drink recently at a bar with a robotic barman. Makr Shagr has got three arms and it shakes, stirs and pours cocktails like a real barman. It can prepare a lemon twist, too.

So, how do customers work with Makr Shagr? Customers download a special app onto their smartphones. Then, they choose a drink from the list or invent their own drink. Customers can mix the different ingredients and plan recipes. They also get information about other people's choices and recipes. After customers choose the garnishes, they send their order to the robot. It receives the instructions electronically and produces the drink.

The designers of Makr Shagr want to study how people design and create things together using technology.



- 1. Makr Shagr hasn't got a head.
- 2. Makr Shagr can pour drinks into glasses.
- 3. Customers communicate with Makr Shagr using their smartphones.
- 4. Customers must invent cocktails when they order drinks from Makr Shagr.
- 5. A few organisations worked together to create Makr Shagr.

FIRMA

Complete the sentences with information from the text. (1 point)

1. The writer was surprised to see
2. The writer mentions lemon twists as an example of what
3. Customers can read about before they order drinks from Makr Shagr.
4. Customers select the ingredients of the drinks, and the , too.
5. The creators of Makr Shagr are interested in how people use technology






WRITING

Imagine you have moved to London and you are looking for a job there. Write a short e-mail to a friend explaining your first days living the experience. (2 points)

Send Email

From: @

Subject

B **I**   **H**   

cancel

Send Email

FIRMA



DRAFT PAPER





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Nombre:	D.N.I./ N.I.E.	Fecha:	
Código del ciclo: HOTM02	Denominación completa del título: TÉCNICO EN SERVICIOS DE RESTAURACIÓN		
Clave o código del módulo: 0156	Denominación completa del módulo profesional: Inglés		

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 o documento identificativo equivalente en la mesa.- Señalar y escribir con tinta indeleble, que no sea roja, las respuestas y su desarrollo. No utilizar lápiz.- 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.- Se dispone de 60 minutos para la realización de la prueba, a lo que se le añadirá el tiempo correspondiente para la prueba oral, de aproximadamente 5 minutos.- Cada pregunta tipo test tiene una única respuesta correcta.- No pases a la siguiente página hasta que el examinador lo indique.
CRITERIOS DE CALIFICACIÓN Y VALORACIÓN
<ul style="list-style-type: none">- Cada una de las preguntas tendrá el valor indicado en el enunciado de la propia pregunta.- La prueba constará de apartados de gramática y vocabulario, comprensión auditiva, comprensión lectora, expresión escrita y expresión oral.- La suma de todos los apartados podrá sumar hasta 10 puntos.- Para considerar la prueba como aprobada, deberá obtener al menos 5 puntos en la suma de todas las pruebas.

CALIFICACIÓN
.....

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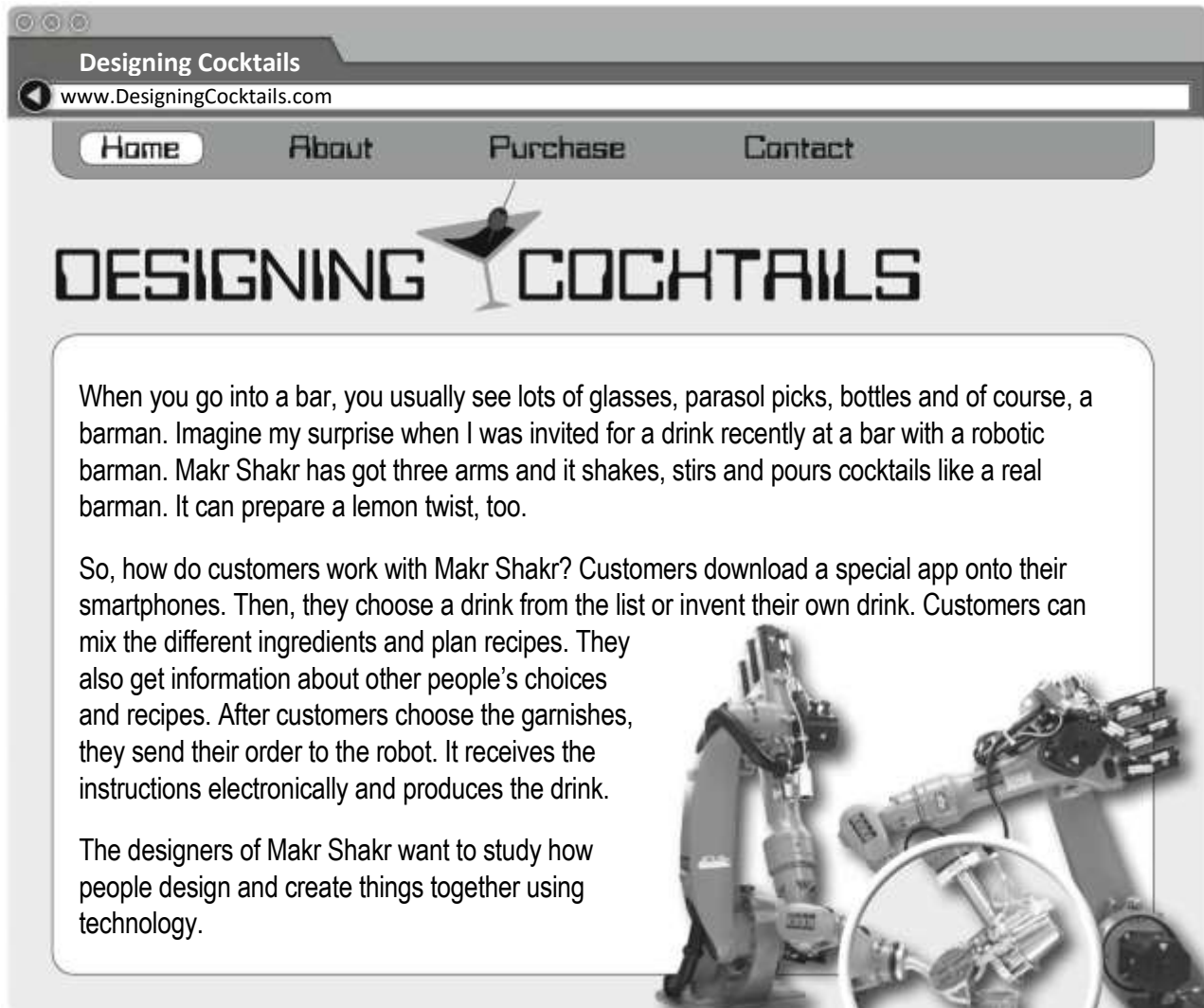
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From:

@

Templates ▾

Subject

B **I** **H**

cancel

Send Email

FIRMA

DRAFT PAPER

