

**PRUEBAS PARA LA OBTENCIÓN DE TÍTULOS DE TÉCNICO Y TÉCNICO SUPERIOR**  
**Convocatoria correspondiente al curso académico 2021-2022**

(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: CM18-HOT	Denominación completa del módulo profesional: AMPLIACIÓN DE INGLÉS		

**INSTRUCCIONES GENERALES PARA LA REALIZACIÓN DE LA PRUEBA**

- Documento acreditativo de identificación (DNI, NIE, pasaporte)
- Complimentar los datos del aspirante y firmar en todas las hojas que se entreguen, 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 CALIFICACIÓN Y VALORACIÓN**

- 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
- 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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## GRAMMAR

1.- Complete the text with an **active or passive** form of the verbs in brackets, in a suitable tense according to the context: (1 point per right answer. Total 12 points)

### LOCAL CHEESES

Traditional cheeses .....(produce) (1) in many regions of the UK and ..... (name) (2) after the area in which they ..... (first develop) (3). Cheddar, a hard cheese with a strong, nutty taste, is the most popular and ..... (now make) (4) all over the world. A 'true' Cheddar must come from the counties of Somerset, Dorset or Devon in southwest England or specifically from the Somerset village from which it .....(take) (5) its name.

Wensleydale .....(come) (6) from the Yorkshire Dales in northern England. Originally made from sheep's milk, it ..... (base) (7) on a recipe introduced by the Cistercian monks in the 11<sup>th</sup> century and has a mild refreshing flavour.

Traditional Lancashire, from northwest England, has a slight, salty flavour. During the Industrial Revolution (around 1760-1830), Lancashire cheese .....(become) (8) the staple food of the mill workers. Caerphilly, a crumbly cheese, .....(first produce) (9) in the Welsh town of that name in about 1831. The cheese .....(soak) (10) overnight in salt water to seal the moisture. It was popular with the local coalminers who .....(lose) (11) a lot of salt during their work underground. Blue Stilton, made only in the counties of Leicestershire, Nottinghamshire and Derbyshire .....(prize) (12) as the 'king' of British cheeses.

1.-	2.-	3.-
4.-	5.-	6.-
7.-	8.-	9.-
10.-	11.-	12.-

2.- Write the correct form of **comparative** or **superlative** adjectives in the text about menus: (1 point per right answer. Total 12 points)

The ..... (1) (common) type of menu is the classic hand-held paper menu. In..... (2) (formal) restaurants, menus are laminated making them ..... (3) (easy) to read and ..... (4) (hard) to stain and get wet. Disposable placemat menus are common in cafés and fast food chains as they are ..... (5) (cheap) the classic menus. For the same reason, many restaurants have no menu other than a whiteboard, as it takes less time to change and is ..... (6) (expensive) printing new menus. Sometimes the menu is outside in a backlit glass cabinet. Unfortunately this is ..... (7) (easy) for costumers to consult and often..... (8) (legible) a hand-held menu either. Fast food restaurants have the ..... (9) (handy) menus of all, as they are either flyer menus delivered to homes or lit-up signs or posters over the serving counter. Digital display menus are ..... (10) technical and up-to-date than most other menus, but ..... (11) (modern) online menus, nor ..... (12) (convenient).

1.	2.	3.	4.
5.	6.	7.	8.
9.	10.	11.	12.

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### READING SKILL

1.- Read the article and then answer the questions below: (1 point per right answer. Total 12 points)

#### **FANCY A LAB GROWN BURGER?**

Tissue engineering, which helps to improve damaged cells or whole organs, has proved to be extremely useful for medical applications that extend our lives. However, we might question ourselves what's the point of living with artificial organs for a much longer period and without disease if our planet is going to be barren and without food. The answer might be cultured meat, that is to say, meat produced in a laboratory, in a cell culture, rather than from an animal, but identical to the burgers you can find at any supermarket. This new type of meat has the potential to address huge global problems such as world hunger and global warming in the coming years. After all, if you look at the potential benefits of tissue engineering, food production for 9 billion people is going to be a much more relevant matter than merely prolonging their lives.

After producing the first cow-less burger, which cost a massive €250,000 to grow, a researcher at the University of Maastricht has become the public face of cultured meat. That first burger, which was financed by a co-founder of Google, was tasted live in London back in 2013. The price has since dropped to around €10 per burger, and several new companies in the US and in Israel are currently working on their own cultured meat products. In 3-4 years' time these companies might have launched some expensive burgers in small scale production. However, large-scale production with a price equal to regular meat will take much longer.

Lab grown meat is not only beneficial for humans. Animal welfare is an added benefit; however, if one had to prioritize, no doubt the environmental impact of protein production alternatives for beef and pork is even more important. More cultured meat means less pollution through fossil fuel usage, animal methane, effluent waste, and water and land consumption.

Are the sentences TRUE or FALSE? Copy the evidence from the text. No marks are given for only TRUE or FALSE. (2 points each)

a) The University of Maastricht invested a total of a quarter of a million euros from its own budget in the first synthetic burger:

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b) It will take some time before the cultured burgers cost as much as regular ones:

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In your own words and based on the ideas in the text, answer the following questions. Do not copy from the text (2 points each)

a) Explain how tissue engineering may help biomedical research:

---

b) What may be the effects of large-scale cultured meat production on global warming?

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Find the words in the text that mean (1 point each)

a) entire (paragraph 1) \_\_\_\_\_

b) subsidised (paragraph 2) \_\_\_\_\_

c) fallen (paragraph 2) \_\_\_\_\_

d) nowadays (paragraph 2) \_\_\_\_\_

2.- Read the text below and **circle** the correct option for each sentence: (1 point per right answer. Total 12 points)

*Foodstuffs, or both vegetable and animal origin, are a very good breeding ground for microbes because of their chemical and physical characteristics.*

*Nevertheless, not all microorganisms have a negative effect on food. On the contrary, some are used during the production cycle to improve organoleptic characteristics and shelf life. For fermented products, like wine or yoghurt and cured meats, like salami, lactic bacteria are fundamental to reducing pH and therefore increasing preservation times.*

*Biological hazards can nonetheless render food inedible or harmful to human health by transmitting infection or causing food poisoning. Infection arises from consumption of food containing pathogenic bacteria or spores, which colonise the intestine, producing toxins which make us ill.*

*Bacteria can grow thanks to the presence of oxygen in foodstuffs. They are more likely to develop in foods of animal origin such as meat, fish, eggs and dairy products. They need water to develop and do better when pH is not too acidic and not too alkaline.*

*Room temperature also facilitates bacterial growth and reproduction, while high temperatures kill microorganisms and low temperatures render bacteria inactive but do not kill them. In favourable conditions bacteria can redouble every twenty minutes.*



- Vegetable and animal foods are a *good / bad* (1) breeding ground for microbes.
- Some microorganisms *improve / worsen* (2) food's organoleptic characteristics and shelf life.
- For fermented products bacteria are fundamental to *increasing / reducing* (3) and therefore *increasing / reducing* (4) food preservation times.
- Biological hazards can render food *edible / inedible* (5) or *harmful / harmless* (6) to humans.
- Bacteria can grow thanks to the *absence / presence* (7) of oxygen in foodstuffs.
- They are *less / more* (8) likely to develop in foods of animal origin.
- They *do not need / need* (9) water to develop and do *better / worse* (10) when pH is neither acidic nor too alkaline.
- *Room / High* (11) temperature facilitates bacterial growth and reproduction.
- In favourable conditions bacteria can *halve / redouble* (12) every 20 minutes.



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### WRITING SKILL

Write a **cover letter** (at least **200 words**) applying for the post they advertise. **(Total 10/10 points)**

**Top Class Spanish Restaurant**

requires

**Head Chef**

Must have some experience of Spanish Cuisine and good management skills

Apply in writing to:

***Don Quixote***

762-766 Wilmslow Rd

Didsbury, Manchester

M20 2DR

UK

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### SPECIFIC VOCABULARY

1.- Read this menu and fill in the gaps with the words in the box: (1 point per right answer. Total 10 points)

Poached eggs Florentine	Pepper steak	Roast duck	Roast fillet of beef	Lemon sorbet
Melon and Parma Ham	Shellfish cocktail	Tomato salad	Sole Normande	Grilled trout

<b>STRAND RESTAURANT</b>
<b>SET MENU</b>
<b>Starters</b>
❖ _____ (1)
❖ Caviar
❖ _____ (2)
❖ _____ (3)
<b>Fish</b>
❖ Smoked salmon
❖ _____ (4)
❖ _____ (5)
<b>Eggs</b>
❖ _____ (6)
❖ Egg mayonnaise
<b>Main dishes</b>
❖ _____ (7)
❖ _____ (8)
❖ Lamb Pilau
❖ _____ (9)
<b>Sweets</b>
❖ _____ (10)
❖ Crêpes Suzette
❖ Pineapple with Kirsch



2.- Give an appropriate answer to these clients' **complaints**: (2 points per right answer. Total 10 points)

1. This food is cold	1.
2. My meat is raw	2.
3. Our fish is too salty and it is bad for our heart	3.
4.-This chicken stinks of garlic	4.
5. I told you I had an allergy to nuts and this salad contains walnut pieces	5.

3.- Complete the passage with **some** of these words. Do not use any word or phrase more than once: (1 point per right answer. Total 13 points)

Vegetarian	Eat out	Cook	Vegan	Cookery books
Take-away	Recipes	Fast food	Snack	Ingredients
Starter	Main course	Restaurants	Dessert	Menu
Protein	Meal			

If you're a ..... (1), you avoid eating meat and sometimes fish. If you're a ..... (2), you try not to eat any animal products at all. Although many ..... (3) now offer vegetarian menus, cooking your own food is the easiest way of eating what you like. A three-course meal begins with the ..... (4), then the ..... (5) follows, and finally there is the ..... (6), but you may decide to serve just one really interesting dish. Most ..... (7) in ..... (8) are not difficult to use, if you make sure you have all the right ..... (9). When it's ready, you can serve the ..... (10) to your family and friends. But if you're tired or too busy to ..... (11), you may decide you'd rather ..... (12) or get a ..... (13) to eat at home.

1.-	2.-	3.-
4.-	5.-	6.-
7.-	8.-	9.-
10.-	11.-	12.-
13.-		

**TOTAL VOCABULARY POINTS: 33 /10**



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### LISTENING SKILL

1.- Listen to someone talking about Crave Sydney International Food Festival. For each question **circle** the best answer (A,B or C). (1 point per right answer. Total 7 points)

- The Crave Sydney International food festival takes place...
  - A. around Sydney
  - B. in Sydney
  - C. in and around Sydney
- The 'Night Noodle Market'...
  - A. is like a big shopping centre
  - B. takes place in a park
  - C. is popular with Asian people
- 'Let's do lunch' enables you to try restaurants which are usually...
  - A. by invitation only
  - B. closed at this time of the year
  - C. too expensive
- In 'Hats off dinners' chefs try out...
  - A. different ingredients and menus
  - B. each other's restaurants
  - C. each other's menus
- A 'Sugar hit' allows you to...
  - A. buy pastries made by top chefs
  - B. cook with two pastry chefs
  - C. try a dessert and a glass of wine
- People who go to Bondi Beach to...
  - A. have breakfast
  - B. play music
  - C. watch the sunset
- The 100-mile challenge is a ...
  - A. cookery class for 500 people
  - B. cooking competition
  - C. race across New South Wales



2. Listen to the descriptions of two desserts and complete the details in the chart. (1 point per right answer. Total 12 points)

	Apple Charlotte	Apricot Amber
It's a	Cold _____ (1)	_____ (8)
It consists of	Cooked, _____ (2) apples, _____ (3) and _____ (4) of _____ (5)	_____ (9) and _____ (10) in _____ (11)
With		_____ (12) on top
It's flavoured with	_____ (6)	
And it's served with	_____ (7)	

**TOTAL LISTENING POINTS: 19 /10**