

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 SUPERIOR EN DIRECCIÓN DE COCINA		
Clave o código del módulo: CM18-HOT	Denominación completa del módulo profesional: Ampliación de Inglés		

SPEAKING

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

Total (x 0'4)

TASK

You are the **head chefs** of a new restaurant. You are planning your **team of chefs** and kitchen staff.

Here are some types of people you could hire:

- A very creative young chef with no experience
- An older chef with 20 years of experience
- A pastry specialist
- A chef from another country with different recipes
- A social media food expert

Talk about the **advantages of each person** and decide who would be the best two people to hire.

You should talk about:

- Their skills and experience
- How well they can work with others
- What they can bring to your restaurant





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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. 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
.....

FIRMA

LISTENING

A. Listen to the conversation and complete the sentences. (1 point)

1. Tomato soup is served with
2. The tuna steak has got a spicy poured over it.
3. Mrs Thomson wants brown rice instead of a
4. Mr Thomson orders a as an extra side dish.
5. Tonight, Mrs Thomson doesn't want to think about her

B. Listen again and answer the questions. (1 point)

1. How do we know that the Thomsons have been to this restaurant before?

.....

2. How are the peas prepared?

.....

3. What does Mr Thomson order for his main course?

.....

4. Why doesn't the waiter bring them a bottle of wine?

.....

5. What are Mr and Mrs Thomson celebrating?

.....











FIRMA

A. Complete the sentences. (1 point)

[illegible]

FIRMA

B. Write the specific names. (1 point)

FIRMA

READING

The Mediterranean diet

Healthy eating means eating a variety of foods that give you the nutrients you need to maintain your health, feel good, and have energy. These nutrients include protein, carbohydrates, fat, water, vitamins, and minerals. Nutrition is important for everyone. When combined with being physically active and keeping a healthy weight, eating well is an excellent way to help your body stay strong and healthy. What you eat can affect your immune system, your mood, and your energy level.

Because a healthy diet helps to improve your health, it is important for the prevention of many health risks such as obesity, heart disease, diabetes and cancer. A healthy diet is a balanced diet, it has the right amounts of all nutrients and water. There are many healthy diets, but we are going to have a look at the Mediterranean diet, probably the best.

The Mediterranean diet gained recognition all over the world in the 1990s. And on November 17th, 2010, UNESCO recognized this diet as an Intangible Cultural Heritage of Spain, Greece, Italy and Morocco, and considered it as a great contribution to the world.

The main aspects of this diet include high olive oil consumption, high consumption of legumes (beans, peas, etc.), high consumption of unrefined cereals, high consumption of fruits (it is the typical dessert), high consumption of vegetables, moderate consumption of dairy products (mainly cheese and yogurt), moderate to high consumption of fish, low consumption of meat and meat products, and moderate wine consumption.

1. Read the text and tick the sentences True (T) or False (F) according to the text. Give evidence. (1 point)

1- Nutrition alone is key for being healthy.

.....

2 A healthy diet can avoid serious diseases.

.....

3 One of the healthiest diets is the Mediterranean one.

.....

4 The Mediterranean diet started in the 1990s.

.....

5 Wine is not recommended in this diet.

.....



FIRMA

2- Answer the following questions about the text.(1 point)

How can you help your body keep strong and healthy?

Which types of nutrients are mentioned in the text?

How is a healthy diet described?

Which international institution decided to support this diet and why?

Which foods consumption is not highly recommended in the Mediterranean diet?

FIRMA

WRITING

Imagine you are the **chief cook** at a prestigious restaurant. A customer who visited your restaurant last weekend has sent an email complaining about their experience. The customer said the food arrived cold and the staff was not very polite.

Your task:

Write a reply to the customer's email. In your email, you should:

- Apologize for the customer's bad experience
- Explain what may have caused the problem
- Describe what actions you will take to improve the service
- Offer something to make up for the situation (for example, a discount or a free meal)

Write your email in 100–120 words. (2 points)

FIRMA

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