

**PRUEBAS PARA LA OBTENCIÓN DE TÍTULOS DE TÉCNICO Y TÉCNICO SUPERIOR**  
**Convocatoria correspondiente al curso académico 2023-2024**

(RESOLUCIÓN de 29 de diciembre de 2023, de la Dirección General de Educación Secundaria, Formación Profesional y Régimen Especial, por la que se convocan, en el curso 2023-2024, las pruebas para la obtención de los títulos de Técnico y Técnico Superior de Formación Profesional.)

DATOS DEL ASPIRANTE			FIRMA
APELLIDOS:			
NOMBRE:	D.N.I. N.I.E. o Pasaporte:	Fecha:	

Código del ciclo: HOTS05	Denominación completa del ciclo formativo: TÉCNICO SUPERIOR EN DIRECCIÓN DE SERVICIOS DE RESTAURACIÓN
Clave del módulo: 0179	Denominación completa del módulo profesional: 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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## **CONTENT-BASED GRAMMAR**

1. 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 well. Disposable placement 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 customers 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.

2. Choose the correct answer. **Wrong answers deduct 0.5. (1 point per right answer. Total 12 points)**

### PIZZABILITY

A few years ago, a pizza restaurant with a difference opened in Denver, in the USA. **ALL / MANY / EACH** (1) employee in the restaurant had a disability. **SOME / FEW / MUCH** (2) of them were blind or deaf, **while ANOTHER / OTHER / ANY** (3) staff members had autism or Down's syndrome. The founder, Tiffany Fixter, who worked in the restaurant **HERS / HERSELF / HER** (4), had the idea when she realized that adults with disabilities had **LITTLE / A FEW / VERY FEW** (5) opportunities to work in the community.

It was a challenge to make the restaurant a success because of the competition from other pizza places. However, one of the biggest problems they faced at first was from people with **FEW / LITTLE / PLENTY** (6) knowledge of disabilities, who criticized the restaurant on social media.

But soon afterwards, lots of local people went to the restaurant to show **THEMSELVES / THEIR / THEIRS** (7) support and have a nice meal. After **THOSE / THEM / THAT** (8), the restaurant was much busier.

If you are curious about Pizzability, read one of the **MANY / ANY / MUCH** (9) reviews or articles online. Quite **FEW / SOME / A FEW** (10) congratulate the restaurant for their social efforts, but there are also **LOTS OF / PLENTY / ALL** (11) comments about **BOTH / EITHER / NEITHER** (12) the great food and the excellent service.

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

**TOTAL GRAMMAR POINTS: 24 /10**

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### READING SKILL

1. Read the extract below and then answer the questions proposed: **(1 point per right answer. Total 5 points)**

#### **EATING OUT IN SPAIN**

There are many ways in which you can enjoy tasting the wide variety of Spanish cuisine in Spain, although there are basically two ways to eat out: you can either go to a restaurant and have a full meal, or you can have a succession of small snacks or larger ones at one of the many bars which exist in every village, town or city. One of the advantages of eating in bars is that you are able to experiment. Many places have food laid out on to the counter, so you can see what's available and order by pointing.

In a restaurant you'll get a basic, three-course meal, with a drink, the daily menu, which is the cheapest option. You will find it in many good restaurants and family run establishments.

Typical traditional Spanish foods include Spanish omelette, rice dishes, stews and Mediterranean salads. Popular ingredients are garlic, olives, sweet and hot peppers, meat, poultry and fish.

Wherever you have small snacks, or finger food, it is important to find out what the local special is and order it. These snacks can be simple or complex and include cheese, fish, eggs, vegetables, dips, and savoury pastries. A reasonable quantity of these small snacks can make an excellent meal. But the most famous Spanish food is *paella*. It is a typical Spanish dish and is traditionally cooked in a round flat pan with two handles, which is then put on the table. Paella is normally made using shellfish but can also be made with chicken or rabbit.

Find a word or expression in the text that means:

- A large number of \_\_\_\_\_
- A long flat surface over which goods are sold \_\_\_\_\_
- Meat from chickens, ducks, etc. \_\_\_\_\_
- Small cakes \_\_\_\_\_
- Oysters and crabs \_\_\_\_\_

2. Number the stages below (1-7) to show the correct order in which **olive oil** is made. **(1 point per right answer. Total 7 points)**

**The making of OLIVE OIL**

- After that we take the olives to an olive press. Before pressing the olives, we wash them and remove the leaves. \_\_\_\_\_
- We spread a large net or canvas sheet under the olive tree, and we shake the tree to make the olives fall. \_\_\_\_\_
- Then we collect the olives and put them into large baskets. \_\_\_\_\_
- We harvest the olives at the end of autumn. \_\_\_\_\_
- We make virgin olive oil from the first pressing. To qualify as virgin olive oil, we have to press the olives within 72 hours of harvesting. \_\_\_\_\_
- We use two types of olive press: the preparatory press, which we use to extract the first olive oil from the olives; and the final press, which we use to press the olives more thoroughly. \_\_\_\_\_
- We refine and blend the oil which we obtain from the final pressing, and then sell it as blended olive oil. \_\_\_\_\_

**TOTAL READING POINTS: 12 /10**

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## WRITING SKILL

Answer the email below with a **200–250-word formal email**.

SENTENCES & PARAGRAPHS	2 points
SALUTATION & CLOSING	2 points
GRAMMAR & SPELLING	2 points
CAPITALIZATION & PUNCTUATION	2 points
IDEAS	2 points
<b>TOTAL</b>	<b>10 points</b>

<div> <span>×</span> <span>B</span> <span>I</span> <span>U</span> <span>≡</span> <span>≡</span> <span>≡</span> <span>≡</span> <span>Verdana</span> <span>10pt</span> <span>A</span> <span>✎</span> <span>...</span> </div>
<p>Dear Sir /Madam,</p> <p>I hope this email finds you well. I am writing on behalf of a group of 16 people who are interested in making a reservation at your establishment for lunch on Wednesday, 15th May. We are particularly interested in securing a separate dining room for our group, and we would like to inquire about several details to facilitate our reservation process.</p> <p>Firstly, could you please provide information regarding whether you offer a set menu for lunch? If so, we would like to know what it consists of and the associated price per person. Additionally, we are curious if you offer a special menu for children. If such an option is available, kindly provide details regarding the menu options and the corresponding pricing.</p> <p>Furthermore, we would appreciate it if you informed us about the parking facilities available at your establishment. As we will be arriving in separate vehicles, it is important for us to ensure that adequate parking space is available.</p> <p>Lastly, considering the size of our group, we would like to inquire about the necessity of providing a credit card to secure the reservation. If a credit card is indeed required, please provide instructions regarding the process.</p> <p>We are enthusiastic about the possibility of dining at your establishment and would greatly appreciate your prompt response to our inquiries. Should you require any additional information from our end, please do not hesitate to contact me.</p> <p>We look forward to hearing from you soon.</p> <p>Kind regards,</p> <p>Virginia Bony</p>



X	B	I	U	≡	≡	≡	≡	Verdana	▼	10pt	▼	A	▼	✎	▼	...

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### SPECIFIC VOCABULARY

Be careful with spelling. If there is a spelling mistake, **no points** will be given for the word.  
**(1 point per right answer. Total 40 points)**

1. Write what the definitions refer to. **(10 points)**

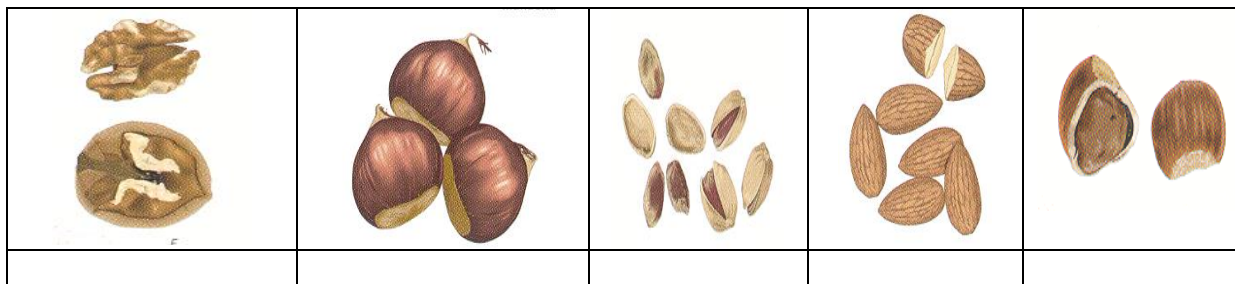
DEFINITION	ANSWER
Adjective meaning bread that is not fresh	
Adjective used to refer to meat that is not tender and can be hardly cut	
Food category 'liver' refers to	
Food that is not cooked	
Member of staff (female) who serves meals to the guests in a restaurant	
Member of staff who seats the guests at the table, supervises the service and takes orders (English word)	
Not having enough water, liquid, or moisture	
The taste of a lemon or an unripe apple	
The taste of sugar and honey	
The team of people working in a restaurant	

2. What is the name for the **meat** from the following animals? **(5 points)**

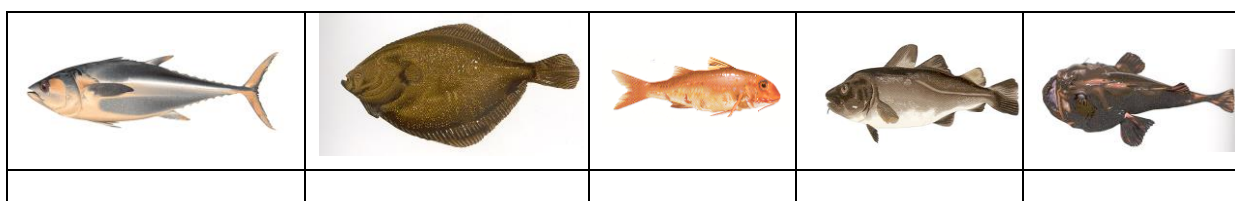
ANIMAL	MEAT
SHEEP	
COW	
CALF	
PIG	
DEER	



3. Label these **types of nuts**. (5 points)



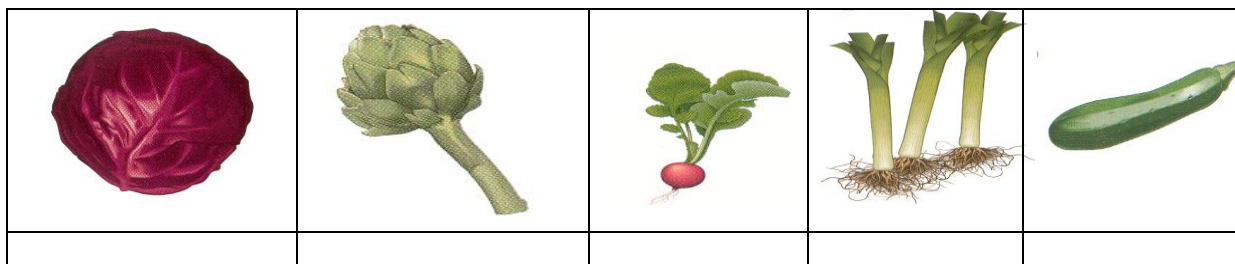
4. Label these **types of fish**. (5 points)



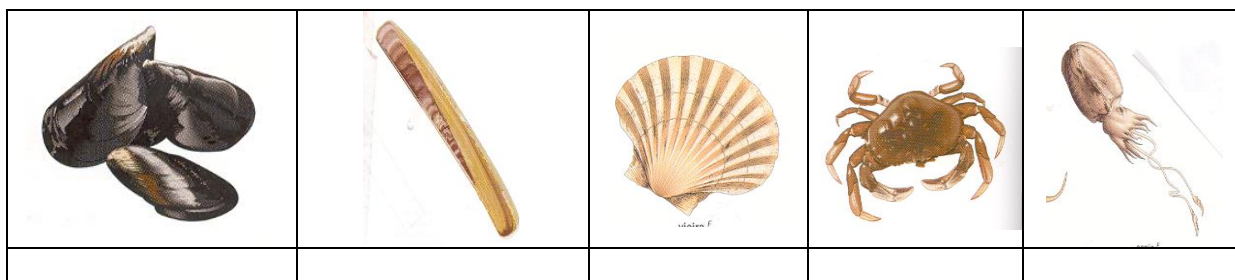
5. Label these **types of fruit**. (5 points)



6. Label these **types of vegetables**. (5 points)



7. Label these **types of seafood**. (5 points)



**TOTAL VOCABULARY POINTS: 40 /10**

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### LISTENING SKILL

1. You will hear two people ordering food. Listen and answer the questions below. **Make full sentences.** Otherwise, **no points** will be given. **(2 points per right answer. Total 16 points)**

- What do they order to drink?
- Have they been to this restaurant before?
- What starters do they order?
- For what reason does Paul choose his starter?
- What main courses do they order?
- What special request does Mary make?
- What is a *choron* sauce?
- What are they going to have to drink with their meal?



2. Listen to these guests. They are ordering meals. Look at the menu and write down **the orders** and **the room numbers**. (Incomplete orders deduct 0.5 and wrong orders deduct 1 point). (Total 15 points).

ROOM SERVICE	
<b>Soups</b>	<b>Main dishes</b>
FRENCH ONION	ESCALOPE 'CORDON BLEU' WITH PEAS, CARROTS AND FRENCH FRIES
•	•
CONSOMMÉ WITH MUSHROOMS, RAVIOLI AND HERBS	GRILLED MINUTE STEAK, SAUSAGE, BACON, BAKED POTATO, HERB BUTTER AND A MIXED SALAD
•	•
TOMATO	
<b>Snacks</b>	<b>For children</b>
HAMBURGER 'HOLIDAY INN' BACON, ONIONS, FRIED EGG FRENCH FRIES	FRIED FISH, WITH FRENCH FRIES AND A SMALL MIXED SALAD
•	•
RAGOUT OF CHICKEN AND FRESH MUSHROOMS SERVED IN A PASTRY CASE	GRILLED SAUSAGES WITH FRENCH FRIES
•	•
CHEF'S SALAD, WITH CHEESE, HAM, EGG AND SHRIMPS	ESCALOPE OF PORK WITH FRENCH FRIES AND A SMALL MIXED SALAD
•	•
COLD ROAST BEEF WITH MIXED PICKLES, SAUCE REMOULADE AND ROAST POTATOES	VEAL STEAK IN A CREAMED MUSHROOM SAUCE WITH RICE THREE FLAVOUR ICE-CREAM ON FRUIT COCKTAIL TOPPED WITH WHIPPED CREAM

1.

2.

3.

4.

TOTAL LISTENING POINTS: 31 /10