

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: 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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CONTENT-BASED 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 Originally made from sheep's milk, it (base) (7) on a recipe introduced by the Cistercian monks in the 11th century and has a mild refreshing flavour.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.

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2. 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 25 points)**

THE TEA CEREMONY

Tea.....(first / import) (1) from China in the 8th century and over the course of time (develop) (2) into the art of *Chado* or the Way of Tea. It (be) (3) Sen no Rikyu (1522-1591), the greatest tea master who (identify) (4) the spirit of the Way of Tea with its four basic principles of harmony, respect, purity and tranquillity. Through tea, recognition (give) (5) that every human encounter is a unique occasion that can, and will (never / recur) (6) again exactly. Thus, every aspect of tea (must / savour) (7) for what it (give) (8) the participants.

The tea ceremony (a well / orchestrate) (9) series of events. It (take) (10) place in a *chashitsu*, which is a building or a room where the ceremony (perform) (11). The ritual (involve) (12) meeting the guests, a purification with fresh water in a stone basin, walking through the grounds of the teahouse, watching the tea (prepare) (13), consuming the food and drinking the tea.

Together, the *chashitsu*, *roji* (tea garden), and *mizuya* (preparation room) (should / provide) (14) the best physical and spiritual setting for expressing this hospitality. There is also a religious dimension associated with Zen Buddhism ideals. The whole universe (experience) (15) in the drinking of a bowl of tea by giving oneself over totally to the here and now and participating with a heart free from selfish desires.

The ceremony is like a play consisting of two acts and an intermission. In the *shoza*, or first act, the guests (enter) (16) the *chashitsu* and (serve) (17) a light meal. After this, the guests (retire) (18) to the garden for a short break, the intermission, and wait for the host to call them back. The second act (call) (19) the *goza*. First, the host (prepare) (20) *matcha* (thick tea) for the guests. He then (prepare) (21) the charcoal a second time and (make) (22) *usucha* (thin tea). When all of this (finish) (23), the host and guests silently and respectfully (bow) (24) to each other one last time, and the guests (take) (25) their leave.

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25.		

TOTAL GRAMMAR POINTS: 37/10



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READING SKILL

Read the following text **carefully** and answer the questions:

I was to be a commis waiter* for my week at the restaurant. There are 50 waiters. Commis waiters and waiters work as a team. The waiter is the front man, taking orders, chatting to the customers; the commis, rather less glamorously, runs to the kitchen to bring up the orders and assist in serving them at the table. Although the commis will actually do more physical work, they share the tips equally. All in all this is fair, as it must be pointed out that the senior waiter is actually responsible for keeping a running account of the bills and if he makes a mistake, or undercharges, the fault is rectified through his wage packet. It's an important working relationship.

I reported for work at 11 am. That may sound like a relaxed time to start the day, but the hours, I was soon to learn, are hell. The last client at lunchtime may not leave until half past three, or later, and the evening shift starts at 6 pm. What can you do in 2½ hours, especially if you don't happen to live in central London? Once or twice I didn't get home until 4 am. The hours, it was generally agreed, are the worst thing about waitering.

The commis takes the orders from the table down to the kitchen. He places the order for hot food under the nose of the sous-chef who is shouting out orders to the cooks, while orders for cold dishes and salad go to a separate counter, and desserts are from yet another area. The kitchen is two flights of stairs away from the restaurant. The commis then comes up to see if any more orders have been taken while the previous one is being prepared. At the same time, dishes have to be cleared or put on the table, glasses refilled, ashtrays emptied, and somehow there always seems to be a new table with six or eight new orders to be filled – two flights away in the kitchen.

Hell, I rather imagine, is like the kitchen of that restaurant. Yelling chefs, endless banging of pots and crockery, steaming casseroles, hissing frying pans, men with red shining faces, trays with loads heavy enough to break your wrists. And running. Always running. Up and down, down and up. And since everyone is running, and always with loaded trays, you need the co-ordination of a gymnast to stay out of trouble.

I spent as much time as possible in the dining room itself. I noticed that wearing a uniform somehow transformed me into a role. It wasn't play-acting. Customers become sir or madam. Deference, a quality I usually lack, became the order of the day. I became very sensitive about the way I was treated. I hated being summoned by the click of the finger or the bend of the index finger. It was hurtful if conversation deliberately stopped as I served the meal, and yet unkind if it continued as if I didn't exist. I began to notice if people said please and thank you, and then whether they looked at me when they said it.

*an apprentice or trainee waiter



From The Sunday Express Magazine



1. Circle the most likely meaning for the following words or expressions. **Wrong answers deduct 0.5. (1 point per right answer. Total 7 points)**

1.- <i>Rectified</i> (line 12) "...the fault is rectified through his wage packet" means: a.- the money is taken from his earnings. b.- he has to pay a fine for his mistake. c.- he must pay back the money to the customer.	
2.- <i>Glamorously</i> (line 5). A glamorous job is: a.- an active, energetic one. b.- an exciting, attractive one. c.- a difficult one.	5.- <i>Deference</i> (line 46): a.- being tidy. b.- showing respect to people. c.- fighting back.
3.- <i>the order of the day</i> (line 47): a.- the most popular dish of the day. b.- the programme of work for the day. c.- the normal way of behaving.	6.- <i>Yelling</i> (line 36): a.- working. b.- singing. c.- shouting.
4.- <i>Co-ordination</i> (line 41): a.- skill. b.- courage. c.- strength.	7.- <i>summoned</i> (line 48): a.- answered. b.- touched. c.- called.

2. Write if the following statements are **TRUE** or **FALSE**. **No points are given for T/F. Wrong answers deduct 0.5. (1 point per right answer. Total 8 points)**

a.- A commis waiter has to be careful to add up bills correctly	a.
b.- The senior waiter earns more tips than the commis waiter	b.
c.- It was hard for the waiter to make use of his free time	c.
d.- The commis waiter has to wait in the kitchen while the food is prepared	d.
e.- The kitchen was extremely noisy	e.
f.- There was a danger that waiters would crash into each other	f.
g.- The writer normally finds it easy to be respectful to people	g.
h.- He felt that some customers behaved rudely to him	h.

TOTAL READING POINTS: 15 /10

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WRITING SKILL

Write a **200–250-word cover letter** applying for the post they are advertising.

SENTENCES & PARAGRAPHS	2 points
SALUTATION & CLOSING	2 points
GRAMMAR & SPELLING	2 points
CAPITALIZATION & PUNCTUATION	2 points
IDEAS	2 points
TOTAL	10 points

Job Title:	RESTAURANT MANAGEMENT	
Employer:	Applebees	View All Jobs From Employer
Source:	Classified Ads	
Location:	Seattle	
Date Posted:	8th May 2024	

Description:



Restaurant- **Neighborhood Grill & Bar** Management Opportunities We are Applebee's Neighbourhood Grill & Bar one of the most successful casual dining concepts in the state of Washington. We are committed to opening 4 new restaurants in the Greater Puget Sound market in 2024. Due to our expansion plans we are currently interviewing for management positions. Our managers receive the following compensation and benefits: General Managers \$62,000-\$80,000 Assistant Managers \$43,000-\$55,000 Benefits Include: *Successful Bonus Plan *Family Medical, Dental and Life Insurance *Two weeks paid vacation *401K *Guaranteed 5-day work week *Disability If you have previous restaurant management experience and are interested in working with a restaurant company with a strong track record of taking care of their managers and employees send your resume to the following: Dan Krebsbach 1601 East Valley Rd #100 Renton, Wa 98055 Email: tmccoy@appleamerican.com



CONSEJERÍA DE EDUCACIÓN
E INVESTIGACIÓN

Comunidad de Madrid



IES HOTEL ESCUELA


DE LA COMUNIDAD DE MADRID

TOTAL WRITING POINTS: 10 /10

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SPECIFIC VOCABULARY

1. Label the pictures related to bar equipment and cocktails. Be careful with spelling. If there is a spelling mistake, **no points** will be given for the word. **(1 point per right answer. Total 9 points).**



2. Write what the definitions refer to. Be careful with spelling. If there is a spelling mistake, **no points** will be given for the word. **(1 point per right answer. Total 21 points)**

DEFINITION	ANSWER
A decorative mat of lace or lacelike paper, etc, laid on or under plates	
A low, boat-shaped container for serving sauce or gravy	
A place where wine is stored	
A prepositional verb which can also be used at the beginning of a letter when you want to request a job, a place in university, etc	
A request for payment of money owed, or the piece of paper on which it is written	
A small dish where you put used cigarettes	
A small glass bottle that is used at the table during meals to hold vinegar, oil, or sauce	
A very short form for 'advertisement'	
An alcoholic liquor or spirit distilled from molasses or some other fermented sugar-cane product	
Coffee with frothy milk and chocolate	
Eggs beaten and stirred as cooked	
Grated or chopped potatoes pan-fried to a crispy Brown	
Opposite of part-time job	
Place where you keep the guests' coats	
Strong dark brown or black beers which include Guinness	
The component of the coffee machine that heats the milk	
The fragrance a mature wine gives off once it is opened	
The mouth-puckering taste of young red wines	
The part of a coffee machine that catches the excess liquids from the machine	
The weight and substance of the wine in the mouth	
Type of service where the waiter serves the food from a serving dish using a fork and a spoon, while standing at a side table	

TOTAL VOCABULARY POINTS: 30 /10

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LISTENING SKILL

1. Look at the **bar list** and write down the orders. (Incomplete orders deduct 0.5 and wrong orders deduct 1 point). (1 point per right order. Total 18 points)

BAR LIST	
<p>WHISKY Scotch Proprietary Scotch Regular Irish Rye Bourbon Malt & Deluxe</p> <p>GIN Proprietary Regular</p> <p>VODKA Proprietary Regular Stolichnaya</p> <p>RUM Commodore Bacardi</p> <p>COGNAC (1/6 Gill) Louis Bernard Martell 3 Star Remy Martin 3 Star Remy Martin VSOP</p> <p>ARMAGNAC (1/6 Gill) Janneau 1961</p> <p>LIQUEURS</p>	<p>MIXERS & MINERALS Baby Mixers Baby Juices Coke Perrier 220 ml Splits</p> <p>APERITIFS Willoughbys Special No. 20 Port Grahams White Port Warres 1975 Vintage Port Willoughbys Sherries Tio Pepe Croft Original Bristol Cream Campari Pernod/Ricard</p> <p>VERMOUTHS Dubonnet Martini/Cinzano</p> <p>WINE House per Glass</p> <p>CHAMPAGNE House per Glass</p> <p style="text-align: center;"><u>GIN, WHISKY, VODKA, RUM ARE SERVED IN MEASURES OF 1/3 GILL OR MULTIPLES THEREOF</u></p>

NOTES: 'Proprietary' here means 'of the hotel'; the hotel's own brand. Tio Pepe, Croft Original and Bristol Cream are kinds of sherry. 'Regular' means a named brand, like Gordon's (gin), The Famous Grouse (whisky).



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2. Write down the guests' **breakfast** orders. (Incomplete orders deduct 0.5 and wrong orders deduct 1 point). (1 point per right order. Total 10 points)

1.

2.

3.

TOTAL LISTENING POINTS: 28 /10