

Pruebas para la obtención de títulos de Técnico y Técnico Superior

Convocatoria correspondiente al curso 2022-2023

(Resolución de 13 de diciembre de 2022 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 de ciclo:(1) HOT M01	Denominación completa del título:(1) COCINA Y GASTRONOMÍA
Clave o código del módulo:(1) CM15-HOT2	Denominación completa del módulo profesional:(1) LENGUA EXTRANJERA PROFESIONAL II (INGLÉS)

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. - 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 (con el sello y formato correspondiente). - No utilizar material de consulta (salvo aquel que se autorice expresamente).
CRITERIOS DE CALIFICACIÓN Y VALORACIÓN
<ul style="list-style-type: none"> - La calificación correspondiente a cada ejercicio está indicada en el enunciado del mismo. - Los errores de ortografía y gramática/vocabulario en la redacción de frases y textos serán penalizados con 0.25 puntos cada uno. - Las puntuaciones de la prueba corresponden a los siguientes apartados: <ul style="list-style-type: none"> Gramática y vocabulario: (20%) Comprensión escrita: (20%) Comprensión oral: (20%) Expresión escrita: (20%) Expresión oral: (20%) - Nota final: para poder realizar el cálculo de la nota final, y que esta sea positiva, será necesario haber obtenido una calificación de 5 puntos sobre 10 en la suma total de los apartados anteriores.

(1) Consígnense las denominaciones exactas y los códigos reflejados en el anexo 1.a o 1.b de las presentes instrucciones.

CALIFICACIÓN
.....


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PRUEBA DE INGLÉS II

COMPRENSIÓN ESCRITA: 20%

- 1 Read the brochure. Then answer the questions below. (10 points)

Dining Out in Brighton



The Lanes is a famous area in Brighton, where people go to buy antiques, clothing and jewellery. There is also an amazing selection of restaurants. Try one of the following:

Donatello

This Italian restaurant has got seating for up to 400 guests. The excellent menu includes pizza, pasta, meat and fish dishes – at reasonable prices. This is the perfect place for a wedding reception or a romantic dinner.

Donatello is open seven days a week from 11.30 am to 11.30 pm.

English's of Brighton

This unique restaurant, in an old historic building, has served seafood for over 100 years. English's main dining room looks as it did when it opened in 1910. Their superb à la carte menu caters for business lunches, small weddings and groups of up to 60 people.

Food for Friends

Brighton's original vegetarian restaurant was recommended by the *Good Food Guide* in 2013. As well as a special children's menu, this family-friendly restaurant caters for vegans. Food for Friends also serves tea with tempting cakes and scones from 12.00 pm to 5.00 pm.

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1. In which part of Brighton are all these eating places situated?

.....

2. Which restaurant serves food for people on special diets?

.....

3. How do we know that English's of Brighton is a fish restaurant?

.....

4. Why is Donatello a good place to have a large wedding?

.....

5. Which restaurant is a good choice for young families?

.....

2 Complete the sentences. (10 points)

1. Shops in The Lanes sell

2. doesn't serve meat or fish.

3. Donatello can cater for a maximum of

4. The prices at Donatello aren't very

5. You can order in the afternoons at Food with Friends.



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GRAMÁTICA Y VOCABULARIO: 20%

(50 points)

1 Complete the sentences with the words below. (10 points)

*requirements ♦ unavailable ♦ uniform ♦ under pressure ♦ marquee
advanced ♦ complimentary ♦ arrangements ♦ apologise ♦ schedule*

- Peter and Chloe had their wedding reception in a in Chloe's garden.
- Do I have to wear a for this job?
- I'm sorry. Mr Grant is at the moment. Can you call back later?
- William took a course in French.
- The caterer made the for the flowers at the party.
- According to the work, you are working in the evenings this week.
- Please take some drinks. They're
- What are the for this job?
- The waiter made a mistake with our order and he didn't even
- Chefs must be able to work well

2 The words in bold are in the wrong sentences. Write them next to the correct sentences. (8 points)

- I am going to **charge** about that rude waiter!
- Who is going to **include** the bill?
- The manager offered Tom and Sara **poor** drinks.
- The seats here aren't very **complimentary**.
- How much did they **complain** you for the champagne?
- It's very **comfortable** here. I can't hear you at all!
- Does the bill **pay** service?
- The service in that restaurant is very **noisy**. I don't recommend it.

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3 Choose the correct continuation. Pay attention to the words in bold. (6 points)

1. This is a **vegan restaurant**.
 - a. We serve the best cheesecake in town.
 - b. You must be over 18 years of age to order.
 - c. We don't serve anything made with eggs.
2. There are **place cards** on the tables.
 - a. Use them to order your food.
 - b. You will find your seat easily.
 - c. They will protect your clothes.
3. This menu is very **pricey**.
 - a. That's why we don't eat there very often.
 - b. It's really suitable for students.
 - c. It's hard to hear what anyone is saying.
4. The restaurant has got a **chalkboard menu**.
 - a. It's on the table.
 - b. I'll bring you one to your table.
 - c. They change the menu often.
5. Call an **ambulance**.
 - a. She doesn't have a car.
 - b. She's injured.
 - c. She doesn't remember the name of the restaurant.
6. Use **disposable gloves**.
 - a. The oven is very hot.
 - b. You don't want to touch that with your hands.
 - c. It's cold outside.

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4 Complete the sentences with the words below. (8 points)

bowl ♦ cutlery ♦ dish ♦ breadbasket ♦ tray ♦ vase ♦ teapot ♦ saucer

1. Use a to help you carry things.
2. A usually goes under a cup.
3. Put the flowers in a
4. We eat soup and cereal from a
5. includes spoons, knives and forks.
6. Pour boiling water into the
7. Use a different for the chicken and the dessert.
8. Serve the rolls in a

5 Complete the sentences with meaningful words. (7 points)

1. We eat soup with a
2. You put flowers in a
3. A shows people where they are sitting.
4. You cover a table with a
5. At the end of a meal in a restaurant, you have to pay the
6. We pour tea from a
7. Is the wine expensive? How much does it ?

6 Circle the correct answer. (5 points)

1. Put the glasses on the **tub** / **tray** / **plate** cover.
2. Thank you for your order. **Delivery** / **Stock** / **Deal** will be on Monday.
3. Did the Red Lantern restaurant **waste** / **purchase** / **receive** our invoice?
4. That price is a real **amount** / **bargain** / **average**.

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5. Phil ordered five **sacks** / **tubes** / **sachets** of rice yesterday.
6. The candlesticks must be in the **bottom** / **middle** / **candles** of the table.
7. We are **placing** / **running low on** / **removing** milk. Can you order some?
8. The restaurant served my soup in a very interesting **bowl** / **cutlery** / **glassware**.
9. The **supplies** / **supplier** / **delivery** promised to send my order immediately.
10. When did you **arrange** / **spend** / **place** your order?

7 Match A and B to form phrases. Then complete each sentence with the correct phrase. (6 points)

A

B

- | | |
|-------------|----------------------|
| 1. baking | a. thermometer |
| 2. food | b. pudding |
| 3. chopping | c. fryer |
| 4. tea | d. powder |
| 5. deep | e. board |
| 6. rice | f. towel |

1. Check the temperature of the meat with the
2. You need to sanitise the regularly.
3. We cook chips in the
4. Use a clean to dry the glasses.
5. My favourite dessert is
6. Put two teaspoons of into the cake.

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EXPRESIÓN ESCRITA 20%

1. Match the sentences in A to the responses in B. (5 points)

A

1. Do you want any saucepans?
2. What is the first thing I should do?
3. What items has the dessert trolley got?
4. Have we got enough cheese for the cheesecake?
5. How do you prepare the soup?
6. Are meringues difficult to make?
7. Bacteria can make people ill.
8. How long do I need to beat the mixture?
9. Can you check the expiry date on the cream, please?
10. What's in the crepes?

B

- a. Oh, no! You must throw it out.
- b. I'll look in the fridge.
- c. Not at all! First crack the eggs carefully and pour the whites in a bowl.
- d. No thanks. We've got plenty, but I'd like a pressure cooker.
- e. It has always got cakes, crème caramel and a cheeseboard.
- f. They are filled with cream and covered with hot raspberry sauce.
- g. A few minutes. Then use a teaspoon to put the mixture on a baking tin.
- h. We slice the onions and chop the other vegetables.
- i. Preheat the oven to 180°C.
- j. That's why we have to wash knives, chopping boards and worktops.

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2. Write a recipe of a DESSERT. Indicate the kitchen tools you need, the ingredients (with the appropriate amounts) and the procedure. (10 points)

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COMPRENSIÓN ORAL 20%

Listening Comprehension (20 points)

1 Listen to the conversation and answer the questions. (10 points)

- How many desserts did the customer order?
.....
- What kind of steak did the customer's friend order?
.....
- What was the problem with the service?
.....
- Why does the maître d' want to speak to the manager?
.....
- How will the customer settle the bill?
.....

2 Listen again and write T (true), F (false) or DS (doesn't say) next to the sentences. (10 points)

- 1. The customer is complaining because there is a mistake with her reservation.
- 2. The customer received too many desserts.
- 3. The soup was cold.
- 4. The customer wanted to pay the bill by personal cheque.
- 5. The customer hasn't got any cash.

EXPRESIÓN ORAL 20%

1 You would like to apply for the position of a cook in a restaurant. You are having a job interview. Answer the questions of the interviewer. (10 points)

2 The customer is complaining about some aspects related to the food and the service. Deal with the complaints being polite and solving the problems. (15 points)