

## Pruebas para la obtención de títulos de Técnico y Técnico Superior

### MODELO PARA LA ELABORACIÓN DE LAS PRUEBAS

#### Convocatoria correspondiente al curso académico 2021-2022

(Orden 3743/2019, de 19 de diciembre, del Consejero de Educación y Juventud)

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

Código del ciclo: (1) <b>LHOTM02PB</b>	Denominación completa del título: (1) <b>TÉCNICO EN SERVICIOS DE RESTAURACIÓN</b>
Clave o código del módulo: (1) <b>CM 15-HOT 4</b>	Denominación completa del módulo profesional: (1) <b>AMPLIACIÓN DE INGLÉS</b>

INSTRUCCIONES GENERALES PARA LA REALIZACIÓN DE LA PRUEBA
<ul style="list-style-type: none"> <li>- Cumplimentar los datos del aspirante antes del examen y firmar en todas las hojas que se entreguen.</li> <li>- Tener disponible el DNI en la mesa.</li> <li>- Señalar y escribir con tinta azul y su desarrollo.</li> <li>- Si se ha de rectificar una respuesta, trazar un aspa o tachar con una línea horizontal. No utilizar líquido corrector (Tippex)</li> <li>- Utilizar solamente el papel facilitado por el examinador (con el sello y formato correspondiente).</li> <li>- La prueba tendrá una duración total de 75 minutos.</li> </ul>
CRITERIOS DE CALIFICACIÓN Y VALORACIÓN
<p>La prueba se estructura en actividades de:</p> <ul style="list-style-type: none"> <li>o conocimiento oral con un valor de un <b>50%</b> de la nota total: Apartado LISTENING</li> <li>o conocimiento escrito con un valor de un <b>50%</b> de la nota total: Apartado VOCABULARY, READING &amp; WRITING.</li> </ul> <p>En cada uno de estos apartados los aspirantes tendrán que obtener al menos una calificación de <b>4 (cuatro)</b> para hacer la nota media, siendo un <b>5 (cinco)</b> la calificación mínima para poder superar el módulo.</p>

(1) Consignese las denominaciones exactas y los códigos reflejados en el Anexo 3.a o 3.b de las presentes instrucciones.

CALIFICACIÓN
.....





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

**Listening (10 points)**

**1 Listen to the conversation and answer the questions. (\_\_\_/5)**

- 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 true, false or DS (doesn't say) next to the sentences. No points will be given for T or F. (\_\_\_/5)**

- \_\_\_\_\_ 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.

**READING**

**1 Read the article about some famous desserts. Then answer the questions below with full answers (\_\_\_/5)**

**PEACH MELBA** In 1892, a famous opera singer from Australia, Nellie Melba, came to London to sing. Auguste Escoffier, a famous hotel chef created a gourmet dessert in her honour. Inside an ice sculpture, he put vanilla ice cream. He topped the ice cream with ripe peaches and called his dessert Peach Melba. Apparently, Nellie Melba loved ice cream, but didn't eat it very often because she thought the cold ice cream might damage her voice. The peaches made the ice cream warmer, so Nellie was able to enjoy the dessert. Today, there are many versions of Peach Melba – most are probably served without the ice sculpture.

**PAVLOVA** Anna Pavlova was a Russian prima ballerina and danced all over the world. On her world tour in 1926, she visited Australia and New Zealand. While she was there, a hotel chef created a meringue dessert with strawberries, kiwi and cream. Made from dozens of egg whites, the meringue was soft and light inside a crunchy crust. He called it the *Pavlova*.

Today, Pavlova is a popular dessert in New Zealand and Australia and is part of the national cuisine of both countries.

- What was Nellie Melba's profession?
- Who was Auguste Escoffier?
- Why was Nellie Melba afraid to eat ice cream?
- Which fruits are used in Pavlova?
- What do Nellie Melba and Anna Pavlova have in common?

**2 Complete the sentences. (\_\_\_/5)**

- Nellie Melba came to England in\_\_\_\_\_.
- The peaches made the ice cream \_\_\_\_\_.
- Anna Pavlova came from \_\_\_\_\_.
- \_\_\_\_\_ are the main ingredient of a meringue.
- Pavlova is often eaten in\_\_\_\_\_.

## VOCABULARY

### 1 Circle the correct answer. (\_\_\_/8)

1. Set the **colander** / **timer** / **cracker** for 10 minutes.
2. **Sprinkle** / **Whip** / **Chop** some sugar on the cake.
3. You must **sift** / **thaw** / **grate** the fish before you cook it.
4. Do you keep vegetables in the **dishwasher** / **griddle** / **storeroom**?
5. Meat cooks quickly in a **pressure cooker** / **plastic wrap** / **mixing bowl**.
6. You need **moist** / **a dozen** / **rotten** eggs for this cake.
7. A **roll** / **crust** / **cheeseboard** is usually served at the end of the meal.
8. It is **healthy** / **dangerous** / **dirty** to eat fruit and vegetables.

### 2 Match A and B to form phrases. Then complete each sentence with the correct phrase. (\_\_\_/6)

<b>A</b>	banqueting	place	spray	par	tinned	on
<b>B</b>	Level	hand	hall	goods	card	can

1. Paul and Sally held their wedding in a beautiful \_\_\_\_\_.
2. Our \_\_\_\_\_ for bacon is eight kilos.
3. How much cheese have we got \_\_\_\_\_ ?
4. A \_\_\_\_\_ tells you where to sit.
5. \_\_\_\_\_ come in cans.
6. You can buy oil in a \_\_\_\_\_.

### 3 Choose the correct continuation. Pay attention to the words in bold. (\_\_\_/6)

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.

### 4 Circle the correct answer. (\_\_\_/6)

1. The table next to the window is **prompt** / **unavailable** / **tough**.
2. You have to pay a **cash** / **balance** / **deposit** when you book an event.
3. We didn't know where to sit because there wasn't a **skirting** / **tray stand** / **table number stand**.
4. Waiters must not leave the **dance floor** / **serving station** / **stage** during the meal.
5. This meal is terrible. I want a **refund** / **level of satisfaction** / **tax**.
6. The waiters at the wedding were very **attentive** / **round** / **crowded**.

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

**5 Circle the word that doesn't belong. (\_\_\_/6)**

- caterer ◊ guest of honour ◊ hairstylist ◊ make-up artist
- refund ◊ fan ◊ cabaret ◊ banquet
- tureen ◊ warming tray ◊ punchbowl ◊ change
- rude ◊ helpful ◊ friendly ◊ spacious
- lighting ◊ payment ◊ table set-up ◊ colour scheme
- coffee urn ◊ marquee ◊ chafing dish ◊ fountain

**6 Complete the sentences with the words below.(\_\_\_/6)**

*signature ◊ personal cheque ◊ disappointed ◊ round ◊ requirements ◊ free bar  
unfortunately ◊ compensate ◊ receipt ◊ settle*

- We would like \_\_\_\_\_ tables at the reception.
- Is this your \_\_\_\_\_ ? I can't read it.
- The food at the restaurant wasn't very good. Kate was very \_\_\_\_\_ .
- Lisa's wedding ceremony was on the beach. \_\_\_\_\_ , it rained all day.
- It's a \_\_\_\_\_. You don't have to pay for your drinks.
- Here is the \_\_\_\_\_ for your deposit.
- Don't worry. Jane's father will \_\_\_\_\_ the bill.
- We don't accept credit cards. Can you pay by \_\_\_\_\_ ?
- Are there any special \_\_\_\_\_ for this event?
- I apologise for the bad service. We will \_\_\_\_\_ you.

**FUNCTIONAL LANGUAGE**

**1 Match the sentences in A to the responses in B. (\_\_\_/5)**

**A**

- How many onions have we got?
- Have we got any prawns?
- Would you like me to remove the dirty dishes?
- Is there any jam for the toast?
- Where do the dessert fork and spoon go?
- What's your par level?
- How about chalkboard menus?
- Do you know where the safety equipment is?
- So what was the problem?
- Do we have to leave the kitchen?

**B**

- Yes, please. That would help.
- They go above the plate.
- It was a false alarm.
- They don't usually suit a high-end restaurant.
- No. There's no need for panic.
- There are first aid-kits in the kitchen and in the office.
- It's 10 cases and we've got two cases in the storeroom.
- Three bags.
- Yes, I'll bring you some immediately.
- Yes, three kilos.



**WRITING** 10 points

**1 Write a phone conversation between a server and a supplier . Place an order according to the chart below. (\_\_\_/10)**

ITEM	PAR LEVEL	STOCK ON HAND
ham	8 kilos	1 kilo
butter	6 kilos	2 kilos
cream	10 cartons	3 cartons
milk	15 litres	15 litres
eggs	14 dozen	1 dozen

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slightly textured appearance and is set against a dark background.