

PRUEBAS PARA LA OBTENCIÓN DE TÍTULOS DE TÉCNICO Y TÉCNICO SUPERIOR
Convocatoria correspondiente al curso académico 2021-2022

(ORDEN 3299/2020, de 15 de diciembre, de la Consejería de Educación y Juventud)

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

Código del ciclo: HOTS04	Denominación completa del ciclo formativo: TÉCNICO SUPERIOR EN DIRECCIÓN DE COCINA
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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GRAMMAR

1.- Complete the texts with a **suitable verb** in **first conditional**: (1 point per right answer. Total 7 points)

Dear Marsha,

I'm not sure what to do. I'm thinking of becoming a vegetarian, but some of my friends say it's a bad idea. They say that if I _____ (1) eating meat, my body won't get all the things it needs to stay healthy. Are my friends right?

Thanks,

Yuri, aged 14

Dear Yuri,

Millions of people are vegetarians and they're perfectly healthy. You have to be careful, though. If you _____ (2) up eating meat completely, and only _____ (3) chocolate and crisps, that will obviously be very bad for you! If you don't eat properly, you _____ (4) ill. It's that simple. If you eat lots of fruit and salad and beans, you _____ (5) all the things you need to stay healthy. But – you're only 14 years old. If you _____ (6) at home with your parents – and you probably do – you'll have to ask them what they think too. If your mom cooks for you, it _____ (7) difficult for her to make you special meals.

I hope this helps.

Marsha

1.-	2.-	3.-
4.-	5.-	6.-
7.-		

2.- Angela Wilson of the magazine *Better Cooking* is telephoning master chef Christophe Johnson. Write the **present simple** or the **present continuous tense** form of the verbs in brackets (1 point per right answer. Total 12 points)

- ANGELA: So, what did you think of the article?
- CHRISTOPHE: Excellent, thank you. I've just read it. It _____(1) (say) some very nice things about us. So now we _____(2) (do) even more business than usual!
- ANGELA: Great! But I'm not surprised. Our readers often _____(3) (try) restaurants that we report on. Anyway, Christophe, _____(4) (you / do) anything right now? Can we talk for a few minutes?
- CHRISTOPHE: Sure. The others _____(5) (clean up) after lunch at the moment. But I'm free now. I usually _____(6) (take) some time off work in the afternoon. _____ (7) (you / come) for another visit?
- ANGELA: Yes, very soon. But I wanted to talk to you about something else first. I'm glad you _____(8) (have) some free time because we'd like a few hours of it every month. You see, we _____(9) (look for) somebody to write a regular article for *Better Cooking*, and we're sure you're just the right person.
- CHRISTOPHE: Mmm, I'm not so sure. Life is very busy.
- ANGELA: Now come on, Christophe. At least come and talk to us about it. _____(10) (you / come) to London in the next few days?
- CHRISTOPHE: No, I _____(11) (not go) to London very often. No time!
- ANGELA: Well, how about a working lunch next Thursday or Friday?
- CHRISTOPHE: Well, let's see. I _____(12) (look at) my diary for next week now and I can see that next Friday isn't possible. But Thursday is all right.
- ANGELA: Good. I'm sure this idea is going to work out really well!

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

3.- Complete the text with **simple past or past continuous**: (1point per right answer. Total 14 points)

Jamie Oliver is a British chef. He was born in 1975, in Clavering, the United Kingdom. As a child, while he(1) (work) in his father's restaurant, he(2) (discover) his passion for cooking. When he was 16, he(3) (attend) Westminster Catering College and then he(4) (gain) valuable experience in working at several important restaurants. He(5) (become) popular when he(6) (appear) in a documentary while he(7) (work) at the River Café in London. Later on, he(8) (be) the host of a hit cooking show, The Naked Chef. Jamie also(9) (appear) on a lot of food and cooking-related reality shows and(10) (write) many cookery books at that time. This was also the moment when his fans(11) (re-discover) the joy of cooking through his fresh and delicious dishes and his books. In 2005, he(12) (start) a campaign called Feed Me Better among British schoolchildren. He.....(13) (campaign) against unhealthy eating habits for years. Although he(14) (start) his career as a pastry chef, he now owns several restaurants. His specialty is still Italian cuisine.

1.-	2.-	3.-
4.-	5.-	6.-
7.-	8.-	9.-
10.-	11.-	12.-
13.-	14.-	

TOTAL GRAMMAR POINTS: 33 /10



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READING SKILL

1.- Fill in the gaps. Use the following verbs to complete the recipe. (1 point per right answer. Total 13 points)

Add - bake - garnish - make - pour - preheat - sauté -
simmer - sprinkle - steam - stir - strain

HAKE IN GREEN SAUCE

To ____¹ the fish stock, in a deep pot, bring all its ingredients to a boil, cover and ____² 1 hour. ____³
____⁴ the hake with salt, then dust lightly with flour. Heat 2 tablespoons oil in a large skillet and sauté fish over high heat, about 1 minute per side. Divide fish among 4 individual casseroles. Wipe out skillet.
____⁵ the oven to 400°F. Heat the remaining oil in skillet, ____⁶ garlic over medium heat, and before it browns, add 4 tablespoons parsley. Stir in 1½ tablespoons flour, then add wine, stock, and lemon juice. ____⁷ until thickened and smooth, about 3 minutes. ____⁸ peas and salt to taste. ____⁹ sauce over fish. ____¹⁰ dishes with egg and asparagus and ____¹¹ 10 minutes.

Meanwhile, in a covered skillet, ____¹² clams, if using, with ½ cup water over high heat. As they open, remove them and add to casseroles. ____¹³ with the remaining tablespoon of parsley. Serves 4.

1.-	2.-	3.-
4.-	5.-	6.-
7.-	8.-	9.-
10.-	11.-	12.-
13.-		

2.- You are going to read a magazine article about a young chef. Seven paragraphs have been removed from the article. Choose from the paragraphs **A-H** the one which fits each gap. **There is one paragraph which you do not need to use.** (1 point per right answer. Total 7 points)

SO YOU WANT TO BE A CHEF?

What makes an 18-year-old boy work in a hotel kitchen 12 hours a day? Izu Ani is that boy and Gifty Tawiah met him to find out.

Cookery lessons at school are often just for girls. Izu Ani was the only boy at his school who took cookery. People made fun of him about it, but as he says, 'I was a bit aggressive and the teasing stopped'. In the professional kitchen, however, the story is very different.
Paragraph
Izu offers an explanation. 'I don't want to sound sexist, but men take the pressure better. What they say is that there is a difference between cooks and chefs. Women tend to be cooks in the home and men are chefs'.
Paragraph
'I doesn't get too nasty here, though. We're quite a small unit and I know places where it can be a lot worse. If a chef does get upset with a young guy here, it is to help him learn'.
Paragraph
Having to be able to cope with this gruelling schedule may go some way to explaining why girls don't feature highly in the professional kitchen. And it certainly separates the tough from the weak.
Paragraph
He should know. He has worked everywhere, including the USA, South Africa on a cruise boat and in Thailand and France. 'When you get to a good level, they are crying out for chefs', he says. So what does Izu have in mind?
Paragraph
To succeed though, determination is also important. 'Sometimes it can be really tough, especially in big hotels. I've spoken to people in places where you don't even get to see the finished dishes. That must be really discouraging', says Izu.
Paragraph
'So many of them have failed. It doesn't matter if you are a very famous chef, you still have to have something special. I'm not sure if I have'.
Paragraph
'When the waiter comes in and says, "the customer said it was beautiful", there is nothing more enjoyable than to know that someone appreciated it'.

Paragraph A: He is clear, however, that being a chef is what he wants to do. And according to him, if you produce the food, you must be proud of it.
Paragraph B: Life in a kitchen is not easy. They work five-day weeks. On three of those days they work either early or late shifts. The other two days they cover both lunch and dinner, which means a 12-hour day with a break in the middle (if it's not busy).
Paragraph C: 'I need to increase my range of skills. I need to travel and move around. I don't want to stay tied down. I do want to learn more'. He is currently also doing a patisserie course at Thames Valley University.
Paragraph D: I suggested that the reason could be that professional kitchens are run like military ships, with those in charge bullying those under them. Lee admits that it can be like that.
Paragraph E: Izu was then asked if he felt the same. 'You can guess what I said', Izu laughs.
Paragraph F: Are we going to see an Izu Ani restaurant at some time in the future, then? He responds to this with typical modesty.
Paragraph G: Izu did his two-year training period in one year. Lee believes that he has got what it takes. 'He may not bet a head chef in three years but he won't be far off', he says.
Paragraph H: Of the seven kitchen staff at the hotel where he is learning his trade, only one is a woman. 'She's an exception', says head chef Lee Hardy.



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WRITING SKILL

Write the recipe of a **typical Spanish dish**. You need to include: ingredients, quantities, utensils and method of preparation (Total: 10 points)

INGREDIENTS AND QUANTITIES:	UTENSILS:
METHOD OF PREPARATION: (Use imperative and connectors)	

TOTAL WRITING POINTS: 10 /10

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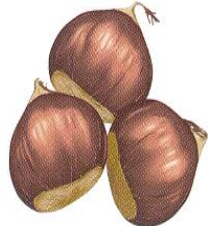

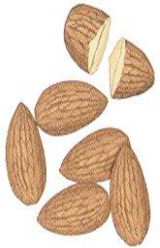

SPECIFIC VOCABULARY

Be careful with spelling. If there is a spelling mistake, **no credit** will be given for the word.
(1 point per right answer. Total 35 points)






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

ANIMAL	MEAT
SHEEP	
COW	
CALF	
PIG	
DEER	

2. - Label these **types of nuts**. (5 points)

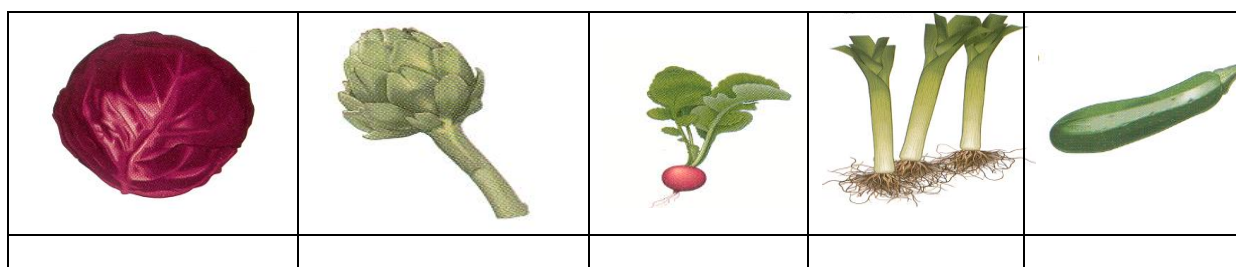
3. - Label these **types of fish**. (5 points)

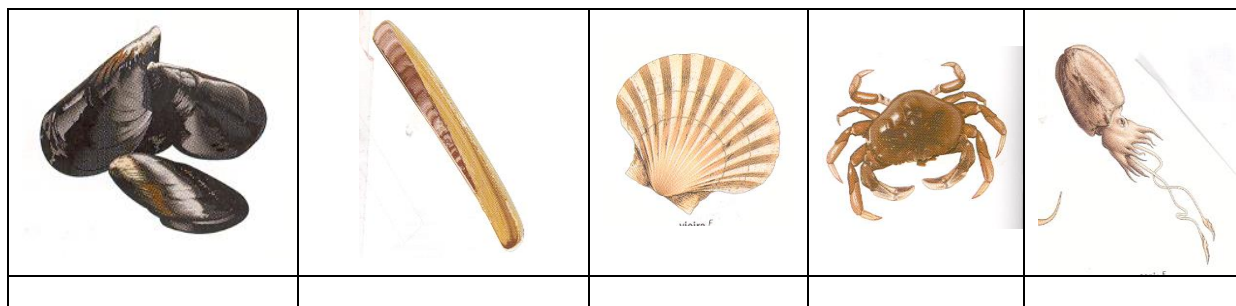
4. - Label these **types of fruit**. (5 points)



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



6. - Label these **types of seafood**. (5 points)



7.- Write one **category** for each of the following groups. (5 points)

a.- pheasant	rabbit	quail	venison
b.- sage	parsley	thyme	basil
c.- wheat	rye	barley	corn
d.- milk	cream	butter	yoghurt
e.- hollandaise	béchamel	mornay	Béarnaise

TOTAL VOCABULARY POINTS: 35 /10

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LISTENING SKILL

You will listen to each recording **twice**. Read the questions carefully.

1. Complete this typical **British fish pie recipe**. Write your answers in the space provided. (1 point per right answer. Total 13 points)

- Preparation time: 45 minutes
- Cooking time: 30 minutes
- Ingredients
- 400 g skinless white fish
- 400 g skinless smoked fish
- 600 ml full-fat milk
- 1 small onion, (1) _____ into four
- Herbs
- 4 eggs
- (2) _____ parsley
- 100g butter
- 50 g plain flour
- 1kg potatoes, peeled and evenly (3) _____
- 50 g (4) _____ cheese

Method

(5) _____ the fish in 500ml of milk, together with the onion and the herbs for 8 minutes. When ready, remove the fish, (6) _____ the milk, allowing it to cool and flake the fish into large pieces in the baking dish.

(7) _____ the eggs in water for 8 minutes. When ready, drain the eggs and let them cool in cold water. Then peel, slice and put them on top of the fish. (8) _____ the chopped parsley. To make the sauce, melt half the butter in a pan, (9) _____ in the flour and cook for 1 minute over moderate heat. Remove the pan from the heat, (10) _____ in a little of the cold poaching milk, then stir until blended. Continue to add the milk gradually, mixing well until you have a smooth sauce. Return it to the heat, bring to the boil and cook for 5 minutes, stirring continuously. Remove from the heat, (11) _____ with salt, pepper and then pour over the fish.

(12) _____ the oven to 200°C/fan 180°/gas mark 6. Boil the potatoes for 20 minutes. Drain, season and mash them with the remaining butter and milk. Put them on top of the pie, arranging them with a fork. Add the cheese and then (13) _____ for 30 minutes.



2.- You'll hear two people talking about the **facilities** that their hotel offers. Listen and tick (✓) the boxes to show which facilities each hotel offers: (1 point per right answer. Total 17 points) (**Wrong answers deduce 1 point**)

HOTEL FACILITIES	CENTRAL HOTEL	BELLEVUE HOTEL
Indoor pool	<input type="checkbox"/>	<input type="checkbox"/>
Outdoor pool	<input type="checkbox"/>	<input type="checkbox"/>
Fitness centre	<input type="checkbox"/>	<input type="checkbox"/>
Sauna	<input type="checkbox"/>	<input type="checkbox"/>
Car park	<input type="checkbox"/>	<input type="checkbox"/>
Garage	<input type="checkbox"/>	<input type="checkbox"/>
Tennis court	<input type="checkbox"/>	<input type="checkbox"/>
Garden	<input type="checkbox"/>	<input type="checkbox"/>
Play area	<input type="checkbox"/>	<input type="checkbox"/>
Beach	<input type="checkbox"/>	<input type="checkbox"/>
Water sports	<input type="checkbox"/>	<input type="checkbox"/>
Restaurant	<input type="checkbox"/>	<input type="checkbox"/>
Night club	<input type="checkbox"/>	<input type="checkbox"/>
Cocktail bar	<input type="checkbox"/>	<input type="checkbox"/>
Bar & Lounge	<input type="checkbox"/>	<input type="checkbox"/>
Conference facilities	<input type="checkbox"/>	<input type="checkbox"/>

TOTAL LISTENING POINTS: 30 /10