

## KEY Hotel Reading 2009

### SECTION I: COMPOSITION

(25 MARKS)

Write about 120 - 150 words on the following topic:

Imagine that you are a cook or a waiter / waitress.

Recommend and describe a three course meal (starter, main dish and dessert) to a tourist who wants to try the Cypriot cuisine.

### SECTION II: READING COMPREHENSION

(30 MARKS)

A. Answer the following questions according to the information in the passage:

(6 x 2 = 12 marks)

1. Why do nutritionists say that soups are healthy?  
(They provide the human body with liquids and a variety of vitamins, minerals and metals.)
2. When was the first clay pot produced? (About 9,000 years ago.)
3. Why could soups be kept for long periods of time?  
(Because, when they were reheated, they were sterilised.)
4. What was 'sop'?  
(Bread used in the Middle Ages, placed on plates and soaked with soup.)
5. What are the main ingredients of borsch soup?  
(Beetroot and other vegetables)
6. Write down the names of two (2) clear soups. (Bouillon & consommé)

B. Choose the best answer a, b or c according to the passage: (5 x 3 = 15 marks)

1. Soups are ideal for ..... . c. old people
2. In the French soup pot-au-feu, the villagers added ..... . a. beans
3. Every nation has its own special soup depending on ..... . a. what people produce
4. A soup with potatoes and cabbage is made in ..... . c. Brazil
5. Velouté soups become thicker with the addition of ..... . b. eggs

C. Choose the best answer a, b or c to explain the words according to the passage.  
They are in bold in the passage: (3 x 1 = 3 marks)

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 1. <b>consumed</b> means ...    | b. eaten                        |
| 2. <b>gastronomic</b> means ... | b. cooking and eating good food |
| 3. <b>nutrition</b> means ...   | a. nourishment                  |

**SECTION THREE : USE OF ENGLISH**

**(25 MARKS)**

A. Rewrite the following sentences without changing the meaning.  
The beginning is given to you. (5 x 2 = 10 marks)

1. It's a pity hotel employees work such long hours.  
I wish hotel employees **did not work such long hours.**
2. The waiter asked: 'Can I bring you anything else, Mrs Smith?'  
The waiter asked Mrs Smith if he **could bring her anything else.**
3. The manager welcomed the guests.  
The guests **were welcomed by the manager.**
4. The guest said: 'I like their service.'  
The guest said he **liked their service.**
5. The chef uses fresh ingredients, so our dishes are tasty.  
If the chef didn't use fresh ingredients, **our dishes would not be (so) tasty.**

B. Read the following recipe. Choose ONE of the words in brackets to fill in the blanks. (10 x 1 = 10 marks)

**Tuna steaks with chilli jam**

First make the chilli jam. Place the chopped red chilli, spring onions, garlic, coriander and lime **1. juice** into a food processor and **2. blend** until thoroughly combined. Heat the sugar, water, soy **3. sauce** and sesame oil in a small **4. saucepan** until simmering. Then stir in the chilli mixture and the sesame **5. seeds.** Simmer for a couple of minutes, **6. stirring** constantly. Keep warm until ready to **7. serve** or, if preparing in advance, cool and **8. refrigerate** until required. Pour the teriyaki marinade into a shallow dish, **9. add** the tuna steaks and leave for 20 minutes to allow the **10. flavours** to infuse.

C. Complete the following passage by using the correct form of the words in brackets. (10 x 0,5 = 5 marks)

### Healthy Eating!

The best way to encourage healthy eating is to start cooking at home. We should all eat **1. grilled** meat, for example, rather than meat fried in oil or butter. It is also better to eat **2. boiled** potatoes instead of chips. However, if you are looking for something **3. different**, why not try a baked potato with your meal? It sounds a **4. wonderful** idea, since food like this is really very **5. nutritious**, and has nothing to do with the **6. unhealthy** things that you get in a fast food restaurant. But even restaurants are changing their menus more and more each day offering a **7. choice** of low fat meals. This is very **8. useful** if you are on a diet, and in this way many of these restaurants become very **9. successful**. In addition to this, they serve a lot of dishes without meat, which is good news for people who are **10. vegetarian(s) / vegans!**

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