

ΥΠΟΥΡΓΕΙΟ ΠΑΙΔΕΙΑΣ ΚΑΙ ΠΟΛΙΤΙΣΜΟΥ  
ΔΙΕΥΘΥΝΣΗ ΑΝΩΤΕΡΗΣ ΚΑΙ ΑΝΩΤΑΤΗΣ ΕΚΠΑΙΔΕΥΣΗΣ  
ΥΠΗΡΕΣΙΑ ΕΞΕΤΑΣΕΩΝ

ΠΑΓΚΥΠΡΙΕΣ ΕΞΕΤΑΣΕΙΣ 2014

ΜΑΘΗΜΑ : Αγγλικά 4ωρο Τεχνικών Σχολών (Ξενοδοχειακά)  
ΗΜΕΡΟΜΗΝΙΑ: Παρασκευή, 23 Μαΐου 2014  
ΩΡΑ : 8.00 π.μ. – 11.15 π.μ.

ΤΟ ΕΞΕΤΑΣΤΙΚΟ ΔΟΚΙΜΙΟ ΑΠΟΤΕΛΕΙΤΑΙ ΑΠΟ ΠΕΝΤΕ (5) ΣΕΛΙΔΕΣ

Όλες οι απαντήσεις να γραφούν στο τετράδιο απαντήσεων.  
Να απαντήσετε σε όλα τα ερωτήματα.

Πριν από κάθε απάντηση να σημειώσετε τα στοιχεία της ερώτησης.

I. WRITING SKILLS

(30 MARKS)

Write about 150 – 200 words on the following topic:

Your hotel manager has asked you to prepare TWO dishes for a special buffet. Write an email to him/her describing each dish (ingredients, how it is prepared, cooked, etc).

II. READING SKILLS

(30 MARKS)

Read the passage below and do ALL the exercises that follow.

How to become a Chef



Becoming a chef is not easy. It takes long hours, physical work, and heavy competition - but the reward is the opportunity to design creative dishes, run a kitchen, or even manage a restaurant. If you want to be a professional cook, you must find out what education and experience you need to start your career as a chef.

Experience is important in the restaurant business. The first thing to do is to get a job in a restaurant. Apply to be a waiter at your local cafe, or work for your college canteen. If you cannot find a job, talk to the cook at your favourite restaurant and ask if you can help. You should take every opportunity to practise cooking at home with different foods and techniques. Learn how to expertly use

a knife and other kitchen equipment. Find out about the kind of food other people will pay money to eat. As you practise at home think about what type of cooking suits you best. Practise also cooking for other people. Organic, BIO and free range are important terms to know. Remember, chefs must be able to work under a lot of pressure.

A good chef has an interest in new flavours and food trends and always looks for unusual recipes and quality restaurants. You should visit or try to eat at excellent restaurants and notice how staff work together to make the restaurant popular. Read restaurant reviews and cooking magazines. Find out about professional cooks and famous chefs, and try to meet other people in the business.

Taking a college catering course can help you find a job at good quality restaurants. Most colleges teach you about healthy food, food hygiene and preparation techniques like butchery and pastry making. If you plan to start your own restaurant, it is worthwhile studying business management.

In Europe, the interview involves working at the restaurant for a day for free. Many chefs begin with basic work. Be prepared to do simple jobs like cleaning, peeling potatoes and cutting meat. You must stand for many hours as you learn first how to prepare appetizers like soups or cold dishes.

Many chefs reach the top of their field after years of hard work. There is a lot of competition, so if you want to succeed, be prepared to work long hours.

Adapted from: <http://www.wikihow.com/Become-a-Chef>

**A. Choose the best answer a, b, or c according to the passage. (5x3=15 marks)**

**1. If you want to be a chef, you need to get practice in the \_\_\_\_\_ business.**

- a. fashion
- b. restaurant
- c. music

**2. Cooking at home helps you learn about \_\_\_\_\_ .**

- a. different equipment
- b. different languages
- c. farming methods

**3. Catering courses teach students about \_\_\_\_\_ in a healthy way.**

- a. studying
- b. losing weight
- c. preparing food

4. In Europe, in an interview they will ask you to work \_\_\_\_\_ .

- a. without being paid
- b. for a lot of money
- c. for two weeks

5. Becoming a chef needs \_\_\_\_\_ .

- a. little work
- b. hard work
- c. no work

**B. Write True or False.**

**(5x2=10 marks)**

1. Experience is not needed to become a chef.
2. Working under pressure is important.
3. You should always look for traditional recipes.
4. Business management is useful if you want to open a restaurant.
5. Chefs must be prepared to do all kinds of jobs.

**C. Match the words in Column A (which are underlined in the text) with their meanings in Column B.**

**There are two extra words / phrases in Column B.**

**(5x1=5 marks)**

<b>A</b>	<b>B</b>
1. opportunity	a. well-known
2. organic	b. ingredients
3. famous	c. methods
4. techniques	d. crowded
5. appetizers	e. chance
	f. without chemicals
	g. starters

**III. LANGUAGE USAGE**

**(20 MARKS)**

**A. Complete the second sentence so that it has a similar meaning to the first sentence.**

**(5x1=5 marks)**

1. The meat must be put in the freezer.  
You \_\_\_\_\_ the meat in the freezer.

2. The baker thought the apple cake would taste better with cinnamon.  
The baker said, "I think the apple cake \_\_\_\_\_ better with cinnamon."
3. Eating Mediterranean food keeps you in good shape.  
If \_\_\_\_\_ you will be in good shape.
4. I'd like to speak to the manager.  
Can \_\_\_\_\_ to the manager, please?
5. The chef baked the bread in a traditional oven.  
The bread \_\_\_\_\_ in a traditional oven.

**B. Complete the following passage by using ONE of the three words in brackets. (10x1=10 marks)**

**Table Manners**



Table manners are important, especially when eating out or invited to someone's home. In many parts of the world, if you are at a dinner party, you will find the table is set with glasses, serviettes, plates and **1. (cutlery / saucepans / kettles)**. However, you need to wait until your **2. (host / cook / cooker)** starts eating before you eat.

Never **3. (drink / swallow / eat)** with your mouth open or talk with food in your mouth. Break bread with your fingers - not with your knife. You may use a **4. (piece / loaf / packet)** of bread on a fork to soak up gravy but you should not use your fingers. You can eat chicken and **5. (pasticcio / soup / pizza)** with your fingers if you are at a barbecue or buffet. Otherwise always use a knife and fork. Make sure you do not blow on **6. (hot / cold / cooked)** food or drink.

If anything is not directly in front of you on the **7. (shelf / tray / table)**, ask someone to pass it to you. Your **8. (tablecloth / serviette / handkerchief)** should always be placed on your lap until you leave the table.

When you finish eating, place the knife and **9. (fork / glass / opener)** in the middle of your plate, and your serviette at the left side of your plate, never on top of the plate. Remember, it is polite to take a gift like a **10. (packet / box / bottle)** of good quality wine or some flowers.

Adapted from: <http://www.learnenglish.de/culture/eatingculture.html>

**C. Complete the following passage by using the correct form of the words in brackets. (10x0.5=5 marks)**

### **Cooking and Eating Habits**

Good cooking and eating habits help you enjoy life to the full. The way food is prepared and 1. \_\_\_\_\_ (**SERVE**), the environment and especially the people with whom you eat are 2. \_\_\_\_\_ (**IMPORTANCE**). Food should be colourful and attractive.

Special company, your family or friends, makes all the difference when eating and can make dining one of the most 3. \_\_\_\_\_ (**ENJOY**) activities that life can offer.

If you live alone, you might not want to cook every day. It's a good idea to cook for yourself as cooking is a 4. \_\_\_\_\_ (**CREATE**) process and helps to promote 5. \_\_\_\_\_ (**HEALTH**) eating habits.

The amount of water you should drink is much 6. \_\_\_\_\_ (**HIGH**) than the amount you may want to drink. Organise how much water you take by 7. \_\_\_\_\_ (**SPREAD**) it over the day. If you don't drink enough water, the brain won't work 8. \_\_\_\_\_ (**PROPER**). You can add a little juice or a slice of lemon to make the water more 9. \_\_\_\_\_ (**ATTRACT**). Keep a glass of water near you while you work or when you go to bed. Indeed, 10. \_\_\_\_\_ (**DRINK**) water by itself, particularly in the morning, helps to cleanse the body.

Source: *The Cyprus Weekly*. 12 April 2014, p.72

**END OF THE EXAMINATION**