

ΑΡ. ΤΑΥΤ.: ..... ΚΩΔ. ΥΠΟΨ.: .....  
ΕΠΩΝΥΜΟ: .....  
ΟΝΟΜΑ: ..... ΟΝΟΜΑ ΠΑΤΕΡΑ: .....  
ΣΧΟΛΕΙΟ: ..... ΤΜΗΜΑ: .....  
ΕΞΕΤΑΣΤΙΚΟ ΚΕΝΤΡΟ: .....

ΥΠΟΥΡΓΕΙΟ ΠΑΙΔΕΙΑΣ ΚΑΙ ΠΟΛΙΤΙΣΜΟΥ  
ΔΙΕΥΘΥΝΣΗ ΑΝΩΤΕΡΗΣ ΚΑΙ ΑΝΩΤΑΤΗΣ ΕΚΠΑΙΔΕΥΣΗΣ  
ΥΠΗΡΕΣΙΑ ΕΞΕΤΑΣΕΩΝ

## ΠΑΓΚΥΠΡΙΕΣ ΕΞΕΤΑΣΕΙΣ

ΔΟΚΙΜΙΟ ΑΚΡΟΑΣΗΣ - ΚΑΤΑΝΟΗΣΗΣ

ΜΑΘΗΜΑ : ΑΓΓΛΙΚΑ 4ωροΤ.Σ. (ΞΕΝΟΔΟΧΕΙΑΚΑ)  
ΗΜΕΡΟΜΗΝΙΑ : 22/05/2015

ΤΟ ΕΞΕΤΑΣΤΙΚΟ ΔΟΚΙΜΙΟ ΑΚΡΟΑΣΗΣ - ΚΑΤΑΝΟΗΣΗΣ  
ΑΠΟΤΕΛΕΙΤΑΙ ΑΠΟ ΤΡΕΙΣ (3) ΣΕΛΙΔΕΣ

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

**MINISTRY OF EDUCATION AND CULTURE  
HIGHER AND TERTIARY EDUCATION  
PANCYPRIAN EXAMINATIONS 2015  
HOTEL AND CATERING SCHOOLS**

**I. LISTENING SKILLS**

**(20 MARKS)**

**EXERCISE 1**

**Decide if the sentences are True or False. Put a tick (✓) in the appropriate box.**

**(5x1=5 marks)**

**Restaurants**



		True	False
1	The speaker likes going to restaurants.		
2	He likes trying new restaurants.		
3	He has never had a bad experience in a new restaurant.		
4	His favourite restaurants are Italian.		
5	He loves the smells inside Indian restaurants.		

Source: <http://www.listenaminute.com/r/restaurants.html>

**EXERCISE 2**

Choose the correct answer a, b or c.

(5x1=5 marks)

### An Interview with a Chef



1. Rebecca worked in \_\_\_\_\_.
  - a. hotels
  - b. restaurants
  - c. pubs
  
2. A chef starts preparing in the \_\_\_\_\_.
  - a. morning
  - b. evening
  - c. afternoon
  
3. Service starts at \_\_\_\_\_ o'clock.
  - a. five
  - b. six
  - c. seven
  
4. Rebecca thinks it is fun working \_\_\_\_\_.
  - a. by herself
  - b. with her family
  - c. in a team
  
5. Rebecca doesn't like the smell getting into her \_\_\_\_\_.
  - a. clothes
  - b. house
  - c. cat

Source: <http://www.elllo.org/english/0701/T722-Rebecca-ChefJob.htm>

### EXERCISE 3

Underline the correct word in brackets.

(10x1=10 marks)

#### British Food: Best in the World



A British restaurant that serves bacon-and-egg ice cream has been voted the best place in the world to eat. The Fat Duck restaurant, near London, was at the **1. (bottom/top)** of *Restaurant* magazine's list of 'The World's 50 Best Restaurants.' The owner and head **2. (chef/waiter)** Heston Blumenthal opened his restaurant ten years ago. He has quickly developed a reputation for experimental and unique **3. (plates/dishes)**. His menu includes leather, oak and tobacco chocolates, sardine-on-toast sorbet, snail porridge and mousse **4. (dipped/fried)** in liquid nitrogen. He taught himself how to **5. (grill/cook)** and is now famous for this new style of cooking, which is called 'molecular' **6. (cuisine/gastronomy)**. It mixes chemistry, physics, food and flavour to make unusual **7. (taste/flavour)** combinations. Britain, the home of fish and **8. (vegetables/chips)**, is famous for tasteless and boring **9. (drinks/food)**. However, it seems things are changing; in addition to the Fat Duck's award, London was named in March by *Gourmet* magazine as 'The Gourmet **10. (Country/Capital)** of the World.'

Source: <http://www.breakingnewsenglish.com/0504/050422-britishfood-e.html>