

**ΥΠΟΥΡΓΕΙΟ ΠΑΙΔΕΙΑΣ ΚΑΙ ΠΟΛΙΤΙΣΜΟΥ
ΥΠΗΡΕΣΙΑ ΕΞΕΤΑΣΕΩΝ**

ΠΑΓΚΥΠΡΙΕΣ ΕΞΕΤΑΣΕΙΣ 2018

**ΜΑΘΗΜΑ: Αγγλικά 4ωρο Τεχνικών Σχολών (Ξενοδοχειακά)
ΗΜΕΡΟΜΗΝΙΑ: Πέμπτη, 07 Ιουνίου 2018
ΩΡΑ: 08:00 – 11:15**

**ΤΟ ΕΞΕΤΑΣΤΙΚΟ ΔΟΚΙΜΙΟ ΑΠΟΤΕΛΕΙΤΑΙ ΑΠΟ ΕΠΤΑ (7) 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.**

PART II: WRITING SKILLS

(30 MARKS)

Write between 150 and 200 words on the following topic:

A friend is visiting your country and has asked you for suggestions about which hotel to stay in. Write an email to him/her giving your suggestions. In your email, you should:

- say where the hotel is
- describe the hotel and the view from it
- write about the facilities and service
- explain what makes the hotel special



PART III: READING SKILLS

(30 MARKS)

Read the passage below and answer ALL the questions that follow.

WHAT MAKES A GOOD RESTAURANT



What makes you choose a restaurant? The food obviously, but good food isn't the only ingredient of an enjoyable dining experience. There are other factors which **affect** someone's opinion of a restaurant; these include where it is, seating (for example, how far apart the tables are), the service in general, the atmosphere and character of the place and how expensive it is.

Nowadays, restaurants have to make us want to go there, either for a quick lunch, dinner with friends or a special occasion meal. But what makes one better than the other? Do you follow the **recommendations** of food critics' reviews or restaurant guides?

Personally, I go for recommendations from friends and colleagues, but if I'm in a strange town or abroad, I generally choose a place that's busy – especially if it's full of locals. That's always a good sign that the food is freshly prepared and will taste good.

What I find annoying is boring décor, loud music and tables packed too tightly in a small space; some restaurant owners are so keen to squeeze in as many customers as possible, that sometimes I've sat so close to the next table that I could have joined in their conversation!

A huge menu in a small restaurant isn't a good sign either – it usually means the food is bought in. I once stopped at a **remote** country pub in Scotland supposedly specializing in fresh, homemade food, where a dish on the huge menu was chicken breast in a wild mushroom sauce. My husband asked for his chicken without the sauce and was told this wasn't possible, so it was obviously ready-prepared!

A stop at another country pub in Yorkshire was equally disappointing. It had a menu full of strange dishes. The chef obviously thought he was another celebrity chef and used **weird** combinations of flavours and ingredients. But whereas a talented celebrity chef's dishes are well thought out and carefully researched, tested and developed, this menu clearly was not. Instead, it offered delights such as *Smoked haddock and Roquefort fishcakes with a peach and raspberry sauce...* yes, really!

In my opinion, if a restaurant provides good food and service but is too similar to other restaurants, customers may overlook it when deciding where to dine. A good restaurant should have one or more **unique** characteristics that stand out in a customer's mind and give it a competitive advantage over others. For example, this restaurant may be the only restaurant in town that uses fresh ingredients daily or it may have an amazing view of the city that none of its competitors have.

My favourite restaurants have tasty, freshly cooked food by a proper chef (not bought in ready-prepared meals), are value for money, have a relaxed, unhurried atmosphere, welcoming staff and friendly service. Good restaurants definitely deserve to be rewarded with our custom.

Adapted from: <https://www.bbcgoodfood.com/content/what-makes-good-restaurant>

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

1. One thing which influences people's opinion of a restaurant is the ____.

- a. owner's character
- b. restaurant's location
- c. number of people working there

2. When the writer wants to choose a restaurant in her home town, she ____.

- a. follows the advice of food critics
- b. asks friends and people she works with for their opinion
- c. reads restaurant reviews

3. When the writer is in a town she doesn't know well, she will choose restaurants ____.

- a. that serve local specialities
- b. where chefs use local produce
- c. which are crowded with locals

4. The writer gets upset when ____.

- a. tables are too close to each other
- b. there is music at restaurants
- c. restaurants are very small

5. Enormous menus at small restaurants usually mean ____.

- a. fresh, homemade food
- b. ready-made food
- c. dishes served with delicious sauces

B. Write whether the following sentences are True (T) or False (F). (5x2=10 marks)

1. The writer's visit to a Yorkshire pub was pleasant.
2. A gifted chef always plans his/her dishes carefully.
3. Quality food is always enough to make people notice a restaurant.
4. A restaurant's view is one of the things that may make it remarkable.
5. The writer's favourite restaurants serve food worth what you pay for.

C. Match the words in Column A (which are in bold in the text) with their meanings in Column B. There are two extra words / phrases in Column B. (5x1=5 marks)

COLUMN A	COLUMN B
1. affect	a. strange
2. recommendations	b. directions
3. remote	c. influence
4. weird	d. near enough
5. unique	e. special
	f. far away
	g. suggestions

PART IV: LANGUAGE USAGE

(20 MARKS)

A. Complete the second sentence so that it has a similar meaning to the first sentence. (5x1=5 marks)

1. "I have never been to Rome before", John said.
John said _____ to Rome before.

2. The last time I saw John was a month ago.
I _____ John for a month.
3. Sarah's friend gave her a smartphone for her birthday.
Sarah _____ for her birthday by her friend.
4. It's a pity you are not here.
I wish _____ here.
5. Why don't you join the photography club?
If I were you, I _____ the photography club.

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

TRADITIONAL ITALY



Gorgeous Italy draws travellers keen on exploring its stunning **1. (scenery / scenes / sites)**, unique culture, and gastronomical delights. With its rich **2. (menu / kitchen / cuisine)**, this beautiful Mediterranean land offers countless famous and traditional must-eat foods.

A great number of popular Italian delicacies, sweet and **3. (bitter / savoury / sour)**, await your discovery during your stay in Italy. These traditional Italian specialities are deeply rooted in the Italian culture, and **4. (receipts / recipes / prescriptions)** are often passed down from generation to generation. One of the best ways to get a true **5. (tastefulness / taste / tastiness)** of Italy is to try these amazing specialities at small, local restaurants, prepared by people who are passionate about cooking and sharing a slice of their culture with you. One should not miss out on trying pasta and pizza, the two most well-known traditional Italian **6. (dishes / plates / platters)** during their vacation.

Pasta types vary significantly **7. (according / depending / relying)** on where you go in Italy. Be sure to try the regional specialities in the cities that you are visiting. If you are exploring beautiful Rome, order a serving of the pasta alla carbonara, prepared with **8. (ingredients / materials / contents)** such as eggs, pecorino cheese and black pepper.

If you happen to visit *The Rustic*, the restaurant where the famous **9. (waiter / chef / owner)** Alessandro cooks, make sure to ask for *Spaghetti alla Carbonara* (with eggs, bacon, cheese, pepper and chili pepper) or *Spaghetti alla Gricia* (with bacon, cheese, pepper and chili pepper).

When it comes to pizza, the first type that comes to mind is Margherita. The pizza Margherita is a simple but tasty dish from Naples. Order this popular item from the local pizzeria, and you can expect to be served with a crispy, thin-crust pizza **10. (drizzled / pinched / topped)** with garlic, basil, tomatoes, mozzarella and parmesan cheese.

Source: <https://www.bonappetour.com/blog/italys-must-eat-foods-12-delicacies-not-to-be-missed/>

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

WHAT IT TAKES TO BE A GREAT CHEF



Undoubtedly, there are many techniques and skills that need to be learned since cooking is a **1. ___ (mix)** of science and art. However, it's with these skills that you will create **2. ___ (impress)** dishes. Being in the kitchen is all about coming up with new ideas and taking risks. A chef must always be willing to try something new and be creative as it is **3. ___ (extreme)** important to the overall dining experience.

Always remember: It will never be only you in the kitchen. From the first day on the job, to your very last, you'll be working with plenty of other people. Your **4. ___ (able)** to work in a team will determine whether or not you'll be successful in the culinary world. It takes a team player to truly be a great **5. ___ (add)** to any kitchen staff, so being able to know how to work yourself into a group and work well is key to a **6. ___ (fascinate)** future as a chef.

A great chef also pays close attention to detail. Cooking is a complicated process of measuring every ingredient and mixing everything together to make a masterpiece. A **7. ___ (miss)** garnish, a steak left on for a minute too long, or a hair in a salad can all ruin an otherwise perfect meal. There are a lot of details a chef must be aware of. Being able to see the finished product, but also recognise which pieces are missing in order to cook it to **8. ___ (perfect)**, is important to becoming a great chef.

Even Gordon Ramsay still has something to learn; all of the best chefs do. Not everyone will like everything you prepare, and a good chef knows not to take poor reviews **9. ____ (personal)**. Take criticism as an opportunity to learn and improve yourself. Be ready to adjust your style if and when it's necessary to keep restaurant owners and diners happy.

Having these key ingredients is essential to your **10. ____ (succeed)** as a future chef. Keep your eyes on the prize and always work on making sure you have the best qualities of great chefs. Work hard and you'll make it.

Adapted from: <http://www.theculinaryacademy.org/5-best-qualities-great-chef/>

– END OF EXAMINATION –