

ΥΠΟΥΡΓΕΙΟ ΠΑΙΔΕΙΑΣ ΚΑΙ ΠΟΛΙΤΙΣΜΟΥ
ΔΙΕΥΘΥΝΣΗ ΑΝΩΤΕΡΗΣ ΚΑΙ ΑΝΩΤΑΤΗΣ ΕΚΠΑΙΔΕΥΣΗΣ
ΥΠΗΡΕΣΙΑ ΕΞΕΤΑΣΕΩΝ

ΠΑΓΚΥΠΡΙΕΣ ΕΞΕΤΑΣΕΙΣ 2015

ΜΑΘΗΜΑ : Αγγλικά 4ωρο Τεχνικών Σχολών (Ξενοδοχειακά)
ΗΜΕΡΟΜΗΝΙΑ : Παρασκευή, 22 Μαΐου 2015 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.

PART II: WRITING SKILLS

(30 MARKS)

Write about 150-200 words on the following topic:

You want to open a restaurant with a friend. Write an email to your friend giving your suggestions. You may talk about the following: staff, equipment, food, etc.

PART III: READING SKILLS

(30 MARKS)

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

Self-Catering



If you like to cook and entertain, a self-catering business may be the ideal career for you. Starting a self-catering business **requires** small start-up costs, and it could be a step toward one day opening your own restaurant.

Here's how:

Decide if you are ready to be self-employed

The good news about starting a self-catering company is that you can start small—in other words, you can keep your day job. As your catering business grows, you may consider taking on catering as your full-time **profession**. Running a catering business involves long hours, especially on nights, weekends and holidays.

Learn about other caterers

The next step toward starting a self-catering business is to know your competition. Just like if you were getting ready to open a new restaurant, you need to know the menu and prices of other caterers in your area. This will help you plan your own

menu and keep you from pricing yourself out of business before you even get started.

Write a self-catering menu

A catering menu can be as simple as finger rolls and potato chips or as unique as caviar and truffles. Much like a restaurant menu, a catering menu should offer a mix of old favourites and signature dishes that set you apart from your competition. If you are going into the catering business, the reason is that you are probably a good cook. So, now is the time to let your favourite dishes shine.

Choose a name for your self-catering business

Like selecting a restaurant name, choosing a name for your catering company could reflect your food, service or location.

Employ catering staff

As your self-catering business grows, you will need extra staff. Most likely, at least in the early business years, staff will only be part-time. Look for pleasant, organised people whom you can comfortably work with.

Buy catering equipment

Your initial start-up costs for self-catering equipment will depend on your budget. You may be able to get by with a few nice serving platters and use whatever cooking equipment you may have in your home kitchen. But if you are looking to expand your catering business, you will eventually need to use upgraded commercial equipment.

Advertise your self-catering business

If you can afford it right at the beginning, invest in a website, since more and more people turn to the internet to find goods and services. At a minimum, your website should have contact information, menu packages and prices. You can create an attractive self-catering menu right on your home computer and have it professionally printed.

Adapted from: <http://restaurants.about.com/od/catering/ht/How-To-Start-A-Catering-Business.htm>

A. Write True or False.

(5x2=10 marks)

1. A self-catering business can start at low costs.
2. A catering business involves working long hours.
3. You need to know the prices of other caterers.
4. As your catering business gets bigger, you will need less staff.
5. Commercial equipment is not necessary when your business expands.

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

1. Starting a catering business is the first step toward _____.

- a. learning about healthy diet
- b. opening your own restaurant
- c. meeting famous people

2. A catering business can start as a _____ job.

- a. part-time
- b. full-time
- c. family

3. A signature dish represents the _____.

- a. waiter
- b. customer
- c. chef

4. The initial costs for self-catering equipment will depend on _____.

- a. the dishes you serve
- b. the money you have
- c. the space you have

5. You should advertise your catering business _____.

- a. on a website
- b. on TV
- c. on the radio

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

There are two extra words / phrases in Column B.

(5x1=5 marks)

A	B
1. requires	a. job
2. profession	b. ingredients
3. unique	c. advanced
4. favourite	d. needs
5. upgraded	e. chance
	f. special
	g. preferred

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. The chef said that the buffet included dishes from around the world.
The chef said, 'The buffet _____ from around the world.'
2. Organising your work well helps you be ready on time.
If _____, you will be ready on time.
3. What a pity I don't know much about catering.
I wish _____ more about catering.
4. The last time I saw Peter was last July.
I _____ Peter since last July.
5. You should store the muffins in the fridge.
The muffins _____ in the fridge.

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

Kolokasi



Kolokasi—Taro in English—is a root **1. (fruit/vegetable/herb)** that originates in southeast Asia and Malaysia. In Europe, it's hard to come by and is only grown in large quantities in Cyprus and the Greek island of Ikaria.

There are different Taro **2. (flower/root/nut)** varieties, but the variety grown in Cyprus is known as **Colocasia Esculanta**.

Kolokasi is a popular dish in the Cypriot **3. (cuisine/buffet/bar)** and is cooked in tomato **4. (cocktail/sauce/sorbet)**, either on its own or often with pork or chicken.

In its **5. (marinated/cooked/raw)** form, Kolokasi is poisonous as it contains high levels of calcium oxalate, which, however, are safely reduced to lower, non-harmful levels during the cooking **6. (process/equipment/career)**.

It's important to remember that you never **7. (season/wash/garnish)** Kolokasi with water. You hold it with kitchen **8. (sink/fridge/paper)**, and, with a sharp **9. (knife/spatula/spoon)**, you peel it completely and keep wiping it with the kitchen paper during the peeling process.

Finally, once cooked, it is usually **10. (served/simmered/steamed)** with traditional village bread and red radishes.

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

Visiting Cyprus

Cypriot hospitality is legendary, and you'll be given the 1. _____ (**WARM**) of welcomes in Cyprus. From the basket of 2. _____ (**FRESHLY**) fruit and bottle of wine you may receive on 3. _____ (**ARRIVE**), to the kindness of staff and friendly 4. _____ (**SERVE**), everything is geared to make you feel at home.

You will find 5. _____ (**REASON**) rates and every type of 6. _____ (**ACCOMMODATE**) to suit a wide variety of preferences and pockets in Cyprus offering you great value for money.

Whether you prefer to stay in a 7. _____ (**LUXURY**) five-star hotel right on the beach with every facility, including health centre and spa, or if you 8. _____ (**CHOICE**) a hotel apartment or villa or even a 9. _____ (**QUIETLY**) motel in the hills, you will find what you want on the island.

Without a doubt, all 10. _____ (**VISIT**) can be accommodated on the island.

Adapted from: <http://www.visitcyprus.com/wps/portal!/ut/p/c4/04>

- END OF EXAMINATION -