

MINISTRY OF EDUCATION AND CULTURE  
HIGHER AND TERTIARY EDUCATION  
PANCYPRIAN EXAMINATIONS 2016  
HOTEL AND CATERING SCHOOLS

PART I: LISTENING SKILLS

(20 MARKS)

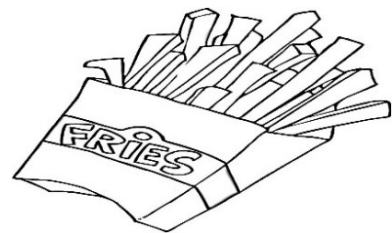
EXERCISE 1

You will hear a man talking about French fries.

Put a tick (✓) in the appropriate box.

(5x1=5 marks)

FRENCH FRIES



	TRUE	FALSE
1. French fries are the most popular food in the world.		
2. You can have a French fries sandwich.		
3. The speaker loves ketchup and mustard on his fries.		
4. The speaker doesn't like hot fries.		
5. When the speaker gets cold fries, he takes them back immediately.		

## EXERCISE 2

You will hear Shirley asking Josh for some ideas about where they can eat.

Choose the correct answer a, b or c.

(5x1=5 marks)

### EATING OUT



1. Josh suggests going to a great restaurant near his\_\_\_\_\_.

- a. gym
- b. house
- c. work

2. Shirley does not like\_\_\_\_\_ that much.

- a. salads
- b. vegetables
- c. chicken

3. The vegetarian restaurant is \_\_\_\_\_.

- a. pretty small
- b. rather big
- c. usually crowded

4. The restaurant does not have any\_\_\_\_\_.

- a. tables
- b. chairs
- c. tablecloths

5. Shirley will go to the restaurant by\_\_\_\_\_.

- a. train
- b. car
- c. bus

Source: <http://www.ello.org/english/1301/T1315-Josh-Restaurant.html>

### EXERCISE 3

You will hear Jessica talking about how she likes to make spaghetti.

Underline the correct word in brackets.

(10x1=10 marks)

#### MAKING SPAGHETTI

Hi! This is Jessica and today I'm going to talk about spaghetti.

Now a lot of people think that it might just be really easy to make, but let me tell you, mine is the top of the top. It's . . . I can make a mean spaghetti. So first, I take and I **1. (slice / cut up)** garlic.



Garlic is essential. As much garlic as you can possibly stand to cut, and then I cut up some onions and put that all together, and I **2. (fry / boil)** it with olive oil. Then basically after that point, it kind of varies. It just depends on whatever vegetables I have around. Um, usually I put in like green **3. (vegetables / peppers)**, definitely mushrooms. Mushrooms are a must. Um, let's see, and then basically it depends on the time of the year, so if it's summer I'll just put in like squash and, so I **4. (sauté / cook)** all the vegetables up, and get them to the point where they are just right and then I put oregano and hopefully, hopefully, the best is if it's **5. (dry / fresh)** but, you know, you can't have it all so, you put in oregano, and then from there, um, I put in . . . and I hope my dad's not listening because he'll never eat it after this point, but I put in tofu ground **6. (pork / beef)**, so you can't really taste it, um, I mean you can taste it. It tastes like beef, but nobody knows that it's tofu, just because I don't particularly like **7. (raw / red)** meat, and so tofu I think is the way to go, so then, um, so I put that in there, and you don't really have to **8. (cook / bake)** it, you just warm it up, so I just cook it all together, warm it all together. And then I put in some fresh tomatoes, and then I usually use like a half a **9. (pack / can)** of whatever tomato sauce is on sale, whatever pasta sauce, and then again a little bit more oregano, and just let it **10. (boil / simmer)** and to absorb all the flavour. That's it. All the flavour!