

Pruebas para la obtención de títulos de Técnico y Técnico Superior

MODELO PARA LA ELABORACIÓN DE LAS PRUEBAS

Convocatoria correspondiente al curso académico 2021-2022

(Orden 3743/2019, de 19 de diciembre, del Consejero de Educación y Juventud)

DATOS DEL ASPIRANTE			FIRMA
APELLIDOS:			
Nombre:	D.N.I. N.I.E. o Pasaporte:	Fecha:	

Código del ciclo: (1) LHOTM01PA	Denominación completa del título: (1) TÉCNICO en COCINA y GASTRONOMÍA
Clave o código del módulo: (1) CM 15-HOT 1	Denominación completa del módulo profesional: (1) LENGUA EXTRANJERA PROFESIONAL I- INGLÉS

INSTRUCCIONES GENERALES PARA LA REALIZACIÓN DE LA PRUEBA
<ul style="list-style-type: none"> - Cumplimentar los datos del aspirante antes del examen y firmar en todas las hojas que se entreguen. - Tener disponible el DNI en la mesa. - Señalar y escribir con tinta azul y su desarrollo. - Si se ha de rectificar una respuesta, trazar un aspa o tachar con una línea horizontal. No utilizar líquido corrector (Tippex) - Utilizar solamente el papel facilitado por el examinador (con el sello y formato correspondiente). - La prueba tendrá una duración total de 75 minutos.
CRITERIOS DE CALIFICACIÓN Y VALORACIÓN
<p>La prueba se estructura en actividades de:</p> <ul style="list-style-type: none"> o conocimiento oral con un valor de un 40% de la nota total: Apartado LISTENING o conocimiento escrito con un valor de un 60% de la nota total: Apartado VOCABULARY, READING & WRITING. <p>En cada uno de estos apartados los aspirantes tendrán que obtener al menos una calificación de 4 (cuatro) para hacer la nota media, siendo un 5 (cinco) la calificación mínima para poder superar el módulo.</p>

(1) Consignese las denominaciones exactas y los códigos reflejados en el Anexo 3.a o 3.b de las presentes instrucciones.

CALIFICACIÓN
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LISTENING (___/10)

1. - Listen to the phone conversation and circle the correct answers. (___/5)

- Glen needs two small **frying pans** / **saucepans**.
- Marion will have colanders by **Tuesday** / **Thursday**.
- Glen orders two **boxes** / **bags** of aluminium foil.
- Marion's company **sells** / **doesn't sell** food processors.
- Glen's order will arrive **before** / **after** 2 pm.

2. - Listen again and complete the sentences. (___/5)

- Glen works at _____.
- He wants a medium-sized _____.
- Marion sold the last _____ yesterday.
- Glen also needs _____ ladles.
- Glen's order will arrive on Friday, _____ May.

READING

1. - Read the blog. Then write true, false or doesn't say next to the sentences below. No points will be given for T or F. (___/5)

I usually talk about steaks and how to grill them, but today I want to talk about something different: a dressing for your steak.

The South Americans are famous for their excellent beef, but they also know how to serve their steaks! Chimichurri is a dressing from Argentina — when your steak is ready, just pour this delicious dressing over it and you will have a great meal.

Many people have got their own special chimichurri recipe with their favourite herbs and spices. I use garlic, parsley, paprika, chilli, oregano and I also chop some green onion and add that too. Then I mix half a cup of olive oil, one cup of warm water and one cup of vinegar, and put the herbs and spices into it. I leave it in the fridge for 12 hours. You can use chimichurri to marinate your steak, but I prefer to use it as a dressing. Some people also use chimichurri on pork.

- _____ 1. South American beef is the best beef in the world.
- _____ 2. You cook your steak in chimichurri.
- _____ 3. People ate steak with chimichurri hundreds of years ago.
- _____ 4. There are different kinds of chimichurri.
- _____ 5. You can use chimichurri to marinate steak.

2. - Answer the questions. (___/5)

- What is the usual topic of this blog? _____
- Which country does chimichurri come from? _____
- How much water does the blogger use for his chimichurri? _____
- How long should you leave the chimichurri before you use it? _____
- What kinds of meat can you eat chimichurri with? _____

VOCABULARY

1. – Complete the sentences. (___/5)

1. I'm from Spain. I'm _____
2. He's from England. He's _____
3. _____ is the first month of the year
4. _____ is the sixth day of the week
5. I can see 6.00 in my watch, so it's _____

2. – Circle the word or phrase that doesn't belong. (___/7)

1. Breakfast ♦ fruit ♦ lunch ♦ dinner
2. orange juice ♦ cheese ♦ milk ♦ soft drink
3. bread ♦ fried ♦ hard-boiled ♦ scrambled
4. steak ♦ ham ♦ sausage ♦ omelette
5. cake ♦ biscuit ♦ noodles ♦ ice cream
6. cherry ♦ grapefruit ♦ carrot ♦ strawberry
7. eggs ♦ toast ♦ meatballs ♦ pancakes

3. – Complete the sentences with the words below. (___/5)

mushrooms♦vegetables♦avocados♦crabs♦corn♦sauce♦grapes♦garlic♦chickens♦lobsters

1. People drink juice made from _____.
2. _____ are green and we often eat them in salads.
3. Shitake and champignon are types of _____.
4. _____ and _____ live in or near water.
5. _____ is yellow. It originally came from North America.
6. _____ are birds.
7. You often put tomato _____ on pasta.
8. Onions and _____ are types of _____ very commonly used in cooking.

4. – Complete the sentences with the words below. (___/2)

sour♦salty♦spicy♦sweet

1. We put honey on our food to make it _____.
2. Anchovies are a _____ fish.
3. Pepper and mustard make our food _____.
4. A lemon is a _____ fruit.

5. – Complete the sentences with the words below. (___/4)

flavourful♦mild♦weak♦delicate♦medium♦hot♦strong♦tasty

1. I didn't enjoy the meal because the food wasn't _____.
2. The sauce is very _____, be careful.
3. I don't want a spicy curry. I prefer something _____.
4. This ice cream has a _____ vanilla flavour. You can hardly taste it.
5. This tea is very _____. Can I have another tea bag, please?
6. Spices are _____, so we add them to food to give flavour.
7. Don't add a lot of milk to my coffee. I like to drink it _____.
8. I like my steak _____, not rare.

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6. – Label the pictures of food packaging. (___/7)



7. – Fill in the gaps with a suitable word. (___/4)

1. People usually serve a dip with vegetables or _____.
2. You use a _____ to eat salad.
3. A puff can have a sweet or a spicy _____.
4. Pieces of _____ are crudités.

8. – Circle the item that doesn't belong. (___/4)

1. truffle♦brownie♦antipasto♦waffle
2. cabbage♦green beans♦salad greens♦cranberries
3. aioli♦salsa♦spinach♦pesto
4. artichoke♦waffle♦asparagus♦corn on the cob

9. - Match A and B to form phrases. Then complete each sentence with the correct phrase. (___/6)

A	deep	pressure	stirring	plastic	oven	measuring
B	glove	wrap	cooker	jug	fryer	spoon

1. I need 50ml of milk. Where's the _____?
2. Our chef usually makes chips in a _____.
3. The baking tin is hot. Take my _____
4. You can prepare food quickly with a _____
5. I usually stir sauces with a _____
6. Put some _____ around the food to keep it fresh.



10. – Correct these false sentences without changing the words in bold. Underline the mistaken word in the original sentences (___/8)

1. A **fridge** keeps food hot. _____
2. You often have to **beat** strawberries to make a cake. _____
3. When you **preheat** the oven, you heat it after you bake in it. _____
4. **Thyme** is a spice. _____
5. We use a spoon to **chop** onions. _____
6. We make **jam** from steak. _____
7. **Food processors** do many jobs in the kitchen slowly. _____
8. We often **grate** soap before we add it to a pizza. _____

11. -Circle the correct answer. (___/6)

1. Let's discuss today's menu in my **sink** / **office** / **griddle**.
2. Leave the sauce to **pulse** / **whip** / **cool** for five minutes.
3. Sally is a vegetarian. She won't eat **bacon bits** / **chickpeas** / **raisins**.
4. Please put the **timer** / **lid** / **whisk** on that pot.
5. Can you **rinse** / **sprinkle** / **crack** some sugar over the cake, please?
6. Mark put the dirty plates in the **freezer** / **cooker** / **dishwasher**.

12. - Complete the sentences with the words below. (___/4)

behind ♦ storeroom ♦ cracker ♦ melt ♦ basil ♦ purée ♦ oven ♦ trolley

1. You need to _____ some butter to make this sauce.
2. I've got a delicious pie in the _____ .
3. We keep our cans of pineapple in the _____ .
4. Can you _____ the tomatoes for the sauce, please?
5. The biscuits are in the cupboard, _____ the noodles.
6. These boxes are heavy. Use the _____ .
7. Pesto is an Italian sauce with _____ in it.
8. Would you like a _____ with your cheese?

13. - The words in bold are in the wrong sentences. Write them next to the correct sentences. (___/4)

1. You mustn't prepare food on a dirty **ladle**. _____
2. Mary will **turn off** the potatoes for the main course. _____
3. The chef wants to serve the soup now. Have you got a **worktop**? _____
4. I've got a can of tuna. Where's the **salad dressing**? _____
5. Lucy is going to **freeze** biscuits today. _____
6. The peas are ready. You can **bake** the microwave now. _____
7. Has the **tin opener** got olive oil in it? It's delicious. _____
8. We've got too many apple pies. I'll **peel** some for later. _____



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WRITING (___/ 5)

1. – Write the recipe for Spanish omelette following the “verb+ingredient+tools” structure.

[illegible]