

Pruebas para la obtención de títulos de Técnico y Técnico Superior

Convocatoria correspondiente al curso 2022-2023

(Resolución de 13 de diciembre de 2022 de la Dirección General de Educación Secundaria, Formación Profesional y Régimen Especial)

DATOS DEL ALUMNO			FIRMA
APELLIDOS:			
Nombre:	D.N.I./N.I.E.	Fecha:	

Código del ciclo:(1) HOT M01	Denominación completa del título:(1) COCINA Y GASTRONOMÍA
Clave o código del módulo:(1) CM15-HOT1	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 o documento identificativo equivalente en la mesa. - Señalar y escribir con tinta indeleble, que no sea roja, las respuestas 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). - No utilizar material de consulta (salvo aquel que se autorice expresamente).
CRITERIOS DE CALIFICACIÓN Y VALORACIÓN
<ul style="list-style-type: none"> - La calificación correspondiente a cada ejercicio está indicada en el enunciado del mismo. - Los errores de ortografía y gramática/vocabulario en la redacción de frases y textos serán penalizados con 0.25 puntos cada uno. - Las puntuaciones de la prueba corresponden a los siguientes apartados: <ul style="list-style-type: none"> Gramática y vocabulario: (20%) Comprensión escrita: (20%) Comprensión oral: (20%) Expresión escrita: (20%) Expresión oral: (20%) - Nota final: para poder realizar el cálculo de la nota final, y que esta sea positiva, será necesario haber obtenido una calificación de 5 puntos sobre 10 en la suma total de los apartados anteriores.

(1) Consígnense las denominaciones exactas y los códigos reflejados en el anexo 1.a o 1.b de las presentes instrucciones.

CALIFICACIÓN
.....


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PRUEBA DE INGLÉS I

COMPRENSIÓN ESCRITA: 20%

Reading Comprehension (20 points)

- 1 Read the FAQs (Frequently Asked Questions). Then answer the questions below using complete sentences. (10 points)



**Frequentl
y Asked
Question**

The Cronut

What is a Cronut?

A Cronut is a sweet pastry that is described as half croissant, half doughnut. It is crisp and sugary outside with tender layers inside.

How is a Cronut made?

After making the dough, the chef cuts it into the shape of a doughnut. Then it is fried in oil at a specific temperature. After that it is rolled in sugar and filled with cream. The Cronut is topped with a sweet glaze. It comes in different flavours.

Who invented the Cronut?

French chef Dominique Ansel created the Cronut at his bakery in New York. It took him two months and more than 10 recipes to successfully complete his creation. The first Cronut was sold on 10th May, 2013.

Where can I taste a Cronut?

At Ansel's Bakery in Spring Street – but be patient! There will be hundreds of people waiting in the queues. You can also order Cronuts by phone or by e-mail. However, there is no delivery.

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1. Why is the pastry called a Cronut?
2. What is inside a Cronut?
3. Where is Dominique Ansel originally from?
4. When did New Yorkers first taste a Cronut?
5. How can you buy Ansel's Cronuts?

2 Write T (true), F (false) or DS (doesn't say) next to the sentences below. (10 points)

- 1. The Cronut is baked in an oven.
- 2. Some Cronuts have got fruit flavours.
- 3. Ansel discovered the Cronut in France.
- 4. Cronuts are very popular.
- 5. You can't store a Cronut.

GRAMÁTICA Y VOCABULARIO: 20%

Grammar and Vocabulary (50 points)

1 Choose the word that doesn't belong. (10 points)

1. crush ♦ chill ♦ strain ♦ grow
2. gourmet ♦ unsafe ♦ dangerous ♦ spoiled
3. thyme ♦ powder ♦ parsley ♦ basil
4. cherry ♦ grapefruit ♦ garlic ♦ strawberry
5. spatula ♦ worktop ♦ scissors ♦ saucepan
6. cupcake ♦ muffin ♦ scone ♦ cheeseboard
7. between ♦ corridor ♦ opposite ♦ under
8. sommelier ♦ cook ♦ poultry ♦ maître d'
9. turn off ♦ preheat ♦ turn on ♦ freeze
10. neat ♦ salty ♦ sour ♦ spicy

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2 Circle the correct response. (6 points)

- What did Sandy order at the bar?
 - lamb
 - cider
 - Both a and b.
- Where are Mandy and Dick sitting?
 - in storage
 - in the cloakroom
 - on the terrace
- How do you like your coffee?
 - black
 - with artificial sweetener
 - Both a and b.
- I enjoyed my steak.
 - It was tender.
 - It was raw.
 - It was spoiled.
- What kind of eggs would you like?
 - baked
 - hard-boiled
 - Both a and b.
- What side dish did Peter order?
 - appetisers
 - baked potatoes
 - toasted sandwich

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3 Complete the sentences with the words and phrases. There are more words and phrases than you need. (8 points)

*potatoes ♦ iced tea ♦ oven gloves ♦ take the lift ♦ sprinkle ♦ lunch
cocktail shaker ♦ high chair ♦ trolley ♦ ice cubes ♦ colander*

- The is a useful tool for the barman.
- At many restaurants you can get a for a baby.
- is a good drink on a hot day.
- The meal we eat in the middle of the day is called
- Use a to wash the vegetables.
- If you don't want to walk up the stairs, you can
- On the rocks refers to pouring a drink over
- Crisps are made from

4 Write the word for each definition. (8 points)

- This tells us when to take the cake out of the oven.
- This adjective describes all wines that have got bubbles.
- This person makes the coffee.
- The seventh month of the year.
- This is another word for *drinks*.
- Cashews and almonds belong to this family.
- This is the sweet part of the meal.
- People on a diet usually ask for this kind of milk.

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5 The sentences below don't make sense. Correct them changing the word in bold. (8 points)

1. **Ketchup** is a beverage.
2. A **sous-chef** works in a terrace.
3. **Coffee** can be rare or well-done.
4. **Honey** is salty.
5. **Lobster** and **pork** are vegetables.
6. **Beef** is often used in a salad.
7. **Fish** is for a side dish.
8. The **cloakroom** is a lovely place to sit outside.

6 Complete the sentences. (10 points)

1. Put the dirty dishes into the
2. You need a to open a wine bottle.
3. There is a of parsley in the fridge.
4. Muscles and oysters are
5. Sprinkles are sometimes added to
6. The is more important than the sell-by date.
7. Clean the carrots with a
8. Lager is a type of
9. Use the blender to the vegetables for the baby.
10. The cupcakes are covered in an orange

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EXPRESIÓN ESCRITA 20%

1. Complete the dialogue with the sentences below. (5 points)

Dialogue

*Caffè latte isn't as strong as cappuccino. ♦ They are covered with chocolate sauce.
It's got two shots of espresso. ♦ I can ask the chef to make it with ice cream.
We've got whipped cream and sprinkles.*

A: Can I help you?

B: Yes please. My husband would like a strong espresso coffee.

A: Can I suggest a double espresso. ^{1.}

B: OK. What's the difference between cappuccino and caffè latte?

A: ^{2.}

B: I'd like a cappuccino, please. Have you got any toppings?

A: Yes. ^{3.}

B: No, thanks, but I'd like a pastry. What's in the profiteroles?

A: They are filled with your choice of whipped cream or custard. ^{4.}

B: I don't want whipped cream or custard.

A: ^{5.}

B: Sounds perfect!

2. Write a recipe of a main dish. Indicate the ingredients (with the appropriate amounts) and the procedure. (10 points)

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COMPRENSIÓN ORAL 20%

Listening Comprehension (10 points)

1 Listen to the conversation and complete the sentences. (5 points)

1. Tomato soup is served with
2. The tuna steak has got a spicy poured over it.
3. Mrs Thomson wants brown rice instead of a
4. Mr Thomson orders a as an extra side dish.
5. Tonight, Mrs Thomson doesn't want to think about her

2 Listen again and answer the questions. (5 points)

1. How do we know that the Thomsons have been to this restaurant before?
.....
2. How are the peas prepared?
.....
3. What does Mr Thomson order for his main course?
.....
4. Why doesn't the waiter bring them a bottle of wine?
.....
5. What are Mr and Mrs Thomson celebrating?
.....

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EXPRESIÓN ORAL 20%

- 1 You are the waiter. Take the customer's orders and answer his/her questions. (10 points)
- 2 You are the waiter. The customer is asking for some recommendations and for the description of some dishes. (15 points)