

ΥΠΟΥΡΓΕΙΟ ΠΑΙΔΕΙΑΣ ΚΑΙ ΠΟΛΙΤΙΣΜΟΥ
ΔΙΕΥΘΥΝΣΗ ΑΝΩΤΕΡΗΣ ΚΑΙ ΑΝΩΤΑΤΗΣ ΕΚΠΑΙΔΕΥΣΗΣ
ΥΠΗΡΕΣΙΑ ΕΞΕΤΑΣΕΩΝ

ΠΑΓΚΥΠΡΙΕΣ ΕΞΕΤΑΣΕΙΣ 2009

Μάθημα: ΑΓΓΛΙΚΑ 4ωρο Τεχνικών Σχολών (Ξενοδοχειακά)
Ημερομηνία: Τετάρτη 10 Ιουνίου 2009
Ώρα: 7.30π.μ. - 10.45 π.μ.

ΤΟ ΔΟΚΙΜΙΟ ΑΠΟΤΕΛΕΙΤΑΙ ΑΠΟ ΤΕΣΣΕΡΙΣ (4) ΣΕΛΙΔΕΣ

Να απαντήσετε σε ΟΛΑ τα ερωτήματα.
Όλες οι απαντήσεις να γραφούν στο τετράδιο απαντήσεων.

SECTION I: COMPOSITION

(25 MARKS)

Write about 150 - 200 words on the following topic:

Imagine that you are a cook or a waiter / waitress.

Recommend and describe a three-course meal (starter, main dish and dessert) to a tourist who wants to try the Cypriot cuisine.

SECTION II: READING COMPREHENSION

(30 MARKS)

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

Soups: man's earliest food

Soups are healthy and good food! Nutritionists say that they provide the human body with liquids and a variety of vitamins, minerals, and metals. Soups are also popular among people because they are easily digestible, warming and ideal for children and old people who may have problems chewing.

Soups are most probably the first thing that man learnt to cook, from the moment he managed to place a fireproof and waterproof utensil on an open fire. This was a clay pot which was produced about 9,000 years ago. Whatever food man managed to find, such as roots, seeds, vegetables, herbs or fish, he put it in the clay pot and the result was a dish that was easily **consumed** by both young and old. Generally, soups could be kept for long periods of time because, when they were reheated, they were sterilised.

The long journey of **gastronomic** art began with soup, the greatest cooked food. In fact, the French soup pot-au-feu (which means pot on fire), as its name suggests, is nothing more than a simmering big pot of water with bones or lard, hung over the fireplace, into which villagers added whatever they had, such as vegetables, beans and grains.

The word soup is of Italian-French origin, coming from the word 'sop', which was bread used in the Middle Ages, placed on plates and soaked with soup. Throughout the world, soup has always played a basic role in **nutrition**. And every nation, depending on what

people produce, has its own special soup. For example, famous soups include the Slavs' borsch soup with beetroot and other vegetables, the French fish soup bouillabaisse from Marseille, Portugal's caldo-verde, Brazil's soup with potatoes and cabbage, the Hungarian goulash, the Italian minestrone, the Scottish Scotch broth and the Japanese miso soup. These and other soups are now enjoyed worldwide.

In general, we separate soups into two categories: clear and thick. Clear soups are bouillon and consommé while thick soups include mashed vegetables, bisques with seafood and fresh cream and velouté, which is thickened with eggs or cream.

A. Answer the following questions according to the information in the passage:

(6 x 2 = 12 marks)

1. Why do nutritionists say that soups are healthy?
2. When was the first clay pot produced?
3. Why could soups be kept for long periods of time?
4. What was 'sop'?
5. What are the main ingredients of borsch soup?
6. Write down the names of two (2) clear soups.

B. Choose the best answer a, b or c according to the passage: (5 x 3 = 15 marks)

1. Soups are ideal for
a. young men b. pregnant women c. old people
2. In the French soup pot-au-feu, the villagers added
a. beans b. fish c. herbs
3. Every nation has its own special soup depending on
a. what people produce
b. how good the chefs are
c. the kind of food people like
4. A soup with potatoes and cabbage is made in
a. Portugal b. Hungary c. Brazil
5. Velouté soups become thicker with the addition of
a. broth b. eggs c. minestrone

C. Choose the best answer a, b or c to explain the words according to the passage.
They are in bold in the passage: (3 x 1 = 3 marks)

1. **consumed** means ...

- a. grilled b. eaten c. boiled

2. **gastronomic** means ...

- a. causing serious health problems
b. cooking and eating good food
c. having to do with bad cooks

3. **nutrition** means ...

- a. nourishment b. fattening c. medicine

SECTION THREE : USE OF ENGLISH

(25 MARKS)

A. Rewrite the following sentences without changing the meaning.

The beginning is given to you.

(5 x 2 = 10 marks)

1. It's a pity hotel employees work such long hours.
I wish hotel employees
2. The waiter asked: 'Can I bring you anything else, Mrs Smith?'
The waiter asked Mrs Smith if he
3. The manager welcomed the guests.
The guests
4. The guest said: 'I like their service.'
The guest said he
5. The chef uses fresh ingredients, so our dishes are tasty.
If the chef didn't use fresh ingredients,

B. Read the following recipe. Choose ONE of the words in brackets to fill in the blanks. (10 x 1 = 10 marks)

Tuna steaks with chilli jam

First make the chilli jam. Place the chopped red chilli, spring onions, garlic, coriander and lime **1. (juice / drink / water)** into a food processor and **2. (stir / blend / boil)** until thoroughly combined. Heat the sugar, water, soy **3. (juice / jam / sauce)** and sesame oil in a small **4. (saucepan / plate / cup)** until simmering. Then stir in the chilli mixture and the sesame **5. (stones / seeds / skins)**. Simmer for a couple of minutes, **6. (boiling / baking / stirring)** constantly. Keep warm until ready to **7. (serve / service / serving)** or, if preparing in advance, cool and **8. (wrap / refrigerate / simmer)** until required. Pour the teriyaki marinade into a shallow dish, **9. (boil / chop / add)** the tuna steaks and leave for 20 minutes to allow the **10. (flavours / smells / tastes)** to infuse.

C. Complete the following passage by using the correct form of the words in brackets. (10 x 0,5 = 5 marks)

Healthy Eating!

The best way to encourage healthy eating is to start cooking at home. We should all eat **1. (GRILL)** meat, for example, rather than meat fried in oil or butter. It is also better to eat **2. (BOIL)** potatoes instead of chips. However, if you are looking for something **3. (DIFFER)**, why not try a baked potato with your meal? It sounds a **4. (WONDER)** idea, since food like this is really very **5. (NUTRITION)**, and has nothing to do with the **6. (HEALTHY)** things that you get in a fast food restaurant. But even restaurants are changing their menus more and more each day, offering a **7. (CHOOSE)** of low fat meals. This is very **8. (USE)** if you are on a diet, and, in this way, many of these restaurants become very **9. (SUCCESS)**. In addition to this, they serve a lot of dishes without meat, which is good news for people who are **10. (VEGETABLES)!**

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