	ΚΩΔ. ΥΠΟΨ.:
	. ONOMA ΠΑΤΕΡΑ:
ΣΧΟΛΕΙΟ:	TMHMA:
ΕΞΕΤΑΣΤΙΚΟ ΚΕΝΤΡΟ	:

ΥΠΟΥΡΓΕΙΟ ΠΑΙΔΕΙΑΣ ΚΑΙ ΠΟΛΙΤΙΣΜΟΥ ΔΙΕΥΘΥΝΣΗ ΑΝΩΤΕΡΗΣ ΚΑΙ ΑΝΩΤΑΤΗΣ ΕΚΠΑΙΔΕΥΣΗΣ ΥΠΗΡΕΣΙΑ ΕΞΕΤΑΣΕΩΝ

ΠΑΓΚΥΠΡΙΕΣ ΕΞΕΤΑΣΕΙΣ

ΔΟΚΙΜΙΟ ΑΚΡΟΑΣΗΣ - ΚΑΤΑΝΟΗΣΗΣ

ΜΑΘΗΜΑ : ΑΓΓΛΙΚΑ 4ωροΤ.Σ. (ΞΕΝΟΔΟΧΕΙΑΚΑ)

HMEPOMHNIA: 22/05/2015

ΤΟ ΕΞΕΤΑΣΤΙΚΌ ΔΟΚΙΜΙΌ ΑΚΡΟΑΣΗΣ - ΚΑΤΑΝΟΗΣΗΣ ΑΠΟΤΕΛΕΙΤΑΙ ΑΠΌ ΤΡΕΙΣ (3) ΣΕΛΙΔΕΣ

Όλες οι απαντήσεις να γραφούν στο φυλλάδιο. Να απαντήσετε σε όλα τα ερωτήματα.

MINISTRY OF EDUCATION AND CULTURE HIGHER AND TERTIARY EDUCATION PANCYPRIAN EXAMINATIONS 2015 HOTEL AND CATERING SCHOOLS

I. LISTENING SKILLS

(20 MARKS)

EXERCISE 1

Decide if the sentences are True or False. Put a tick ($\sqrt{}$) in the appropriate box. (5x1=5 marks)

Restaurants



		True	False
1	The speaker likes going to restaurants.		
2	He likes trying new restaurants.		
3	He has never had a bad experience in a new restaurant.		
4	His favourite restaurants are Italian.		
5	He loves the smells inside Indian restaurants.		

Source: http://www.listenaminute.com/r/restaurants.html

EXERCISE 2

An Interview with a Chef



1.	Rebecca worked in a. hotels b. restaurants c. pubs
2.	A chef starts preparing in the a. morning b. evening c. afternoon
3.	Service starts at o'clock. a. five b. six c. seven
4.	Rebecca thinks it is fun working a. by herself b. with her family c. in a team
5.	Rebecca doesn't like the smell getting into hera. clothes b. house c. cat

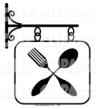
Source: http://www.elllo.org/english/0701/T722-Rebecca-ChefJob.htm

EXERCISE 3

Underline the correct word in brackets.

(10x1=10 marks)

British Food: Best in the World



A British restaurant that serves bacon-and-egg ice cream has been voted the best place in the world to eat. The Fat Duck restaurant, near London, was at the 1. (bottom/top) of Restaurant magazine's list of 'The World's 50 Best Restaurants.' The owner and head 2. (chef/waiter) Heston Blumenthal opened his restaurant ten years ago. He has quickly developed a reputation for experimental and unique 3. (plates/dishes). His menu includes leather, oak and tobacco chocolates, sardine-ontoast sorbet, snail porridge and mousse 4. (dipped/fried) in liquid nitrogen. He taught himself how to 5. (grill/cook) and is now famous for this new style of cooking, which is called 'molecular' 6. (cuisine/gastronomy). It mixes chemistry, physics, food and flavour to make unusual 7. (taste/flavour) combinations. Britain, the home of fish and 8. (vegetables/chips), is famous for tasteless and boring 9. (drinks/food). However, it seems things are changing; in addition to the Fat Duck's award, London was named in March by Gourmet magazine as 'The Gourmet 10. (Country/Capital) of the World.'

Source: http://www.breakingnewsenglish.com/0504/050422-britishfood-e.html